

LADURÉE LUNCH MENU

Please ask your server about the specials

STARTERS

	<i>Smoked Salmon, warmed blinis, smoked salmon with lemon cream</i>	\$19.00
	<i>French Onion Soup, caramelized onions, baguette, emmental cheese, port wine</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

SALADS

	<i>Caesar Salad, parmesan, croutons, romaine lettuce, free-range eggs, caesar sauce, chicken</i>	\$22.00
V	<i>Endives Salad, white endives, Roquefort, crushed walnuts, chives, mustard vinaigrette</i>	\$24.00
V	<i>Ladurée Salad, mozzarella, artichoke, broccoli, edamame, dried tomatoes, black truffle vinaigrette</i>	\$23.00
V	<i>Castaing Salad, quinoa, sliced beetroot, crushed almonds, cranberries, olive oil, lemon vinaigrette</i>	\$23.00

EGGS

Served with potatoes with fine herbs, piment d'Espelette and salad

GF	<i>White Omelet, spinach, goat cheese</i>	\$19.00
GF 🌱	<i>Vegan Omelet, vegan ham, tomato concassé, mushrooms and vegan cheese</i>	\$20.00
GF	<i>Ladurée Omelet, mushroom, french emmental cheese, turkey, tomato (with egg white only supplement \$2.00)</i>	\$21.00
V	<i>Morels Omelet, omelet with morel sauce</i>	\$28.00
	<i>Eggs Benedict Bacon, soft boiled egg, spinach, hollandaise sauce, canadian bacon, Ladurée brioche</i>	\$23.00
	<i>Eggs Benedict Salmon, soft boiled egg, spinach, hollandaise sauce, smoked salmon, Ladurée brioche</i>	\$25.00

AVOCADO TOAST

V	<i>Veggie Avocado Toast, Ladurée brioche, goat cheese, honey, avocado, radish, parsley, walnuts</i>	\$18.00
	<i>Gourmand Avocado Toast, Ladurée brioche, guacamole, smoked salmon, radish, soft boiled egg</i>	\$22.00

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.

MAIN COURSES

	<i>Trio Mini Burger, beef, comté cheese, tomatoes, Ladurée brioche bun</i>	\$25.00
	<i>Lobster Pasta, Maine lobster, spaghetti, tomatoes confit, preserved lemon, basil</i>	\$28.00
	<i>Chicken Vol-au-Vent, organic chicken, morel, button mushrooms</i>	\$33.00
	<i>Fall Chicken, chicken breast, roasted sprouts, mushrooms, chicken jus</i>	\$32.00
	<i>Beef Filet, served with french fries and salad</i>	\$49.00
	<i>Choice of morel sauce, black and green pepper sauce, or red port wine sauce</i>	
	<i>Roasted Salmon, Taggiasch olive, basil, cherry tomato, lemon, piquillo pepper</i>	\$33.00
V	<i>Mushroom Risotto, maitake mushroom, parmesan cheese,</i>	\$28.00
	<i>Beef Tartare, served with crostini, pickles, and french fries</i>	\$30.00

CLUBS / QUICHES / CROQUE-MONSIEUR

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
	<i>Croque-Monsieur, turkey ham, french emmental cheese, mornay sauce</i>	\$23.00

SIDES


<i>French Fries</i>	\$9.00
<i>Green Salad</i>	\$7.00
<i>Seasonal Vegetables</i>	\$12.00
<i>Mushrooms</i>	\$12.00

EXTRAS

<i>Bacon</i>	\$6.00
<i>Avocado</i>	\$9.00
<i>Organic Smoked Salmon</i>	\$9.00
<i>Organic Chicken</i>	\$9.00
<i>Caviar 14 gm (1/2 oz.)</i>	\$45.00

FRENCH TOASTS

<i>Crispy Bacon French Toast, fried egg, bacon, pecan nuts</i>	\$18.00
<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
<i>French Toast Chocolate Hazelnuts, homemade brioche, hazelnut caramelized, homemade chocolate hazelnut spread, vanilla ice cream</i>	\$17.00

