

160 ans



LADURÉE

Paris



STARTERS

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| V Gratinated onion soup | 14,00 € |
| Homemade duck foie gras, onions chutney, toasted bread | 19,00 € |
| Label Rouge smoked salmon heart, chive cream, blinis | 24,00 € |
| Osciètre caviar Prestige 30g, chive cream, blini | 85,00 € |

SALADS & AVOCADO TOAST

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| V Ladurée avocado toast, cereal bread, chickpea hummus, soft goat cheese | 15,00 € |
| Avocado and shrimp cocktail, grapefruit, baby gem | 20,00 € |
| Salmon avocado toast, Ladurée brioche, smoked salmon from Label Rouge, soft boiled egg | 21,00 € |
| ☉ Salmon ceviche, mango, avocado, corn purée, sweet pepper, coconut passion fruit | 22,00 € |
| ☉ Caesar salad, free-range chicken, baby gem, egg, crouton, parmesan cheese | 24,00 € |

CLUBS, BURGER & CROQUE

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| 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 | 27,00 € |
| Smoked salmon club*, smoked salmon from Label Rouge, avocado, tomato | 27,00 € |
| Lobster club*, Taggiasche olive, tomato confit, avocado, mayonnaise | 54,00 € |

* Choice of side dish : French fries, green salad, mashed potato, roasted winter vegetables

DISHES

LADURÉE SIGNATURE

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| Ladurée vol-au-vent, free-range chicken in a puff pastry, morel and button mushrooms, small bulb onions in a creamy sauce | 33,00 € |
| ☉ Black Angus rib-eye steak 250g*, pepper sauce | 52,00 € |
| ☉ Scallops, mashed potato, fried straw potatoes, Chicken stock | 36,00 € |
| V Melanosporum truffle risotto, cream, parmesan | 32,00 € |
| Lobster rigatoni, lobster sauce | 55,00 € |

EGGS

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| V White omelet*, spinach, soft goat cheese | 20,00 € |
| ☉ White omelet*, spinach, smoked salmon from Label Rouge | 25,00 € |
| ☉ Ladurée omelet*, ham, mushroom, french emmental cheese, tomato | 28,50 € |

* Choice of side dish : French fries, green salad, mashed potato, roasted winter vegetables

SIDE DISHES

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| French fries | 7,00 € | Green salad | 7,00 € |
| Roasted winter vegetables | 7,00 € | Mashed potatoes | 7,00 € |

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.

Our allergen information book is available upon request.

Net prices, including VAT and service. Cheque payment not accepted.



160 ans



ICONIC PASTRIES

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| 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 Pastry Chef, Julien Alvarez

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| 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 | |

SEASONAL PASTRY

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| Ladurée Epiphany cake | 9,10 € |
| Puff pastry, almond cream, almond bits | |

TRADITION PASTRIES


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| 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 | |



FRENCH TOASTS

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| 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 € |

MACARONS

Compose your assortment with macarons of your choice: coffee, salted caramel, chocolate, orange blossom, pistachio, rose, vanilla, lemon, raspberry, Sa Majesté, chocolate hazelnut macaron coated with milk chocolate or raspberry macaron coated with dark chocolate. You can also ask your waiter about the seasonal and vegan macarons. 


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| 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 | |

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

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| Napoléon 6 macarons gift box | 17,10 € |
| Napoléon III 12 macarons gift box | 29,50 € |
| Prestige 24 macarons gift box | 54,85 € |

ICE CREAM CUPS

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| 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 | 14,00 € |
| 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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