

EGGS

Plain Omelette, mesclun salad	\$17.00
Ladurée Omelette, mushroom, emmental cheese, ham, tomato	\$21.00

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
Yogurt French Toast, red berries marmalade, yogurt ice cream, meringue	\$20.00

SOUP & SALADS

Tomato Gazpacho, avocado, cucumber, pea sprout, red onion	\$15.00
Burrata Heirloom Tomatoes, ginger vinegar, crouton, basil	\$20.00
Niçoise Salad, tuna, anchovies, green bean, cherry tomato, lettuce, egg, taggiashe olives	\$19.00

ACCOMPANIMENTS

Bread roll served with butter	\$3.00	Avocado	\$3.00
Honey <i>or</i> Jam	\$3.00	Smoked Salmon	\$6.00
Seasonal Fruit Salad	\$8.00		

For parties of 8 persons or more, a 18% gratuity charge will be added to the bill.

SANDWICHES & TOASTS

Croque-Monsieur Ham and Emmental Cheese, ham, emmental cheese, mornay sauce	\$18.00
Croque-Monsieur Emmental Cheese, emmental cheese, mornay sauce	\$18.00
Selection of Ladurée Croque-Monsieur	\$18.00
Club Ladurée, chicken fillet, iceberg lettuce, free range egg, tomato, mayonnaise	\$21.00
Club Salmon, smoked salmon, iceberg lettuce, cucumber, tomato, free range egg, chives	\$23.00
Ladurée Avocado Toast, Ladurée toasted brioche, avocado	\$15.50
Ladurée Avocado & Salmon Toast, Ladurée toasted brioche, avocado	\$17.00
Soft-Boiled Egg Avocado Toast, Ladurée toasted brioche, smoked salmon, avocado	\$21.00

MACARONS

Macaron	\$3.30
Assortment of 4 macarons of your choice	\$13.20

Classic

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

Seasonal flavours

Your server will be pleased to present them to you.

VIENNOISERIES & CAKES

Madeleine, small sponge cake	\$3.00
Financier, small sponge cake with finely ground almonds	\$3.50
Pistachio Financier, small hazelnut sponge cake with finely ground almonds	\$3.80
Lemon Cake, sponge cake with lemon zests, soaked in fresh lemon syrup	\$6.50
Chocolate Orange Cake, sponge chocolate cake filled with candied orange, flavored orange syrup	\$6.50

TRADITIONAL ICE CREAM CUPS

Flavours

Rose, pistachio, caramel, vanilla, strawberry, chocolate, raspberry, coconut, pineapple

Cup of your choice

One scoop, Chantilly cream, meringue \$7.60

Two scoops, Chantilly cream, meringue \$12.00

Three scoops, Chantilly cream, meringue \$16.00

Milkshake

Choice of ice cream whipped with milk \$10.00

Chocolat Liégeois

Chocolate ice cream, Ladurée hot chocolate, Chantilly cream, caramelised hazelnuts, meringue \$15.00

ICE CREAM CUP CREATIONS

Coupe Malesherbes \$15.00

Ice cream caramel, chocolate sorbet, caramelised hazelnuts, Chantilly cream, meringue

Coupe Ispahan \$15.00

Raspberry sorbet, rose ice cream, fresh raspberries, fresh lychee, Chantilly cream, meringue

Coupe Glacée Ananas Coco \$15.00

Pineapple sorbet, coconut ice cream, passion fruit coulis, fresh pineapple, Chantilly cream, meringue

Coupe macarons glacés \$19.00

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

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

LADURÉE AFTERNOON TEA

\$50.00

Three Macarons

Madeleine

Financier

Mini Délice Griotte

Pistachio macaron, Morello cherry confit, pistachio cream

Mini Tartelette Passion Framboise

Sweet pastry, passion fruit cream, raspberry

Mini Choux Noix de Coco

Choux pastry, coconut cream, coconut flakes

Two Finger Sandwiches

Choice of any two finger sandwiches:

Avocado & piquillo

Smoked salmon

Ham & pickles

Mini Croque-Monsieur Emmental Cheese

Seasonal Fruit Salad

Ladurée Coffee, Tea or Hot Chocolate

Paired with a glass of champagne

\$65.00