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PASTRIES

	<i>Vanilla Millefeuille, caramelized puff pastry with vanilla cream</i>	\$12.50
	<i>Pistachio Saint-Honoré, puff pastry with pistachio cream, topped with pistachio pieces</i>	\$12.50
GF	<i>Ispahan, macaron, rose petal cream, fresh raspberry, lychee</i>	\$12.50
	<i>Plaisir Sucré, chocolate hazelnuts, meringue biscuit, praline, milk chocolate filling</i>	\$12.50
	<i>Caramel Éclair, choux pastry filled with caramel cream, topped with caramel fondant</i>	\$11.50
	<i>Vanilla Flan, crispy caramelized puff pastry garnished with mellow Tahitian vanilla flan</i>	\$11.50
	<i>Éclair Glacé, vanilla ice cream, choux dough, chocolate sauce, caramelized almonds, Chantilly</i>	\$16.00
	Weekends Only (Friday – Sunday)	
	<i>Apple Tarte Tatin, caramelized apples, puff pastry, topped with vanilla whipped cream</i>	\$12.50
	<i>Pepite Noix de Pecan, pecan biscuit, pralines, pecan mousse and crunch, white chocolate coating</i>	\$14.50

LADURÉE SWEETS


	<i>Financier Almonds Raspberry</i>	\$3.80
	<i>Financier Chocolate Hazelnut</i>	\$3.80
	<i>Cake d'Amour (Slice), lemon, hazelnut, or rose pound cake</i>	\$6.00
V	<i>Seasonal Fruits Salad, grapes, orange clementine, kiwi, mint, orange blossom syrup</i>	\$10.00

VIENNOISERIES


<i>Ladurée Croissant</i>	\$4.80	<i>Cannelé</i>	\$4.80
<i>Pain au Chocolat</i>	\$5.30	<i>Raspberry Roll</i>	\$5.80
<i>Rose Croissant</i>	\$5.30	<i>Chocolate Hazelnut Roll</i>	\$5.80
<i>Walnut Croissant</i>	\$5.30		

LADURÉE ICE CREAM

<i>Ispahan Ice Cream</i>	\$11.00
<i>raspberry sorbet, rose ice cream, fresh raspberries, lychees, chantilly cream, meringue</i>	
<i>Plaisir Ice Cream</i>	\$11.00
<i>raspberry sorbet, vanilla ice cream, fresh raspberries, chantilly cream</i>	
<i>Ice Cream Soho,</i>	\$11.00
<i>ginger sorbet, ice cream caramel, caramel ginger sauce, chantilly, macadamia caramelized</i>	
<i>Café Liegeois, ice cream coffee, espresso shot, chantilly</i>	\$11.00
<i>Chocolat Liegeois, sorbet chocolate, chocolate sauce, chantilly</i>	\$11.00
<i>Macarons Glacés</i>	\$9.00
<i>Rose</i>	
<i>Vanilla Choco</i>	
<i>Pistachio Raspberry</i>	
<i>Coconut Strawberry</i>	

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Cup of your choice

One scoop \$3.00 Two scoops \$6.00 Three scoops \$9.00

Ice Cream: Madagascar Vanilla, Coffee, Salted Caramel, Rose Petal, Pistachio
Sorbet: Strawberry, Raspberry, Guanaja Chocolate

Milkshakes

Rose-Raspberry, Chocolate, Vanilla or Pistachio \$9.00

MACARONS

Choice of Four Macarons

\$11.80


Rose, Coffee, Vanilla, Marie-Antoinette (Black tea, citrus & honey), Lemon, Salted Caramel, Raspberry, Orange Blossom, Pistachio, Chocolate, Strawberry Candy, Passion fruit.


Please ask about our Seasonal Macarons.


MACARONS TO TAKE AWAY

*We are pleased to suggest to our restaurant customers, the following takeout products.
We invite you to order directly with your server.*

<i>Napoléon Gift Box of 6 pieces</i>	\$21.00	---	<i>Crystal Gift Box of 15 pieces</i>	\$46.00
<i>Napoléon III Gift Box of 12 pieces</i>	\$41.00	---	<i>Prestige box of 24 pieces</i>	\$73.00

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