

## STARTERS

Onion soup, <i>gruyère</i> , <i>grilled</i>	14,00 €
✓ Ladurée deviled egg, <i>bread crumble</i>	9,00 €
✓ Green bean vinaigrette, <i>datterino tomato</i> , <i>taggiasche olive</i> , <i>spring onion</i>	15,00 €

## AVOCADO TOASTS

Salmon avocado toast*, <i>brioche</i> , <i>soft-boiled egg</i> , <i>smoked salmon from Label Rouge</i>	25,00 €
--	---------

## SALADS

Chicken Caesar salad, <i>baby gem</i> , <i>parmesan</i>	24,00 €
Niçoise salad, <i>ventresca tuna</i> , <i>egg</i> , <i>green beans</i> , <i>datterino tomato</i> , <i>baby gem</i>	23,00 €
Ladurée salad, <i>mizuna</i> , <i>datterino tomato</i> , <i>green asparagus</i> , <i>mozzarella AOP</i>	25,00 €

## EGGS

✓ Omelet plain*	18,50 €
✓ White omelet*, <i>spinach</i> , <i>soft goat cheese</i>	20,00 €
Ladurée omelet*, <i>ham</i> , <i>mushroom</i> , <i>french emmental cheese</i> , <i>tomato</i>	28,50 €

## CLUBS AND SANDWICHES

Club Salmon from Label Rouge*, <i>avocado</i> , <i>tomato</i> , <i>salmon from Label Rouge</i>	27,00 €
Club Ladurée*, <i>free-range chicken</i> , <i>bacon</i> , <i>egg</i> , <i>tomato</i>	25,00 €
Croque-Monsieur*, <i>turkey pastrami</i> , <i>french emmental cheese</i> , <i>Mornay sauce</i>	24,00 €
Beef burger*, <i>steak 150g</i> , <i>beef pastrami</i> , <i>gruyère</i>	28,00 €

\* Choice of side dish : *french fries*, *green beans*, *ratatouille*, *mashed potatoes*, *green salad with herbs*

## DISHES

### LADURÉE SIGNATURE

Free-range chicken vol-au-vent, <i>morel</i> , <i>button mushroom</i> , <i>onion</i>	33,00 €
--	---------

✓ Rigatoni cherry tomatoes, <i>taggiasche olive</i> , <i>parmesan</i> , <i>basil</i>	22,00 €
--	---------

\* Choice of side dish : *french fries*, *green beans*, *ratatouille*, *mashed potatoes*, *green salad with herbs*

## SIDE DISHES

French fries	7,00 €	Parmesan french fries	7,00 €
Green beans	7,00 €	Mashed potatoes	7,00 €

The dishes reported by ✓ are vegetarian

Please bring any allergy or dietary requirements to our attention. Please see our allergen information book  
All our prices include VAT and service

## ICONIC PASTRIES

### LADURÉE SIGNATURES

Ispahan <i>Macaron, rose petal cream, fresh lychees and raspberries</i>	12,50 €
Plaisir sucré <i>Hazelnut dacquoise biscuit, milk chocolate ganache, milk chocolate Chantilly</i>	9,80 €
Chocolate eclair <i>Choux pastry, chocolate custard cream, chocolate icing</i>	7,20 €
Lemon tart <i>Sweet pastry, lemon jam and cream, lime zest meringue</i>	9,50 €
Vanilla millefeuille <i>Caramelized puff pastry, vanilla cream</i>	10,50 €
Vanilla Saint-Honoré <i>Puff pastry, choux pastry, vanilla cream, Chantilly</i>	10,50 €
Flan <i>Puff pastry, Tahitian vanilla flan</i>	9,00 €
Raspberry passion tart <i>Sweet pastry, passion fruit smooth cream, fresh raspberries</i>	10,50 €
Fleur Noire <i>Sacher biscuit, cocoa bean crunchy, dark chocolate mousse, vanilla Bourbon cream</i>	10,00 €

### SEASONAL PASTRIES

Harmonie <i>Pistachio macaron biscuit, pistachio mousseline cream, fresh strawberries and raspberries</i>	10,70 €
Fraisier <i>Hazelnut biscuit, vanilla mousseline cream, fresh strawberries</i>	10,50 €
Raspberry millefeuille <i>Caramelized puff pastry, vanilla mousseline cream, fresh raspberries</i>	9,20 €
Caramel eclair <i>Choux pastry, caramel custard cream, caramel icing</i>	7,20 €
Morello & almond religieuse <i>Choux pastry, almond diplomate cream, morello cherry compote</i>	10,00 €
Gourmet macaron blackcurrant & vanilla mascarpone <i>Macaron biscuit, vanilla mascarpone cream, lemon zest, blackcurrant compote</i>	10,50 €

