

160 ans



LADURÉE
Paris



160ans



BREAKFASTS

Le Petit Déjeuner Ladurée 20,50 €
 Basket filled with three mini-viennoiseries and bread served with butter, honey and jam
 Orange or grapefruit freshly homemade squeezed juice
 Coffee, tea or Ladurée hot chocolate

Le Petit Déjeuner Champs-Élysées 29,50 €
 Basket filled with three mini-viennoiseries and bread served with butter, honey and jam
 Fried or scrambled eggs or omelet
 Apple and vanilla compote
 Orange or grapefruit freshly homemade squeezed juice
 Coffee, tea or Ladurée hot chocolate

Le Brunch, served from 10 am to 3 pm, on saturdays, sundays and bank holidays 39,50 €
 Basket filled with three mini-viennoiseries and bread, served with butter, honey and jam
 Salmon avocado toast or Ladurée avocado toast
 Ladurée granola served with plain yogurt
 Apple and vanilla compote
 Orange or grapefruit freshly homemade squeezed juice
 Coffee, tea or Ladurée hot chocolate served with two macarons

EGGS

☒ V Soft-boiled egg 4,50 €
 ☒ V Scrambled or plain eggs 7,00 €
 ☒ V Plain omelet or white omelet 11,50 €
 Cheese omelet 14,00 €
 Salmon omelet 16,50 €
 ☒ V White omelet, fresh goat cheese, spinach 18,00 €
 ☒ White omelet, spinach, smoked salmon from Label Rouge 21,00 €

SNACKING

V Ladurée avocado toast, Ladurée brioche, chickpea hummus, soft goat cheese 15,00 €
 Salmon avocado toast, Ladurée brioche, smoked salmon from Label Rouge, soft boiled egg 21,00 €
 Ladurée club*, volaille fermière, bacon, œuf dur, tomate 25,00 €
 Smoked salmon club*, smoked salmon from Label Rouge, avocado, tomato 27,00 €
 ☒ Smoked salmon from Label Rouge, chive cream, toasted bread 18,00 €
 Caesar salad, free-range chicken, baby gem, egg, crouton, parmesan cheese 24,00 €
 ☒ V Chicory salad, walnuts, Roquefort AOP, pear, mustard vinaigrette 18,00 €

* Choice of side dish : green salad, french fries

The dishes reported by V are vegetarian and by ☒ are vegan. The dishes reported by ☒ are gluten free. Our bovines and poultry 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.



VIENNOISERIES & CAKES

Ladurée croissant	2,40 €	Apple turnover	3,00 €
Chocolate croissant	2,60 €	Mini Ladurée croissant	1,25 €
Pistachio chocolate croissant	3,00 €	Mini chocolate croissant	1,25 €
Nut croissant	3,00 €	Mini puff pastry brioche	1,25 €
Heart-shaped puff pastry	3,00 €	Assortment of 3 mini-	3,50 €
Puff pastry brioche	2,40 €	viennoiseries	
Assortment of three small breads	4,20 €	Cake	7,50 €
served with butter		Marie-Antoinette, lemon,	
Honey (30g)	1,80 €	cocoa coconut 	
Jam (50g)	2,60 €		

FINGER SANDWICH

Salmon, smoked salmon, lime cream, grain bread	3,60 €
Chicken caesar, chicken, caesar sauce, plain bread	3,60 €
✓ Vegetables, courgette, aubergine, ricotta cheese, wholemeal bread	3,60 €
Beaufort, Beaufort, Savora cream, plain bread	3,60 €

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	10,00 €
Assortment of 6 macarons of your choice	15,00 €
Assortment of 12 macarons of your choice	30,00 €
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	

You can also order our macarons to go. Ask our staff to compose your box.

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	

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FRENCH TOASTS

Ladurée French toast, maple syrup, Chantilly	14,00 €
Salted butter caramel French toast, vanilla ice cream, caramel macaron	14,00 €
Tatin French toast, crème fraîche	14,00 €

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	
Pistachio Saint-Honoré	10,50 €
Puff pastry, caramelised choux pastry, light pistachio cream, pistachio whipped cream	
Praline Millefeuille	10,50 €
Caramelized puff pastry, praline cream, almond praline and crispy hazelnuts.	

CREATION PASTRIES

Discover the latest creations of our Pastry Chef, Julien Alvarez

Pépité noix de pécan	11,50 €
Pecan biscuit, praline, pecan mousse and crunch, caramelised white chocolate coating	
Lemon tart	11,50 €
Biscuit, light lemon cream, lime and ginger cloud, lemon compote, candied lemon segments, lime zest	
Citrus and Limoncello Baba	11,50 €
Baba dough soaked in light lemon and limoncello syrup, Meyer and yuzu lemon marmalade, Madame vanilla cream.	
Anniversary pastry 160ans	11,50 €
Every month an iconic pastry from Ladurée's history is revisited in order to celebrate our 160 anniversary. Ask your waiter for more information.	

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	