



## MACARONS

You can ask your waiter about the seasonal macarons

Macaron of your choice	2,60 €
Coffee, salted caramel, chocolate, orange blossom, pistachio, rose, vanilla, lemon, raspberry, chocolate 70 % pure origin  ,	
caramel coconut 	3,10 €
Chocolate coated macaron	
Raspberry coated with dark chocolate, coconut coated with dark chocolate, passion fruit coated with dark chocolate	
Big macaron of your choice	6,50 €
Coffee, salted caramel, chocolate, pistachio, vanilla, lemon or raspberry	
Assortment of 4 macarons of your choice	9,80 €

## MACARONS FORMULA

23,00 € per person

A glass of champagne Virginie T. Millésimé 2009 and 3 macarons

*The champagne house Virginie T. made for Ladurée a cuvée of exception with sweet notes that will enhance the delicious flavor of macarons*

## VIENNOISERIES & CAKES


Ladurée croissant	2,30 €
Chocolate croissant	2,40 €
 Hazelnut roll	2,90 €
Pistachio chocolate croissant	2,90 €
Apple turnover	2,90 €
Palmier	2,90 €
Cake	7,50 €
Marie-Antoinette, lemon, cocoa coconut 	

## FRENCH TOASTS

Ladurée French toast, maple syrup or jam, Chantilly	12,00 €
Red fruits French toast, Chantilly	12,50 €
Vanilla and salted caramel French toast, vanilla ice cream	12,50 €

## ICED CREATION

Iced macaron of your choice	10,50 €
Damascus rose or cocoa vanilla	

The dishes reported by  are vegan. All our eggs come from free-range farming. Please bring any allergy or dietary requirements to our attention. Please see our allergen information book upon request. All our prices include VAT and service.

## ICE CREAM CUPS

Ladurée cup	12,90 €
Chestnut ice cream, chestnut fragments, Chantilly, meringue	
Ispahan cup	12,90 €
Raspberry sorbet, rose ice cream, lychees, fresh raspberries, Chantilly, meringue	
Chocolate liégeois	11,00 €
Chocolate sorbet, hot chocolate, Chantilly, chocolate shavings	
Coffee liégeois	11,00 €
Coffee ice cream, espresso coffee, Chantilly, coffee macaron shavings	
Milk shake	8,90 €
Ice cream of your choice whipped with milk, Chantilly	
Ice cream of your choice	One scoop 3,60 €    Two scoops 6,60 €    Three scoops 9,40 €
Flavors : Madagascar vanilla, chocolate, chestnut, coffee, pistachio, salted caramel, Dasmascus rose.	
Sorbets : strawberry, raspberry, chocolate, lemon	

## ICONIC PASTRIES

### LADURÉE SIGNATURES

Ispahan	12,50 €
Macaron, rose petal cream, fresh raspberries, lychees	
Plaisir sucré	9,80 €
Hazelnut dacquoise biscuit, milk chocolate ganache, milk chocolate Chantilly	
Chocolate éclair	7,20 €
Choux pastry, dark chocolate custard cream, dark chocolate icing	
Lemon tart	9,50 €
Sweet pastry, lemon jam and cream, lime zest meringue	
Honey almond religieuse	10,00 €
Choux pastry, orange blossom honey from Calabre, almond diplomate cream	
Raspberry passion tart	10,50 €
Sweet pastry, passion fruit smooth cream, fresh raspberries	
Exotic Délice	10,50 €
Chocolate biscuit, cocoa crunchy layer, passion fruit crèmeux, coconut mousse, cocoa shavings	
Strawberry mascarpone tart	10,50 €
Sweet pastry, mascarpone cream, fresh strawberries, wild strawberries	
Entremets macaron pistache	10,00 €
Pistachio macaron biscuit, pistachio mousseline cream, almond pistachio feuilletine, roasted pistachios	

## CREATION TEAS

Special Ladurée blend, hot or iced	7,40 €
Black tea from China, citrus, flowers, light spices and vanilla	
Délice du grand Nord	7,90 €
Black teas from China and Ceylon, maple syrup, honey, lemon, dark chocolate and orange	7,40 €
Marie-Antoinette	
Black tea from China, rose petals, citrus and honey	6,90 €
Joséphine	
Black tea from China, tangerine, grapefruit, orange, lemon and jasmine flower	6,90 €
Othello	
Black tea from India, cinnamon, cardamom, pepper and ginger	7,90 €
Roi Soleil	
Green tea from China, bergamot, rhubarb and caramel	6,90 €
Mille et une nuits	
Green tea from China, rose, orange blossom, mint and ginger	7,40 €
Rose	
Ceylon black tea from China, rose petals	7,40 €
Jardin Bleu Royal	
Black tea from China and Sri Lanka, wild strawberries, rhubarb, cherry, blueberry and marigold	

