



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 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 €
Pistachio chocolate croissant	2,90 €
Puff pastry Brioche	2,20 €
Heart-shaped puff pastry	2,90 €
Nut Croissant	2,90 €
Apple turnover	2,90 €
Cake	7,50 €
Marie-Antoinette, lemon, cocoa coconut 	
Assortment of 3 mini-viennoiseries	3,50 €
Mini Ladurée croissant	1,25 €
Mini pain au chocolat	1,25 €
Mini brioche	1,25 €

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: chocolate, strawberry, raspberry, pistachio, rose or vanilla, Chantilly		
Ice cream of your choice	One scoop	Two scoops
	3,60 €	6,60 €
		Three scoops
		9,40 €
Flavors : Madagascar vanilla, chocolate, chestnut, coffee, pistachio, salted caramel, Damascus rose.		
Sorbets : strawberry, raspberry, chocolate, lemon		

ICED CREATION

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

FRENCH TOASTS

Ladurée French toast, maple syrup or jam, Chantilly	12,00 €
French toast roasted pineapple, Chantilly, citrus caramel	12,50 €
French toast slated butter caramel, vanilla ice cream, caramel macaron	12,50 €

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.

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	
Vanilla flan	9,00 €
Puff pastry, Madagascar vanilla flan, caramel coral tuile	
Lemon tart	9,50 €
Sweet pastry, lemon jam and cream, lime zest meringue	
Vanilla Saint-Honoré	10,50 €
Puff pastry, caramelized choux pastry, Madagascar vanilla cream, Chantilly	

SEASONAL PASTRIES
NICOLAS HAELEWYN'S CREATIONS

Discover our Pastry Chef new recipes

Black fruits Pavlova	10,50 €
Macaron biscuit, panna-cotta cream, infused with lime, compote of seasonal black fruits, burgundy blackcurrant, French meringue	
Hazelnut waffle style – to share	12,50 €
Gianduja-hazelnut crunchy, salted caramel, blond caramel panna cotta	
Praliné millefeuille	10,50 €
Caramelized puff pastry, praliné almond hazelnut crisp, praliné almond hazelnut cream	
Rose Religieuse	9,50 €
Cream puff pastry, rose petal custard cream, raspberries	

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	
Marie-Antoinette	7,40 €
Black tea from China, rose petals, citrus and honey	
Joséphine	6,90 €
Black tea from China, tangerine, grapefruit, orange, lemon and jasmine flower	
Othello	6,90 €
Black tea from India, cinnamon, cardamom, pepper and ginger	
Roi Soleil	7,90 €
Green tea from China, bergamot, rhubarb and caramel	
Mille et une nuits	6,90 €
Green tea from China, rose, orange blossom, mint and ginger	
Rose	7,40 €
Ceylon black tea from China, rose petals	
Jardin Bleu Royal	7,40 €
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	
Jasmin	6,90 €
Green tea from China, jasmine flowers	
Senchayamato	8,80 €
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 impérial	6,50 €	Rose latte, rose petals	6,50 €
Golden latte, pollen	6,50 €		

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, raspberry	

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

ROSÉ WINES


	Year	Bottle 75 cl	Glass 12 cl
Provence			
 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
Val de Loire			
Pinot Noir, Reuilly, Domaine Mathieu Mabillot	2018	35,00 €	
Bourgogne			
Pinot Noir, Vieilles Vignes, Domaine R. Demougeot	2018	52,00 €	
Les Cailloux, Rully, Domaine Rois Mages	2017	58,00 €	
Vallée du Rhône			
La Syrah à Papa, Côtes du Rhône, Domaine Stéphane Montez	2016	35,00 €	
Esprit, Crozes Hermitage, Domaine Jean Esprit	2019	45,00 €	
Bordeaux			
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
Bordeaux			
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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