

COCKTAILS

Brunch Favourites

Mimosa, champagne, freshly pressed orange juice	\$10.00
Royal Ladurée, champagne, fresh strawberries, rose syrup	\$14.00

Macaron Rose	\$15.00
Grey Goose, raspberry juice, rose syrup, rose flavoured cream, rose macaron	
Macaron Citron	\$15.00
Tequila, Limoncello, lemon syrup, lemon flavoured cream, lemon macaron	
Macaron Coffee	\$15.00
Whisky, Kahlúa coffee liquor, coffee syrup, coffee flavoured cream, coffee macaron	
Ispahan	\$14.00
Grey Goose, Chambord, lychee liqueur, rose syrup	

CHAMPAGNES

	<i>Glass</i>
Gardet, Brut	\$20.00
Veuve Clicquot, Brut	\$35.00

MOCKTAILS

Rose Royale	\$7.50
Floral blend of Ladurée Jardin Bleu Royal tea with a touch of rose and garnished with a red rose petal.	
Eugénie	\$7.50
Delicate combination of Ladurée Eugénie tea, apple and citrus juice touched with notes of pomegranate and elderflower.	
Honey Moon	\$7.50
Refreshing blend of apple, orange and lime juice with a subtle touch of maple syrup.	

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

LE BRUNCH

by
LADURÉE
Paris

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
Three mini viennoiseries		\$8.50	

OMELETTES

Plain Omelette, mesclun salad	\$17.00
Ladurée Omelette, mushrooms, Emmental cheese, ham, tomato, mesclun salad	\$21.00

CROQUE-MONSIEUR

Croque-Monsieur Ham and Emmental Cheese, ham, Emmental cheese, mornay sauce	\$18.00
Croque-Monsieur Emmental Cheese, Emmental cheese, mornay sauce	\$18.00

TOASTS

Avocado Toast, Ladurée toasted brioche, avocado	\$15.50
Avocado & Salmon Toast, Ladurée toasted brioche, avocado, smoked salmon	\$17.00
Egg, Avocado & Salmon Toast, Ladurée toasted brioche, soft-boiled egg, smoked salmon, avocado	\$20.00

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

SWEET TOUCH TO YOUR BRUNCH

MACARONS

Ladurée Macaron \$3.30
Selection of our classic and seasonal flavours

LADURÉE CLASSICS & CREATIONS

Ladurée Classics & Creations are individual serving cakes

Ispahan Macaron, rose petal cream, fresh raspberries, lychees	\$11.00	Peach Tart Delicate tartelette filled with Verbena Panna Cotta layered with roasted seasonal peaches and garnished with Verbena leaf	\$10.50
Plaisir Sucré Hazelnut meringue biscuit, milk chocolate ganache, milk chocolate Chantilly	\$10.50	Vanilla Éclair Gourmet éclair, vanilla cream, vanilla fondant	\$10.00
Pistachio Macaron Cake Pistachio mousseline cream, macaron biscuit, almond pistachio feuilletine. Decorated with roasted pistachios and pistachio macaron	\$11.00	Dark Chocolate Éclair Gourmet éclair, guanaja dark chocolate cream, chocolate fondant	\$10.00
Blueberry Cheesecake Creamy cheesecake with blueberry compote filling on a buttery shortbread biscuit topped off with a piece of popcorn	\$11.00	Vanilla Millefeuille Caramelized puff pastry, light vanilla pastry cream	\$10.50
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		

ICE CREAM

Ladurée Ice Cream by scoop
Served with Chantilly cream and meringues

One scoop	\$7.60	Two scoops	\$12.00	Three scoops	\$16.00
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Rose, pistachio, caramel, strawberry, vanilla, chocolate, raspberry, pineapple, coconut, yoghurt