


VIENNOISERIES & CAKES

Ladurée croissant	2,30 €
Chocolate croissant	2,40 €
Puff pastry Brioche	2,20 €
Heart-shaped puff pastry	2,90 €
Nut Croissant	2,90 €
Pistachio chocolate croissant	2,90 €
Apple turnover	2,90 €
Cake	7,50 €
Marie-Antoinette, lemon, cocoa coconut 	

MACARONS

You can ask your waiter about the seasonal and vegan macarons 

Macaron of your choice	2,60 €
Coffee, salted caramel, chocolate, orange blossom, pistachio, rose, vanilla, lemon, raspberry, Sa Majesté	
Chocolate coated macaron	3,10 €
Raspberry coated with dark chocolate or chocolate hazelnut coated with milk 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 €

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 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	

ICED CREATION

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

FRENCH TOASTS

Ladurée French toast, maple syrup, Chantilly	12,00 €
French toast salted butter caramel, vanilla ice cream, caramel macaron	12,50 €
French toast strawberry, rhubarb, Chantilly	12,50 €

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 €
Caramelized puff pastry, Madagascar vanilla cream flan	
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

Raspberry Millefeuille	9,50 €
Caramelized puff pastry, vanilla mousseline cream, fresh raspberries	
Hibiscus Religieuse	9,50 €
Choux pastry, hibiscus light cream, raspberry-cranberry-hibiscus confit, almond paste	
Strawberry mascarpone tart	10,50 €
Sweet pastry, mascarpone cream, fresh strawberries	
Passion fruit raspberry tart	10,50 €
Sweet pastry, smooth passion fruit cream, fresh raspberries	
Harmonie	10,70 €
Pistachio macaron biscuit, pistachio mousseline cream with crushed pistachio, fresh strawberries and raspberries	

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	

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	7,90 €
Black tea from India, cinnamon, cardamom, pepper and ginger	
Roi Soleil	6,90 €
Green tea from China, bergamot, rhubarb and caramel	
Mille et une nuits	7,40 €
Green tea from China, rose, orange blossom, mint and ginger	
Rose	7,40 €
Ceylon black tea from China, rose petals	
Jardin Bleu Royal	
Black tea from China and Sri Lanka, wild strawberries, rhubarb, cherry, blueberry and marigold	

INFUSIONS

Camomile, orange blossom, lime tree or vervena	5,90 €
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CHOCOLATES

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

COFFEES

Expresso	3,50 €	Double expresso	6,00 €
Décafeine expresso	3,50 €	Cappuccino	6,50 €
Macchiato coffee	4,50 €	Viennois coffee	6,50 €
Ladurée long coffee	5,00 €	Expresso 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	
Orange or grapefruit (20 cl)	8,00 €
Lemon (10cl)	6,00 €
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 zero (33 cl)	6,00 €

CHAMPAGNES

Bruts	½ Bottle 37,5 cl	Bottle 75 cl	Glass 12 cl
Champagne Ladurée		75,00 €	15,00 €
Rosés			
Champagne Ladurée	45,00 €	85,00 €	17,00 €