## CLASSIC TEAS

Breakfast Tea	6,90 €
Ceylon black teas from Sri Lanka and India	
Earl Grey	7,00 €
Black teas from China, Sri Lanka and India, essential oil of bergamote from Calabria	6,90 €
Jasmin	
Green tea from China, jasmine flowers	8,80 €
Senchayamato	
Green tea from Japan with vegetal notes and blackcurrant notes	

## INFUSIONS

Camomile, orange blossom, lime tree or vervena	5,90 €
White coffee with three citrus	3,80 €
Lemon, lime and orange zest flavored with orange blossom water	
Canarino	3,80 €
Lemon, lime and orange zest flavored with ginger	

## CHOCOLATES

Ladurée hot chocolate	7,00 €
Viennois chocolate	7,50 €
Ladurée ice chocolate	7,00 €

## COFFEES

Espresso	3,50 €	Double espresso	6,00 €
Décaféine espresso	3,50 €	Cappuccino	6,50 €
Macchiato coffee	4,50 €	Viennois coffee	6,50 €
Ladurée long coffee	5,00 €	Espresso coffee with milk	6,00 €

At your request, the milk contained in our drinks can be replaced with almond milk.



*Exclusive coffee selected and organically produced by Terres de Café for Ladurée. 80% Arabica moka from Ethiopia, from the coffee forests of Wallaga and 20% from the Squarema farm, region of Sul de Minas in Brazil. Hint of sweet spices, chocolate and honey.*



## LATTE

All our latte are made with almond milk.

Matcha latte, matcha	6,50 €	Rose latte, rose petals	6,50 €
impérial	6,50 €		
Golden latte, pollen			

## FRUIT JUICES

Freshly squeezed juices	8,00 €
Orange or grapefruit (20 cl)	
Fruit juices and nectars Alain Milliat (33 cl)	7,00 €
Pineapple, apple, strawberry, vine peach, apricot	

## WATERS & SODAS

Evian, Badoit (50 cl)	5,00 €	Limonade (33 cl)	6,00 €
Evian, Badoit (1 L)	7,00 €	Coca-Cola (33 cl)	6,00 €
Perrier (33 cl)	5,00 €	Coca-Cola light, zero (33 cl)	6,00 €

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## WHITE WINES

	Year	Bottle 75 cl	Glass 12 cl
<b>Bourgogne</b>			
Chablis, « Sélection Peuch & Besse », Domaine Heimbourger	2017	48,00 €	9,00 €
Chardonnay Grandes Coutures Bourgogne, Domaine Xavier Monnot	2017	62,00 €	
<b>Vallée du Rhône</b>			
Perles Ivoires, Crozes Hermitage, Domaine Jean Esprit	2017	58,00 €	
<b>Val de Loire</b>			
Clos Joanne d'Orion, Pouilly fumé, Domaine Gitton	2018	56,00 €	11,00 €

## ROSÉ WINES


	Year	Bottle 75 cl	Glass 12 cl
<b>Provence</b>			
 Coteaux d'Aix en Provence, Domaine Val de Caire	2019	35,00 €	7,00 €
 Cuvée YL, IGP Ile de Beauté, Domaine Yves Leccia	2019	45,00 €	9,00 €

## RED WINES

	Year	Bottle 75 cl	Glass 12 cl
<b>Val de Loire</b>			
Pinot Noir, Reuilly, Domaine Mathieu Mabillot	2018	35,00 €	
<b>Bourgogne</b>			
Pinot Noir, Vieilles Vignes, Domaine R. Demougeot	2018	52,00 €	
Les Cailloux, Rully, Domaine Rois Mages	2017	58,00 €	
<b>Vallée du Rhône</b>			
La Syrah à Papa, Côtes du Rhône, Domaine Stéphane Montez	2016	35,00 €	
Esprit, Crozes Hermitage, Domaine Jean Esprit	2019	45,00 €	
<b>Bordeaux</b>			
Wine in Black, Blaye Côtes de Bordeaux, Château La Rose Bellevue	2016	35,00 €	
Saint-Emilion Grand Cru, Château Gravet Renaissance	2016	58,00 €	12,00 €

## SWEET WINES

	Year	Bottle 75 cl	Glass 12 cl
<b>Bordeaux</b>			
Sauternes, Caprice de Bastor Lamontagne	2014	65,00 €	12,00 €

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Our wines and champagnes may contain sulfites.

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