

# LADURÉE TEATIME MENU

Available at 3 PM

## STARTERS

	<i>Smoked Salmon, warmed blinis, smoked salmon with lemon cream</i>	\$19.00
🌱	<i>French Onion Soup, caramelized onions, brioche, emmental cheese</i>	\$17.00
	<i>Soup of the Day</i>	\$16.00
	<i>Tuna Tartare, guacamole, red tuna, thai sauce, ginger, lime juice</i>	\$23.00
	<i>Eggs Mimosa, deviled eggs with salmon roe</i>	\$25.00
	<i>Caviar Baeri, 28 gm (1 oz.) with accoutrements</i>	\$90.00
	<i>Caviar Baeri, 50 gm (1.8 oz.) with accoutrements</i>	\$150.00
	<i>Caviar Baeri, 125 gm (4.5 oz.) with accoutrements</i>	\$350.00

## CLUBS & QUICHES

*Served with french fries and salad*

	<i>Quiche Lorraine, bacon, onion, nutmeg, eggs, cream, french emmental</i>	\$17.00
V	<i>Seasonal Quiche, onions, pumpkin, goat cheese</i>	\$17.00
	<i>Club Ladurée, chicken, lettuce, free range eggs, tomato, bacon, mayonnaise</i>	\$22.00
	<i>Club Salmon, smoked salmon, lettuce, cucumber, free range eggs, salmon cream cheese</i>	\$24.00

## FRENCH TOASTS

	<i>French Toast Maple Syrup, homemade brioche, maple syrup, chantilly</i>	\$15.00
	<i>French Toast Raspberry, homemade brioche, raspberry coulis, raspberries, rose chantilly</i>	\$17.00

## TEATIME

TEATIME FOR 1	TEATIME FOR 2	TEATIME FOR KIDS
3 Macarons	6 Macarons	Hot Chocolate
2 Marshmallows	4 Marshmallows	2 Macarons
1 Pastry	2 Pastries	2 Marshmallows
2 Finger Sandwiches	4 Finger Sandwiches	2 Finger Sandwiches
1 Coffee, Tea, or Hot Chocolate	2 Coffee, Tea, or Hot Chocolate	1 Pastry
1 Box of 4 Macarons	2 Boxes of 4 Macaron	\$35
1 Kir Royale Cocktail (non-alcoholic version available)	2 Kir Royale Cocktails (non-alcoholic version available)	
\$65	\$130	

The dishes notified by 🌱 are Plant-Based

The dishes notified by GF are Gluten-Free

The dishes notified by V are Vegetarian

Please bring allergy or dietary requirement to our attention.

## PASTRIES

*Vanilla Millefeuille, caramelized puff pastry with vanilla cream*

*Pistachio Saint-Honoré, puff pastry with pistachio cream, topped with pistachio*

*Ispahan, macaron, rose petal cream, fresh raspberry, lychee*

GF

*Plaisir Sucré, chocolate hazelnuts, meringue biscuit, praline, milk chocolate filling*

*Caramel Éclair, choux pastry filled with caramel cream, topped with caramel fondant*


*Vanilla Flan, crispy caramelized puff pastry garnished with mellow Tahitian vanilla flan*

*Éclair Glacé, vanilla ice cream, choux dough, chocolate sauce, caramelized almonds, Chantilly*


***Weekends Only (Friday – Sunday)***

*Apple Tarte Tatin, caramelized apples, puff pastry, topped with vanilla whipped cream*

*Pepite Noix de Pecan, pecan biscuit, pralines, pecan mousse and crunch, white chocolate coating*

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