

## EGGS

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

## SOUPS & SALADS

Tomato Gazpacho, avocado, cucumber, pea sprout, red onion	\$15.00
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

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

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, strawberry candy, passion fruit, Marie-Antoinette tea, raspberry.

### 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	Financier	\$3.00
Mini Croissant aux noix	\$3.30	Madeleine	\$3.00
Mini Pain au chocolat	\$3.30	Three mini viennoiseries	\$8.50

## ICE CREAM 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					
<i>Rose, pistachio, caramel, strawberry, vanilla, chocolate, raspberry, pineapple, coconut, yoghurt</i>					

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 raspberries, lychees	\$11.00
<b>Plaisir Sucré</b> Hazelnut meringue biscuit, milk chocolate ganache, milk chocolate Chantilly	\$10.50
<b>Pistachio Macaron Cake</b> Pistachio mousseline cream, macaron biscuit, almond pistachio feuilletine. Decorated with roasted pistachios and pistachio macaron	\$11.00
<b>Blueberry Cheesecake</b> Creamy cheesecake with blueberry compote filling on a buttery shortbread biscuit topped off with a piece of popcorn	\$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>Passion Fruit Raspberry Tart</b> Sweet pastry, passion fruit cream, raspberries	\$10.50
<b>Vanilla Éclair</b> Gourmet éclair, vanilla cream, vanilla fondant	\$10.00
<b>Dark Chocolate Éclair</b> Gourmet éclair, guanaja dark chocolate cream, chocolate fondant	\$10.00
<b>Vanilla Millefeuille</b> 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.