



LADURÉE

Paris

AVOCADO TOASTS

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

SALADS

☺ V	Multicolored beetroot salad, goat cheese, quinoa, walnut, fresh herbs, honey vinaigrette	19,00 €
	Caesar salad, free-range chicken, baby gem, egg, crouton, parmesan cheese	24,00 €

EGGS

☺ V	Plain omelet	18,50 €
☺	Ladurée omelet*, ham, mushroom, French emmental cheese, tomato	28,50 €
☺ V	White omelet*, spinach, soft goat cheese	20,00 €

CLUBS

	Ladurée club*, free-range chicken, bacon, egg, tomato	25,00 €
	Smoked salmon club*, smoked salmon from Label Rouge, avocado, tomato	27,00 €

* Choice of side dish : French fries, green salad


SIDE DISHES

French fries	7,00 €	Green salad	7,00 €
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FRENCH TOAST

Ladurée French toast, maple syrup or jam, Chantilly	12,00 €
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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	

The dishes reported by V are vegetarian. The dishes reported by ☺ are gluten free. Our bovines and poultries meats are from France. Our porcines meats are from France and Belgium.

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

Ispahan	12,50 €
Macaron, rose petal cream, fresh raspberries, lychees	
Plaisir sucré	10,50 €
Hazelnut dacquoise biscuit, milk chocolate ganache, milk chocolate Chantilly	
Rose and raspberry Religieuse	10,50 €
Cream puff pastry, rose petal custard cream, raspberries	
Mont-Blanc	10,50 €
Vanilla whipped cream, crunchy meringue, chestnut vermicelli, chestnut shavings	
Madagascar Vanilla Saint-Honoré	10,50 €
Puff pastry, caramelized choux pastry, Madagascar vanilla cream, Chantilly	

CREATION PASTRIES

Discover the latest creations of our new Pastry Chef, Julien Alvarez

Pépité noix de pécan	11,50 €
Pecan biscuit, praline, pecan mousse and crunch, caramelised white chocolate coating	
Forêt blanche	11,50 €
Chocolate biscuit soaked in amarena kirsch syrup, Morello cherry compote, Madagascar vanilla and kirsch Madame cream, white chocolate 33% cocoa	
Noix de coco	11,50 €
Meringue, coconut praline, milk chocolate and coconut mousse, coco cream perfumed with coco liqueur, grated coconut, lime zest, ginger	
Lemon tart	11,50 €
Biscuit, light lemon cream, lime and ginger cloud, lemon compote, candied lemon segments, lime zest	
Fig tart – <i>seasonal pastry available only until October 5th</i>	11,50 €
Cinnamon and spice pastry, almond cream, speculoos namélaka, fig and raspberry confit, soft figs marinated in olive oil and Madagascar vanilla, homemade speculoos shortbread, fresh almonds	

Hazelnut waffle style – <i>to share</i>	15,00 €
Gianduja-hazelnut crunchy, salted caramel, blond caramel panna cotta	


TRADITION PASTRIES

Chocolate éclair	9,00 €
Choux pastry, chocolate 75% cocoa and fleur de sel craquelin, Sao Tomé chocolate 75% cocoa namélaka	
Coffee éclair	9,00 €
Choux pastry, coffee namélaka, milk chocolate and coffee	
Vanilla Flan	9,00 €
Caramelized puff pastry, Madagascar vanilla cream flan	
Vanilla Millefeuille	9,00 €
Caramelised puff pastry, vanilla cream	

CLASSIC COFFES

Espresso coffee	3,50 €	Cappuccino	6,50 €
Decafeine	3,50 €	Viennois coffee	6,50 €
Macchiato	4,50 €	Ladurée long coffee	5,00 €
Double espresso coffee	6,00 €	Coffee latte	6,00 €
		Extra milk	1,00 €

On 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.

CHOCOLATES

Ladurée hot chocolate	7,00 €	Viennois chocolate	7,50 €
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ICED BEVERAGES

Iced coffee	7,00 €	Ladurée iced chocolate	7,00 €
Flavored iced coffee	7,00 €	Ladurée iced tea	7,40 €
Cinnamon or pistachio			

LATTE

All our latte are made with almond milk

Golden latte, pollen	6,50 €	Rose Latte, pétales de rose	6,50 €
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FRUIT JUICES

Freshly squeezed homemade juices

Orange or grapefruit (20 cl)	8,00 €
Lemon (10 cl)	6,00 €
Fruit juices and nectars Alain Milliat (33 cl)	
Pineapple, apple, strawberry, vine peach, apricot	7,00 €

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 €

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