

STARTER & AVOCADO TOASTS

V	Green pea iced soup, goat cheese, bread crumble, fresh mint	10,50 €
V	Ladurée avocado toast, cereal bread, chickpea hummus, soft goat cheese	15,00 €
	Salmon avocado toast, Ladurée brioche, smoked salmon from Label Rouge, soft boiled egg	21,00 €

SALADS & POKE BOWL

☉ V	Tomatoes salad, mozzarella Di Bufala AOP, basil, spring onion, Xérès vinegar	18,00 €
☉ V	Melon salad, watermelon, feta, taggiasche olive, fresh mint, pine nut	19,00 €
☉	Salmon ceviche poke, mango, avocado, corn purée, sweet pepper, coconut passion fruit and lime sauce	22,00 €
	Caesar salad, free-range chicken, baby gem, egg, crouton, parmesan cheese	24,00 €

CLUBS & CROQUE

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

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 €
	Crispy chicken burger*, potato bun, coleslaw, pickles, cheddar, secret sauce	25,00 €
	Roasted cod*, sauce vierge	24,00 €
	Penne Arrabbiata sauce, mozzarella Di Bufala AOP, basil, parmesan cheese	19,00 €
	Leek quiche*, Beaufort cheese, onion compote with curry	18,00 €

* Choice of side dish : French fries, green salad, coleslaw

EGGS

☉ V	Plain omelet*	18,50 €
☉ V	White omelet*, spinach, soft goat cheese	20,00 €
	Cheese omelet*	21,00 €
	Bacon omelet*	21,00 €
	Salmon omelet*	23,50 €
☉	Ladurée omelet*, ham, mushroom, french emmental cheese, tomato	28,50 €

SIDE DISHES

French fries	7,00 €	Green salad	7,00 €
Coleslaw	7,00 €		

The dishes reported by V are vegetarian. The dishes reported by ☉ are gluten free.

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 €
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	

FRENCH TOASTS

Ladurée French toast, maple syrup, Chantilly	12,00 €
Vanilla and salted caramel French toast, vanilla ice cream, caramel macaron	12,50 €
Strawberry and rhubarb french toast, Chantilly	12,50 €

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 and  vegan macarons

Macaron of your choice	2,60 €
Coffee, salted caramel, chocolate, orange blossom, pistachio, rose, vanilla, lemon, raspberry, Sa Majesté	
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	

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, chestnut, coffee, Dasmascus rose, coffee, pistachio, salted caramel	
Sorbets : raspberry, chocolate, lemon, strawberry	

Macarons reported by  are vegan.

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