



SALADS & STARTERS

Cold pea soup , goat cheese foam	15€
Caesar Salad , baby gem lettuce, egg, croutons, parmesan cheese	18€
Declinations : Free-range chicken	24€
Castiglione salad , baby gem lettuce, saute tuna, tomato, taggiasche olive, granny smith apple	25€
⊗ V Ladurée salad , mozzarella Di Bufala AOP, avocado, spinach, green asparagus, citrus	27€
⊗ V Bonaparte Salad , green asparagus, avocado, coconut curry vinaigrette	20€
⊗ Declinations : Free-range chicken / European lobster	26€/44€

DISHES

Ladurée signature

Ladurée vol-au-vent , free-range chicken, morel, button mushroom, onion	33€
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V Arrabbiata conchiglie , parmesan cheese	21€
Beef tartare* , pomegranate pickles	25€
Cod* , vierge sauce	29€
King prawns risotto , peas, parmesan cheese	35€
⊗ Beef Fillet 200g* , pepper sauce	39€
<i>*Served with a side dish : coleslaw, french fries, mashed potato, roasted vegetables, baby spinach salad with citrus vinaigrette</i>	

TO SHARE

V Goat cheese tart , onion chutney, mixed leaves	16€
Crispy fried calamari , spicy mayonnaise, lime	18€
Tuna tartare , spicy mayonnaise, crispy rice, sesame	22€
King prawns , baby gem lettuce, spicy mayonnaise, crispy rice, fresh herbs	24€
Ociètre caviar Prestige 30g , shive cream, blinis	85€

SNACKING

V Ladurée avocado toast , mix grain bread, chickpea hummus, soft goat cheese	18€
Label Rouge smoked salmon avocado toast , Ladurée brioche, soft boiled egg	21€
Croque-monsieur* , turkey pastrami, emmental, Mornay sauce	24€
Ladurée club* , free-range chicken, bacon, egg, tomato	25€
Label Rouge smoked salmon club* , avocado, tomato	27€
Crispy chicken burger* , bun, home-made coleslaw, pickles, cheddar, secret sauce	27€
<i>*Served with a side dish : coleslaw, french fries, mashed potato, roasted vegetables, baby spinach salad with citrus vinaigrette</i>	

The dishes marked with V 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.



EGGS

*All our eggs come from free-range hens
Our eggs Benedict are served until 3 pm*

✓ Eggs Benedict, Ladurée brioche, Hollandaise sauce	15€
Omelettes	
⊗ ✓ Plain or white	12€
⊗ ✓ White, baby spinach salad, goat cheese	18€
⊗ Ladurée : 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€
Fresh herbs	2€	Lobster (30g)	24€
Goat cheese	4€		

FINGER SANDWICHES

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

Comté, Mornay sauce, plain bread	Vegetables, zucchini, eggplant, ricotta, whole wheat bread
Chicken, Caesar sauce, plain bread	Smoked salmon, lime cream, plain bread

SIDE DISHES

French fries	7€
Baby spinach salad with citrus vinaigrette	7€
Mashed potato	7€
Roasted vegetables	7€
Coleslaw	7€

SWEETS

Plain yogurt	3,60€
Seasonal fruits salad	8€
Plain yogurt served with granola	12€
Fresh red fruits salad	13€
Ladurée French toast, maple syrup, Chantilly	14€
Salted butter caramel French toast, Madagascar vanilla ice cream, caramel macaron	14€
Red fruits French toast, orange blossom macaron, orange blossom Chantilly	14€

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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

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€
Big macaron of your choice	6,80€
Salted caramel, chocolate, pistachio, vanilla, raspberry	

We are at your disposal to introduce you the seasonal macarons

FROZEN CREATIONS

Frozen macaron	10,50€
Rose or cocoa vanilla	

ICE CREAM CUPS

Milk shake	8,90€
Ice cream: chocolate, strawberry, raspberry, pistachio, rose or vanilla, Chantilly	
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	

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, lemon, chocolate			

LADURÉE TEA TIME

Served from 3 pm to 6 pm

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 160 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.