

## EGGS

Plain Omelet, mesclun salad	\$17.00
Ladurée Omelet, mushrooms, Emmental cheese, ham, tomato	\$21.00
Soft-Boiled Egg, smoked salmon, avocado, toast	\$20.00

## SOUPS & SALADS

Squash Velouté, butternut squash, sage	\$9.00
Multicoloured Beets, organic quinoa, feta cheese, cranberries, almonds	\$18.00
Concorde Salad, chicken fillet, cucumber, baby spinach, tomato, balsamic, three mustards vinaigrette	\$18.00

## CROQUE-MONSIEUR & TOASTS

Croque-Monsieur Ham and Emmental Cheese, ham, Emmental cheese, mornay sauce	\$18.00
Croque-Monsieur Emmental Cheese, Emmental cheese, mornay sauce	\$18.00
Ladurée Avocado Toast, Ladurée toasted brioche, avocado	\$15.50
Ladurée Avocado & Salmon Toast, Ladurée toasted brioche, avocado, smoked salmon	\$17.00

## FRENCH TOASTS

French Toast, maple syrup <i>or</i> jam and Chantilly cream	\$18.00
Rose Raspberry French Toast, raspberry coulis, and rose Chantilly cream	\$20.00

## ACCOMPANIMENTS

Bread roll served with butter	\$3.00	Smoked Salmon	\$3.00
Honey <i>or</i> Jam	\$3.00	Avocado	\$3.00

For parties of 8 persons or more, a 15% gratuity charge will be added to the bill.

# MACARONS

Macaron \$3.30

Assortment of 4 macarons of your choice \$13.20

## Classics

Coffee, salted caramel, chocolate, rose petal, pistachio, orange blossom, vanilla, lemon, raspberry, strawberry candy, passion fruit, Marie-Antoinette tea

## Seasonal flavours

Your server will be pleased to present them to you.

# VIENNOISERIES

Ladurée croissant, plain croissant	\$3.90	Pain au chocolat, chocolate croissant	\$4.80
Croissant aux noix, walnut croissant	\$4.80	Palmier, crispy puff pastry	\$4.30
Chausson aux pommes, apple turnover	\$4.80	Croissant à la rose, rose croissant	\$5.00

# MINI VIENNOISERIES

Mini Ladurée croissant	\$2.90	Madeleine	\$3.00
Mini Croissant aux noix	\$3.30	Financier	\$3.00
Mini Pain au chocolat	\$3.30	Seasonal Financier	\$3.10
Mini Chausson aux pommes	\$3.30	Three mini viennoiseries	\$8.50

# ICED MACARONS

Rose Iced Macaron	\$9.50	Cacao Vanilla Iced Macaron	\$9.50
Rose macaron shell garnished with rose ice cream		Cacao macaron shell garnished with vanilla ice cream	

# ICE CREAM CUPS

## Cup of your choice

One scoop	\$7.60	Two scoops	\$12.00	Three scoops	\$16.00
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Served with Chantilly cream and meringues

*Rose, coffee, pistachio, caramel, strawberry, vanilla, chocolate, raspberry, pineapple, coconut, yoghurt*

Coupe macarons glacés \$19.00

Choice of one scoop of ice-cream or sorbet served with four assorted macarons

Milkshake \$10.00

Choice of ice cream whipped with milk

Coupe Ispahan \$15.00

Raspberry sorbet, rose ice cream, raspberries, lychees, Chantilly cream

Coupe Chocolat Liégeois \$15.00

Chocolate sorbet, Ladurée hot chocolate, caramelised hazelnuts, Chantilly cream, meringues

Coupe Glacée Ananas Coco \$15.00

Pineapple sorbet, coconut ice cream, passion fruit coulis, pineapple, Chantilly cream, meringues

# LADURÉE CLASSICS & CREATIONS

*Ladurée Classics & Creations are individual serving cakes*

<b>Ispahan</b> Macaron, rose petal cream, fresh raspberry, lychee	\$11.00
<b>Plaisir Sucré</b> Hazelnut meringue biscuit, milk chocolate ganache, milk chocolate Chantilly	\$10.50
<b>Pistachio Macaron Pastry</b> Pistachio mousseline cream, macaron biscuit, almond pistachio feuilletine. Decorated with roasted pistachios and pistachio macaron	\$11.00
<b>Ispassion</b> Passion fruit macaron, fresh passion fruit cream, raspberry confit, fresh raspberries	\$11.00
<b>Rose Raspberry Saint Honoré</b> Puff pastry, choux pastry, light rose petal custard cream, raspberry compote, rose-flavoured Chantilly whipped cream, rose syrup fondant, raspberries	\$11.00
<b>Vanilla Saint Honoré</b> Puff pastry, caramelized choux, vanilla cream, Chantilly cream and slices of roasted almonds	\$11.00
<b>Pineapple Coconut Religieuse</b> Choux pastry, passion fruit cream, coconut coulis, pineapple icing	\$10.00
<b>Lemon Tart</b> Sweet pastry, lemon jam and cream, lime zest meringue	\$10.50
<b>Milk Chocolate Éclair</b> Chocolate puff pastry, Jivara milk chocolate cream, Jivara milk chocolate icing	\$9.50
<b>Vanilla Millefeuille</b> Caramelized puff pastry, light vanilla pastry cream	\$10.50

# LADURÉE AFTERNOON TEA

\$50.00

Two macarons

Ladurée pastry

Choice of any one Ladurée creation or Ladurée classic pastry

Two mini viennoiseries

Two finger sandwiches

Choice of any two finger sandwiches:

*Avocado and piquillo*

*Ham and pickles*

*Smoked salmon*

Seasonal fruit salad

Kiwi, mango, pineapple, orange, grapefruit

Ladurée coffee, tea or hot chocolate

Served with a glass of Gardet champagne or Royal Ladurée cocktail

\$60.00

Please bring any allergy or dietary requirements to our attention.  
Our allergen information book is available for you to see on request.