

## STARTERS

Smoked salmon heart from Label Rouge, <i>blini, dill cream</i>	18,00 €
Octopus salad, <i>tomato, red onions, fresh herb dressing</i>	16,00 €
✓ Onion soup, <i>gruyère, grilled</i>	14,00 €
✓ Tomato gaspacho, <i>avocado, cucumber, persinette</i>	12,00 €
✓ Ladurée deviled egg, <i>bread crumble</i>	9,00 €
✓ Green bean vinaigrette, <i>datterino tomato, taggiasche olive, spring onion</i>	15,00 €

## AVOCADO TOASTS

✓ Avocado toast*, <i>brioche, chickpea hummus, halloumi cheese</i>	21,00 €
✓ Pink avocado toast*, <i>brioche, beetroot hummus, radish</i>	19,00 €
Salmon avocado toast*, <i>brioche, soft-boiled egg, smoked salmon from Label Rouge</i>	25,00 €

## POKE BOWLS

✓ Full green bowl, <i>cucumber, avocado, edamame, broccoli, kale, venere rice, tahini sauce</i>	25,00 €
✓ Tokyo bowl, <i>soba pasta, broccoli, red cabbage, avocado, shiitake, edamame</i>	25,00 €

## SALADS

Chicken Caesar salad, <i>baby gem, parmesan</i>	24,00 €
Niçoise salad, <i>ventresca tuna, egg, green beans, datterino tomato, baby gem</i>	23,00 €
✓ Burrata herloom tomatoes, <i>crouton, basil, ginger vinegar</i>	25,00 €
✓ Ladurée salad, <i>mizuna, datterino tomato, green asparagus, mozzarella AOP</i>	25,00 €
✓ Melon watermelon, <i>feta, taggiasche olive, peppermint</i>	19,00 €

## EGGS

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

## CLUBS AND SANDWICHES

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

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

The dishes reported by ✓ are vegetarian. All our eggs come from free range farming.

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

## DISHES

### LADURÉE SIGNATURES

Free-range chicken vol-au-vent, <i>morel, button mushroom, onion</i>	33,00 €
Lobster vol-au-vent, <i>vegetables salpicon, chardonnay sauce</i>	41,00 €
Beef fillet 200g*, <i>bearnaise sauce</i>	32,00 €
Lamb chop*, <i>raïta sauce</i>	27,00 €
Beef tartare*, <i>green salad with fines herbs, grilled</i>	25,00 €
Tuna tartare*, <i>avocado, ginger, thaï vinaigrette</i>	32,00 €
Grilled salmon*, <i>zucchini, vierge sauce, grilled</i>	26,00 €
V Curry baby vegetables, <i>silken tofu, venere rice, curry coconut sauce</i>	29,00 €
V Rigatoni cherry tomatoes, <i>taggiasche olive, parmesan, basil</i>	22,00 €
V Summer truffle risotto, <i>carnaroli rice</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 €	Ratatouille	7,00 €
Green salad with herbs	7,00 €	Mashed potatoes	7,00 €

### CHEESE

Cheese selected by Claire Griffon, *20-22 months Comté, pepper Brie, Goat's cheese* 15,00 €

### FRUITS

Red fruits plate, *Chantilly* 12,00 €

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, Madagascar vanilla cream</i>	10,50 €
Vanilla Saint-Honoré <i>Puff pastry, choux pastry, vanilla cream, vanilla 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 €

## MACARONS

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

## FRENCH TOASTS

French toast maple syrup or jam and Chantilly cream	11,50 €
French toast salted butter caramel, Madagascar vanilla ice cream, caramel macaron	12,50 €
French toast red berries, yogurt ice cream, meringue	12,50 €

## ICED CREATIONS

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

## VIENNOISERIES & CAKES

Ladurée croissant	2,30 €	Nuts croissant	2,90 €
Pain au chocolat	2,40 €	Apple turnover	2,90 €
Sugar brioche	2,20 €		
Mini Ladurée croissant	1,25 €	Mini pain au chocolat	1,25 €
Assortment of 3 mini-viennoiseries	3,50 €	Mini sugar brioche	1,25 €
Assortment of three small breads served with butter			4,40 €
Grilled toasts served with butter	4,20 €	Honey or jam	2,60 €
Cake, Marie-Antoinette, candied fruits, lemon or hazelnut			7,50 €