### FRUITS

Red fruits plate, Chantilly	15,00 €
-----------------------------	---------

## ICED CREATIONS

Darling ice chocolate caramel, <i>chocolate macaron biscuit, chocolate and caramel ice cream</i>	10,90 €
Darling ice rose raspberry, <i>almond macaron biscuit, rose ice cream, raspberry sorbet</i>	10,90 €
Rose iced macaron, <i>pink macaron shell, Dasmask rose ice cream</i>	10,50 €
Cacao vanilla iced macaron, <i>cacao macaron shell, Madagascar vanilla ice cream</i>	10,50 €
Strawberry iced macaron, <i>strawberry macaron shell, strawberry sorbet</i>	10,50 €
Cacao caramel iced macaron, <i>cacao macaron shell, caramel ice cream</i>	10,50 €
Sous le soleil iced macaron, <i>macaron shell, fior di latte ice cream and bergamot</i>	10,50 €

## ICE CREAM CUPS

Ladurée cup	12,90 €
<i>Chestnut ice cream, chestnut fragments, Chantilly, meringue</i>	
Chocolate hazelnut cup	12,90 €
<i>Chocolate sorbet, hazelnut ice cream, caramelized hazelnuts, Chantilly, meringue</i>	
Ispahan cup	12,50 €
<i>Raspberry sorbet, Dasmask rose ice cream, raspberries, lychees, Chantilly, meringue</i>	
Sous le soleil cup	11,50 €
<i>Pistachio ice cream, bergamot ice cream, macaron fragments, candied bergamotte, pistachio, meringue</i>	
Chocolat liégeois	11,00 €
<i>Chocolate sorbet, cold chocolate, Chantilly</i>	
Café liégeois	11,00 €
<i>Coffee ice cream, strong coffee, Chantilly, meringue</i>	
Milk shake	8,90 €
<i>Ice cream of your choice whipped with milk</i>	
Choice of ice cream    One scoop 3,60 €    Two scoops 6,60 €    Threescoops 9,40 €	
<i>Ice cream : Madagascar vanilla, chestnut, hazelnut, coffee, pistachio, salted caramel, Dasmask rose, bergamot fior di latte</i>	
<i>Sorbet : strawberry, raspberry, chocolate, lemon</i>	

## MACARONS

Macaron of your choice	2,60 €
<i>Coffee, salted caramel, chocolate, orange blossom, pistachio, passion fruit, rose, vanilla, lemon, raspberry, strawberry candy</i>	
Assortiment of 4 macarons of your choice	10,30 €
Large Macaron	6,50 €
<i>Coffee, salted caramel, chocolate, pistachio, vanilla, lemon, raspberry</i>	
Chocolate coated macaron of your choice	3,10 €
<i>Chocolate hazelnut macaron coated with milk chocolate, lemon macaron coated with dark chocolate, raspberry macaron coated with dark chocolate</i>	

## FRENCH TOASTS

French toast maple syrup or jam and Chantilly cream	11,50 €
French toast red berries, <i>yogurt ice cream, meringue</i>	12,50 €

## WHITE WINES

	Year	Bottle 75 cl	Glass 12 cl
<b>Bourgogne</b>			
Chablis, « Sélection Peuch & Besse », Domaine Heimbouger	2017	48,00 €	9,00 €
Chardonnay Grandes Coutures Bourgogne, Domaine Xavier Monnot	2017	62,00 €	
<b>Vallée du Rhone</b>			
Perles Ivoires, Crozes Hermitage, Domaine Jean Esprit	2015	58,00 €	
<b>Val de Loire</b>			
Clos Joanne d'Orion, Pouilly fumé, Domaine Gitton	2015	56,00 €	11,00 €
<b>Bordeaux</b>			
Sauterne, Caprice de Bastor Lamontagne	2014	65,00 €	12,00 €

## ROSÉS WINES

	Year	Bottle 75 cl	Glass 12 cl
<b>Provence</b>			
 Coteaux d'Aix en Provence, Domaine Val de Caire	2018	35,00 €	7,00 €
 Cuvée YL, IGP Ile de Beauté, Domaine Yves Leccia	2018	45,00 €	9,00 €

## RED WINES

	Year	Bottle 75 cl	Glass 12 cl
<b>Val de Loire</b>			
Pinot Noir, Reuilly, Domaine Mathieu Mabillet	2018	35,00 €	
<b>Bourgogne</b>			
Pinot noir Vieilles Vignes, Domaine R.Demougeot	2017	52,00 €	
Les Cailloux, Rully, Domaine Rois Mages	2016	58,00 €	
<b>Vallée du Rhône</b>			
La Syrah à Papa, Vin de France, Domaine Stéphane Montez	2016	35,00 €	
Esprit, Crozes Hermitage, Domaine Jean Esprit	2017	45,00 €	9,00 €
<b>Bordeaux</b>			
Wine in Black, Blaye Côtes de Bordeaux, Château la Rose Bellevue	2015	35,00 €	
Haut Médoc, Héritage de Chasse-Spleen	2015	85,00 €	
Saint-Emilion Grand Cru, Château Gravet Renaissance	2015	58,00 €	12,00 €