

STARTERS

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| | 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

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

AVOCADO TOASTS

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| | 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

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| ☌ V | Falafel poke bowl, hummus, roasted carrot with cumin, red cabbage, avocado, raïta sauce | 19,00 € |
| | Tuna Bowl, edamame, broccoli, red cabbage, avocado, egg, thaï vinaigrette | 26,00 € |

EGGS

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| ☌ | Ladurée omelet*, ham, mushroom, French emmental cheese, tomato | 28,50 € |
| ☌ V | White omelet*, spinach, soft goat cheese | 20,00 € |
| | Smoked salmon Bénédictine eggs*, Ladurée brioche, spinach, smoked salmon from Label Rouge, soft boiled egg, hollandaise sauce | 25,00 € |
| | Bacon Bénédictine eggs*, Ladurée brioche, spinach, soft boiled egg, hollandaise sauce | 21,00 € |

* Choice of side dish : French fries, green salad with herbs, mashed potatoes, spinach Mornay sauce

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.

CLUBS & SANDWICHES

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| 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

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| 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 € |
| Cep pastas, morel sauce | 22,00 € |
| Tuna steak*, virgin sauce | 25,00 € |
| Scallops*, spinach, Champagne sauce | 25,00 € |
| Butternut quiche*, feta, spinach, honey | 18,00 € |

* Choice of side dish : French fries, green salad with herbs, mashed potatoes, spinach Mornay sauce

SIDE DISHES

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|-----------------|--------|------------------------|--------|
| French fries | 7,00 € | Green salad with herbs | 7,00 € |
| Mashed potatoes | 7,00 € | Spinach Mornay sauce | 7,00 € |

SWEET

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

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| 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 € |

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ICONIC PASTRIES

LADURÉE SIGNATURES


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| 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 Haelewyn's latest creations

Discover the new recipes of our Pastry Chef

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| 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


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| 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

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

ICE CREAM CUPS

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| 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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