




BREAKFAST

Le Petit Déjeuner Ladurée	20,50€
Basket filled with three mini-viennoiseries and bread served with butter, honey and jam Orange or grapefruit freshly home-made squeezed juice Hot drink	
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 omelette Orange or grapefruit freshly home-made squeezed juice Hot drink Seasonal fruits salad	
Le Brunch , <i>served from 10 am to 3 pm on Saturdays, Sundays and holidays</i>	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 Orange or grapefruit freshly home-made squeezed juice Hot drink served with two macarons Seasonal fruits salad	


VIENNOISERIES & CAKES

Ladurée croissant	2,40€	Nut croissant	3€
Chocolate croissant	2,60€	Pistachio chocolate croissant	3€
Heart-shaped puff pastry	3€	Apple turnover	3€
Assortment of 3 mini viennoiseries	3,50€	Mini viennoiserie (croissant, chocolate croissant, puff pastry brioche)	1,25€
Assortment of breads served with butter	4,20€	Slice of cake	7,50€
Puff pastry brioche	2,20€	Marie-antoinette, lemon, chocolate coconut 	
Honey (30g)	1,80€		
Jam (28g)	1,60€		

SWEETS

Ladurée French toast , maple syrup, Chantilly	14€
Salted butter caramel French toast , Madagascar vanilla ice cream, caramel macaron	14€
Seasonal fruits salad	8€

The dishes marked with  are vegetarian. The dishes marked with  are gluten free.

The dishes marked with  are vegan. Our beef and poultry meat is from France.

Our pork meat is from France and Belgium.

Our allergen information book is available upon request.

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



SALADS

- Caesar salad**, baby gem lettuce, egg, croutons, parmesan cheese 18€
Declinaison : Free-range chicken 24€
⊗ √ **Ladurée salad**, mozzarella Di Bufala AOP, avocado, spinach, green asparagus, citrus 27€

SNACKING

- Ladurée club***, free-range chicken, bacon, egg, tomato 25€
Label Rouge smoked salmon club*, avocado, tomato 27€
Croque-monsieur*, turkey pastrami, emmental, Mornay sauce 24€
√ **Ladurée avocado toast**, mix grain bread, chickpea hummus, soft goat cheese 18€
Label Rouge smoked salmon avocado toast, Ladurée brioche, soft boiled egg 21€
**Served with a side dish : french fries, baby spinach salad with citrus vinaigrette*

EGGS

All our eggs come from free-range hens

- √ **Soft boiled eggs** 10€
⊗ √ **Fried eggs** 10€
⊗ √ **Scrambled eggs** 10€
√ **Eggs Benedict**, Ladurée brioche, Hollandaise sauce 15€
⊗ √ **Plain omelette** 12€
⊗ **Ladurée omelette**, ham, mushroom, emmental, tomato, fresh herbs, served with a baby spinach salad 25€

Customize your eggs & omelettes

Bacon	6€	Spinach	4€
Turkey pastrami	7€	Crushed tomato	4€
Smoked salmon	7€	Emmental	4€
Ham	5€	Mushrooms	4€

FINGER SANDWICHES

- Assortment of 4 finger sandwiches of your choice*** 19€
**Served with a baby spinach salad with citrus vinaigrette*

Comté, Mornay sauce, plain bread
Chicken, Caesar sauce, plain bread

Vegetables, zucchini, eggplant, ricotta, whole wheat bread
Smoked salmon, lime cream, plain bread

SIDE DISHES

- French fries** 7€
Baby spinach salad with citrus vinaigrette 7€

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PASTRIES

ICONIQUES

Ispahan	12,50€
Macaron, rose petal cream, fresh raspberries, lychees	
Plaisir sucré	10,50€
Hazelnut dacquoise biscuit, milk chocolate ganache, milk chocolate Chantilly	
Fraisier	10,50€
Hazelnut biscuit, vanilla mousse cream, fresh strawberries	
Tartelette passion framboise	10,50€
Sweet pastry, smooth passion fruit cream, fresh raspberries	
Millefeuille framboise	10,50€
Caramelised puff pastry, vanilla mousse cream, fresh raspberries	

CREATIONS

Tartelette citron	11,50€
Biscuit, light lemon cream, lime and ginger mousse, lemon compote, candied lemon segments, lime zest	
Tartelette fraise	11,50€
Breton shortbread, almond butter, strawberries, wild strawberries and semi-candied strawberries, fresh almonds	
Tartelette abricot fleur d'oranger	11,50€
Roussillon apricot, almond butter with amaretto, whole almonds and pistachios with honey and orange blossom, pollen, Chinese carnation	
Pépité pistache	11,50€
Pistachio biscuit de Savoie, pistachio and orange blossom light cream, pistachio and fleur de sel praline heart, crispy pistachio shortbread	
Birthday pastry 160ans.	12,50€
A great Maison Ladurée classic revisited every month to celebrate our 160th anniversary. We are available to present this creation to you.	

TRADITIONS

Grand Cru chocolate éclair Sao Tomé 75%	9€
Choux pastry, chocolate 75% cocoa and fleur de sel craquelin, Sao Tomé chocolate 75% cocoa namélaka	
Vanilla flan	9€
Crispy puff pastry, creamy flan with Madagascan vanilla, caramel Opaline	



MACARONS

Macaron of your choice	2,80€
Coffee, salted caramel, chocolate, orange blossom, pistachio, rose, vanilla, lemon, raspberry, Marie-Antoinette tea, blackcurrant violet	
Assortment of 4 macarons of your choice	11€
Assortment of 6 macarons of your choice	16€
Assortment of 12 macarons of your choice	32€
Large macaron of your choice	6,80€
Salted caramel, chocolate, pistachio, vanilla, raspberry	

We are available to present our seasonal macarons to you

You can also order our macarons to take away

Napoléon 6 macarons gift box	18,50€
Napoléon III 12 macarons gift box	32€
Prestige 24 macarons gift box	61€

FROZEN CREATIONS

Frozen macaron	10,50€
Rose or cocoa vanilla	

ICE CREAM CUPS

Chocolate Liégeois	11€
Chocolate sorbet, hot chocolate, Chantilly, chocolate shavings	
Coffee Liégeois	11€
Coffee ice cream, espresso coffee, Chantilly, coffee macaron shavings	
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	
Hazelnut cup	12,90€
Chocolate sorbet, hazelnut ice cream, chocolate sauce, Chantilly, hazelnut, meringue	
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€
Ice cream: Madagascar vanilla, chestnut, coffee, rose, coffee, pistachio, salted caramel, hazelnut	
Sorbets: strawberry, raspberry chocolate, lemon	

LADURÉE TEA TIME

<i>Served from 3 pm to 6 pm</i>	39€ / person
A pastry of your choice, three macarons of your choice, two finger sandwiches of your choice, a hot drink of your choice, a gift box of two I60 ans personalised vanilla macarons	
Glass of champagne (10€ extra)	

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.