

STARTERS

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

AVOCADO TOASTS

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

POKE BOWL

V	Tokyo bowl, <i>soba pasta, broccoli, red cabbage, avocado, shiitake, edamame</i>	25,00 €
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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 €
V	Burrata herloom tomatoes, <i>crouton, basil, ginger vinegar</i>	25,00 €
V	Ladurée salad, <i>mizuna, datterino tomato, green asparagus, mozzarella AOP</i>	25,00 €
V	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 €
	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 V are vegetarian. All our eggs come from free range farming.

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DISHES

LADURÉE SIGNATURES

Free-range chicken vol-au-vent, <i>morel, button mushroom, onion</i>	33,00 €
Beef fillet 200g*, <i>bearnaise sauce</i>	32,00 €
Lamb chop*, <i>raita sauce</i>	27,00 €
Beef tartare*, <i>green salad with fines herbs, grilled</i>	25,00 €
Tuna tartare*, <i>avocado, ginger, thai vinaigrette</i>	32,00 €
Grilled salmon*, <i>zucchini, vierge sauce, grilled</i>	26,00 €
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, <i>Comté, pepper Brie, Goat's cheese</i>	15,00 €
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FRUITS

Red fruits plate, <i>Chantilly</i>	15,00 €
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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</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 pastry 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</i>	7,20 €
Morello & almond religieuse <i>Choux pastry, almond diplomate cream, morello cherry</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, <i>Madagascar vanilla ice cream, caramel macaron</i>	12,50 €
French toast red berries, <i>yogurt ice cream, meringue</i>	12,50 €

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>	

VIENNOISERIES & CAKES

Ladurée croissant	2,30 €	Nut 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, <i>Marie-Antoinette, candied fruits, lemon or hazelnut</i>			7,50 €

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