

VIENNOISERIES & CAKES

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

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 chestnut	12,50 €

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, expresso 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, Damascus rose, coffee, pistachio, salted caramel			
Sorbets : raspberry, chocolate, lemon, strawberry			

Macarons reported by  are vegan.

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 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	
Green tea from China, jasmine flowers	6,90 €
Senchayamato	
Green tea from Japan with vegetal notes and blackcurrant notes	8,80 €

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	
Marie-Antoinette	7,40 €
Black tea from China, rose petals, citrus and honey	
Joséphine	6,90 €
Black tea from China, tangerine, grapefruit, orange, lemon and jasmine flower	
Othello	6,90 €
Black tea from India, cinnamon, cardamom, pepper and ginger	
Roi Soleil	7,90 €
Green tea from China, bergamot, rhubarb and caramel	
Mille et une nuits	6,90 €
Green tea from China, rose, orange blossom, mint and ginger	
Rose	7,40 €
Ceylon black tea from China, rose petals	
Jardin Bleu Royal	7,40 €
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

Espresso	3,50 €	Double espresso	6,00 €
Décafeine espresso	3,50 €	Cappuccino	6,50 €
Macchiato coffee	4,50 €	Viennois coffee	6,50 €
Ladurée long coffee	5,00 €	Espresso 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 €
Perrier (33 cl)	5,00 €	Coca-Cola (33 cl)	6,00 €
		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 €