

LADURÉE TEATIME MENU

Available at 3 PM

TEATIME FOR 1

3 Macarons
2 Marshmallows
1 Pastry
2 Finger Sandwiches
1 Coffee, Tea, or Hot Chocolate
1 Box of 4 Macarons
\$50
\$65 with 1 cocktail or mocktail

TEATIME FOR 2

6 Macarons
4 Marshmallows
2 Pastries
4 Finger Sandwiches
2 Coffee, Tea, or Hot Chocolate
2 Boxes of 4 Macaron
\$100
\$130 with 2 cocktails or mocktails

TEATIME FOR KIDS

Hot Chocolate
2 Macarons
2 Marshmallows
2 Finger Sandwiches
1 Pastry
\$35

VIENNOISERIES

Regular Viennoiseries

Ladurée Croissant \$4.30
Chocolate Croissant \$4.80
Rose Croissant \$4.80
Chocolate Hazelnut Brunette \$5.30
Canelé \$3.80
Ladurée Cookie \$4.50
Madeleines Set of 3 \$7.00
Hazelnut Pound Cake Slice \$6.00

Vegan Viennoiseries

Ladurée Croissant \$4.30
Chocolate Croissant \$4.80
Raspberry Brunette \$5.30
Palmier \$4.50
Chocolate Pound Cake Slice \$6.00

PASTRIES

Vanilla Flan, crispy caramelized puff pastry with mellow Tahitian vanilla flan \$11.00
Passionfruit Raspberry Tart, passionfruit cream, fresh raspberries, sweet dough \$11.00
Plaisir Sucre, chocolate hazelnuts, meringue biscuit, praline, milk chocolate filling \$10.50
Milk Chocolate Bar, milk chocolate bar with caramel and biscuit brownie \$5.50
GF *Ispahan*, macaron, rose petal cream, fresh raspberry, lychee \$12.00
Millefeuille Vanilla, vegan caramelized puff pastry, vegan vanilla cream \$11.50

MACARONS

\$2.95 each

Classic Flavors: Vanilla, Pistachio, Rose, Caramel, Lemon, Coffee, Marie Antoinette, Raspberry, Passion fruit

The dishes notified by  are Plant-Based

The dishes notified by **GF** are Gluten-Free

The dishes notified by  are Vegetarian

Please bring allergy or dietary requirement to our attention.

20% gratuity included for parties of 6 and more.

BEVERAGES

Les Boissons Chaudes

Almond, soy, coconut, and oat milk available upon request

<i>Hot Milk</i>	\$4.00	<i>Chocolat chaud Ladurée</i>	\$9.00
<i>Café Espresso</i>	\$4.00	<i>Café Viennois served with</i>	\$5.50
<i>Double Espresso</i>	\$7.00	<i>Chantilly cream</i>	
<i>Macchiato</i>	\$4.50	<i>Chocolat Viennois served with</i>	\$7.00
<i>Café Ladurée</i>	\$5.00	<i>Chantilly cream</i>	
<i>Café Latte</i>	\$6.50	<i>Caramel Macchiato</i>	\$4.00
<i>Cappuccino</i>	\$6.50	<i>Matcha Latte</i>	\$7.00
		<i>Rose Latte</i>	\$7.00

Les Frappés

<i>Iced Canarino</i>	\$5.50	<i>Iced Flavored Coffee</i>	\$7.00
<i>Iced Tea Mélange</i>	\$7.00	<i>Iced Matcha Latte</i>	\$7.00
<i>Ladurée Iced Chocolate</i>	\$8.00		

Les Jus de Fruits

Fresh Squeezed Juice

<i>Orange Juice</i>	\$8.00
<i>Lemon Juice</i>	\$8.00

Les Boissons Rafraîchissantes

Les Eaux & Sodas

<i>Evian / Ferrarelle 25 oz.</i>	\$9.00	<i>Diet Coke 8 oz.</i>	\$6.00
<i>Perrier 6.5 oz.</i>	\$6.00	<i>Orangina 8 oz.</i>	\$6.00
<i>Regular Coke 8 oz.</i>	\$6.00	<i>Ginger Ale 7 oz.</i>	\$6.00
<i>Matcha Lemonade</i>	\$8.00	<i>Fresh Lemonade</i>	\$8.00

Les Infusions

Herbal teas carefully selected and prepared by Ladurée

<i>Verveine</i>	\$7.00
<i>White coffee with Three Citrus Fruit</i>	\$6.50
<i>Infusion of lemon, lime and orange zests, flavored with orange blossom water</i>	
<i>Canarino</i>	\$6.50
<i>Infusion of lemon, lime, and orange zests with fresh ginger</i>	

