

STARTERS

	Smoked salmon pure filet from Label Rouge, blini, dill cream	18,00 €
V ☺	Vegetable cream, leek, potato, carrot	10,00 €
V	Gratinated onion soup	14,00 €

SALADS

	Caesar salad, free-range chicken, baby gem, egg, crouton, parmesan cheese	24,00 €
	Multicoloured beetroot salad, brousse, quinatori, walnut, fresh herbs, honey vinaigrette	19,00 €
V ☺	Venice Beach salad, lentil, sweet potato, avocado	19,00 €

AVOCADO TOASTS

	Salmon avocado toast, Ladurée brioche, smoked salmon from Label Rouge, soft boiled egg	21,00 €
V	Ladurée avocado toast, cereal bread, chickpea hummus, soft goat cheese	15,00 €

POKE BOWL

☺ V	Falafel poke bowl, hummus, roasted carrot with cumin, red cabbage, avocado, raita sauce	19,00 €
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EGGS

☺	Ladurée omelet*, ham, mushroom, French emmental cheese, tomato	28,50 €
☺ V	White omelet*, spinach, soft goat cheese	20,00 €

* Choice of side dish : French fries, green salad with herbs, stir-fried mushrooms, new potatoes

CLUBS & SANDWICHES

Ladurée club*, free-range chicken, bacon, egg, tomato	25,00 €
Smoked salmon club*, smoked salmon from Label Rouge, avocado, tomato	27,00 €
Croque-Monsieur*, turkey pastrami, French emmental cheese, Mornay sauce	24,00 €

DISHES

LADURÉE SIGNATURE

Ladurée vol-au-vent, free-range chicken in a puff pastry, morel and button mushrooms, grelot onion in a creamy sauce	33,00 €
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🌱 Beef fillet 200g*, pepper sauce	32,00 €
Scallops*, spinach, Champagne sauce	25,00 €
Cep pastas, morel sauce	22,00 €
Butternut quiche*, feta, spinach, honey	18,00 €

* Choice of side dish : French fries, green salad with herbs, stir-fried mushrooms, new potatoes

SIDE DISHES

French fries	7,00 €	Green salad with herbs	7,00 €
Stir-fried mushrooms	7,00 €	New potatoes	7,00 €

SWEET

Home made compote, apple, pear and vanilla	6,00 €
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FRENCH TOASTS

Ladurée French toast, maple syrup or jam, Chantilly	12,00 €
Roasted pineapple French toast, Chantilly, orange caramel	12,50 €
Vanilla and salted caramel French toast, vanilla ice cream, caramel macaron	12,50 €

The dishes reported by V are vegetarian. The dishes reported by 🌱 are gluten free. 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	
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 Haelewyns' latest 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	
Vanilla Flan	9,00 €
Puff pastry, Bourbon vanilla from Madagascar flan, caramel coral tuile	
Rose Religieuse	9,50 €
Cream puff pastry, rose petal custard cream, raspberries	
Praliné millefeuille	10,50 €
Caramelized puff pastry, praliné almond hazelnut crisp, praliné almond hazelnut cream	

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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

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, Marie-Antoinette, pure chocolate from Peru 70% cocoa  or caramel coconut 	
Assortment of 4 macarons of your choice	9,80 €
Big macaron of your choice	6,50 €
Coffee, salted caramel, chocolate, pistachio, vanilla or raspberry	
Chocolate coated macaron of your choice	3,10 €
Chocolate hazelnut coated with milk chocolate or raspberry coated with dark chocolate	

ICED CREATION

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

ICE CREAM CUPS

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

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