

STARTERS

V	Gratinated onion soup Homemade duck foie gras, onion chutney, toasted bread Smoked salmon heart from Label Rouge, chive cream, blini Osciètre caviar Prestige 30g, chive cream, blini	14,00 € 19,00 € 24,00 € 85,00 €
	SALADS & AVOCADO TOAST	
V	Ladurée avocado toast, cereal bread, chickpea hummus, soft goat cheese Salmon avocado toast, Ladurée brioche, smoked salmon from Label Rouge, soft boiled egg	15,00 € 21,00 €
<u>&</u>	Salmon ceviche, mango, avocado, corn purée, sweet pepper, coconut passion fruit & lime sauce Caesar salad, free-range chicken, baby gem, egg, crouton, parmesan cheese	22,00 € 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	27,00€
	Smoked salmon club*, smoked salmon from Label Rouge, avocado, tomato	27,00€
	Lobster club*, Taggiasche olive, tomato confit, avocado, mayonnaise	54,00€
	DISHES	
Г	———— 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 €
V 🍪	Roasted winter vegetables, carrot hummus, sesame seed, zaatar	20,00 €
	Melanosporum truffle risotto, cream, parmesan	32,00€
<u>&</u>	Scallops, mashed potato, pomme paille, chicken jus	36,00€
89	Black Angus rib-eye steak 250g*, pepper sauce	52,00€
	Lobster rigatoni, lobster sauce	55,00€

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



EGGS

o V	Plain omelet*	19,00€
® V	White omelet*, spinach, soft goat cheese	20,00€
	Cheese omelet*	21,50€
	Bacon omelet*	21,50€
	Salmon omelet*	24,00 €
	Bacon Bénédictine egg*, Ladurée brioche, spinach, hollandaise sauce	22,00€
	Salmon Bénédictine egg *, smoked salmon from Label Rouge, Ladurée brioche, spinach,	25,00€
	hollandaise sauce	
	White omelet*, spinach, smoked salmon from Label Rouge	25,00€
<u>&</u>	Ladurée omelet*, ham, mushroom, french emmental cheese, tomato	28,50€

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

SIDE DISHES

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

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	
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	_
Pépite 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	
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SEASONAL PASTRY		
Ladurée King's cake slice	9,10€	
Puff pastry, almond cream, almond bits		
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 Coffee selected assumed the sealests arrange blassom pictochic rasse vanille lamon manhamus	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 Coffee, salted caramel, chocolate, pistachio, vanilla or raspberry	6,50€
Chocolate coated macaron of your choice Chocolate hazelnut coated with milk chocolate or raspberry coated with dark chocolate	3,10€

ICE CREAM CUPS

You can also order our macarons to go, discover our range in store.

12,90 €		
12,90 €		
11,00€		
11,00€		
8,90 €		
Three scoops 9,40 €		
Flavors : Madagascar vanilla, chestnut, coffee, Dasmascus rose, coffee, pistachio, salted caramel		