

STARTERS

V Gratinated onion soup	14,00 €
Homemade duck foie gras, onion chutney, toasted bread	19,00 €

AVOCADO TOAST

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 Chicory salad, walnuts, Roquefort AOP, pear, mustard vinaigrette	18,00 €
☉ Salmon ceviche poke, mango, avocado, corn purée, sweet pepper, coconut passion fruit and lime sauce	22,00 €
Shrimp avocado, organic shrimps, grapefruit, baby gem, cocktail sauce	23,00 €
Caesar salad, free-range chicken, baby gem, egg, crouton, parmesan cheese	24,00 €

CLUBS, BURGER & CROQUE

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

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

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.

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 €
☉	Beef fillet 200g*, pepper sauce	32,00 €
	Steamed salmon*, edamame, salmon roe, nori, vierge sauce	27,00 €
V	Calamarata pasta, truffle parmesan cream, grated truffle	26,00 €

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 €
	Œufs mollets Bénédicte*, brioche Ladurée, épinard, sauce hollandaise	21,00 €
	Œufs mollets Bénédicte saumon*, saumon fumé issu de Label Rouge, brioche Ladurée, épinard, sauce hollandaise	25,00 €
☉	Ladurée omelet*, ham, mushroom, french emmental cheese, tomato	28,50 €

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

SIDE DISHES

French fries	7,00 €	Green salad	7,00 €
Coleslaw	7,00 €	Mashed potatoes	7,00 €
Spinach	7,00 €		

FRENCH TOASTS

Ladurée French toast, maple syrup, Chantilly	12,00 €
Vanilla and salted caramel French toast, vanilla ice cream, caramel macaron	12,50 €
Mont-Blanc French Toast, chestnut ice cream, meringue, glazed chesnut	12,50 €

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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

Dépité 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	

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	


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	
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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