

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	\$6.00
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

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

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

LADURÉE AFTERNOON TEA

\$55.00

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

\$65.00

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