Les Thés Ladurée

Les Thés Signatures

<i>Thé Mélange Spécial Ladurée</i>	\$7.00
<i>Delicate composition of black teas from China and Sri Lanka and rose petals, with aromas of orange, bergamot, blackcurrant, vanilla,</i>	

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<i>Thé Marie Antoinette</i>	\$7.00
Mix of black tea from China with rose petal, citrus and honey	
<i>Thé Mathilde</i>	\$7.00
A marriage of green tea and Chinese black tea, with orange blossom	
<i>Thé Chéri</i>	\$7.00
Delicate blend of black tea, cocoa, caramel and vanilla	
<i>Thé Eugénie</i>	\$7.00
Chinese black tea mingled with red fruits (strawberry, raspberry, cherry and redcurrant)	
<i>Thé Joséphine</i>	\$7.00
A Chinese black tea wrapped in tangerine, grapefruit, orange and lemon, delicately enhanced by a ring of jasmine flowers	
<i>Thé Jardin Bleu Royal</i>	\$7.00
China and Sri Lanka black tea blend with wild strawberry, rhubarb and cherry aromas, scattered with cornflowers and marigold petals	
<i>Thé Othello</i>	\$7.00
An Indian black tea with a spicy footprint of cinnamon, cardamom, ginger	
<i>Thé à la Rose</i>	\$7.00
Black Tea China Tea and Ceylon scented with Rose	
<i>Thé Oolong à la fleur d'Oranger</i>	\$7.00
China tea scented with orange blossom	
<i>Thé Oolong à la Violette</i>	\$7.00
China tea scented with violet	
Les Thés Ladurée	
<i>Les Classiques</i>	
<i>Thé fumé Lapsang Souchong</i>	\$7.00
Authentic Smoked Chinese tea	
<i>Thé Ceylan</i>	\$7.00
Pure Ceylon tea	
<i>Thé Earl Grey Fleurs</i>	\$7.00
Black tea blend from China, Sri Lanka and India with bergamot flower	
<i>Thé Darjeeling Namring</i>	\$7.00
Mixed Darjeeling teas from the Himalaya with flavors of almond and peach	
<i>Thé au Caramel</i>	\$7.00
Black China tea and Ceylon scented with caramel and flowers	
<i>Thé aux Amandes</i>	\$7.00
Black China tea and Ceylon scented with	
Les Thés Verts	
<i>Thé Mille et Une Nuit</i>	\$7.00
A Chinese green tea, both sweet and spicy, blending rose, orange blossom, and pepper	
<i>Thé Roi Soleil</i>	\$7.00
A green tea marked by the energy of bergamot combined with rhubarb and caramel	
<i>Thé au Jasmin Yin Hao</i>	\$7.00
Green tea from the Yin Hao in China well known for its Jasmin flowers	

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Thé Senchayamato \$7.00
Green tea with vegetable and sea-scented flavors, Chilling and bracing

Thé à la Vanille \$7.00
Darjeeling and Assam tea scented with Madagascar Vanilla

Les Champagnes

	Glass	Bottle
<i>Les Champagnes Brut</i> AOC Lombard Extra Brut, Premier Cru	\$18.00	\$150.00
<i>Les Champagnes Rosé</i> AOC Lombard Brut, Premier Cru Rose	\$29.00	\$220.00
<i>Champagne Cocktails</i> Kir Royale or Bel Air		\$18.00

Les Bières

Figueria Mountain CA (Blonde) \$8.00
Marzen Amber CA (Ambrée) \$8.00

Les Vins Blancs

	Glass	Bottle
<i>Loire</i> Sauvignon Blanc, Sancerre Les Aucheres	\$13.00	\$58.00
<i>California</i> Diora Chardonnay 2017	\$13.00	\$50.00
Monte Vallon Chardonnay 2018	\$14.00	\$58.00

Les Vins Rosés

Côtes de Provence, Rimauresq 1er Cru \$14.00 \$55.00

Les Vins Rouges

Rhône
Crozes-Hermitage, La Petite Ruche M. Chapoutier 2014 \$14.00 \$60.00

California
Chappellet Winery Merlot \$84.00

Malbec
Gouleyant Malbec 2017 \$14.00 \$60.00

Les Mocktails

Romantique \$11.00
Ladurée blend tea, Violette syrup, raspberry nectar, pineapple juice

Marie Antoinette \$11.00
Marie Antoinette tea, grapefruit syrup, strawberry nectar, white grape juice

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