

LADURÉE MENU

AVOCADO TOASTS

- 🌱 Mediterranean Avocado Toast, tomato confit, macadamia and cashew goat cheese* \$15.00
Gourmand Avocado Toast, Ladurée brioche, guacamole, smoked salmon, radish, soft boiled egg \$21.00

SALADS

- Chicken Caesar Salad, parmesan, croutons, romaine lettuce, free-range eggs, caesar sauce* \$21.00
Lobster Caesar Salad, parmesan, croutons, romaine lettuce, free-range eggs, caesar sauce \$25.00
🌱 GF California Salad, lentils, cheese, mesclun salad, avocado, pomegranate, pumpkin \$22.50

CLUB & SAVORY CROISSANTS

Served with salad and fries

- Club Ladurée, chicken, lettuce, free range eggs, tomato, bacon, mayonnaise* \$22.00
Club Salmon, smoked salmon, lettuce, cucumber, free range eggs, salmon cream cheese \$24.00
🌱 Vegan Croissant, roasted vegetables, sun-dried tomato, tofu ham, baby spinach \$17.50

DISHES

- Onion Soup, caramelized onions, cashew gruyere, toast bread* \$14.00
Lobster Roll, Ladurée brioche, fresh lobster, light mayonnaise, iceberg lettuce \$23.00
**Served with french fries and salad*
Trio Mini Burger, beef, comté cheese, tomatoes, Ladurée brioche bun \$24.00
**Served with french fries and salad*

EGGS

- 🌱 Ladurée Omelet, mushroom, french emmental cheese, turkey, tomato* \$20.00
Eggs Benedict Bacon, soft boiled egg, spinach, hollandaise sauce, canadian bacon, Ladurée brioche \$21.00
Eggs Benedict Salmon, soft boiled egg, spinach, hollandaise sauce, smoked salmon, Ladurée brioche \$23.00

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.

FRENCH TOASTS

- ∇ *French Toast Maple Syrup, homemade brioche, maple syrup, chantilly* \$12.50
- ∇ *French Toast Raspberry, homemade brioche, raspberry coulis, raspberries, rose chantilly whipped cream* \$14.50
- ∇ *French Toast Chocolate Hazelnuts, homemade brioche, hazelnut caramelized, homemade chocolate hazelnut spread, vanilla ice cream* \$15.50

LADURÉE BRUNCH MENU

\$59

Assortment of 3 Mini Viennoiseries

Fresh Fruit Salad

Choice of Avocado Toast or Eggs Benedict

Freshly squeezed orange or grapefruit juice

Ladurée Coffee, Tea, or Hot Chocolate

SIDES

French Fries \$9.00

Mixed Vegetables \$9.00

Green Salad \$7.00

VIENNOISERIES

Ladurée Croissant (vegan option available) \$4.80

Pain au Chocolat \$5.30

Walnut Croissant \$5.30

Rose Croissant \$5.30

∅ *Palmier* \$4.80

Cannelé \$4.80

Hazelnut & Jivara Roulé \$5.80

Ladurée Chocolate Chip Cookie \$4.50

Madeleines Set of 3 \$7.00

SWEETS

- ∅ *Chocolate Pound Cake* \$6.00
- Hazelnut Pound Cake* \$6.00

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PASTRIES

<i>☞</i>	<i>Vanilla Millefeuille, caramelized puff pastry & vanilla cream</i>	\$12.50
GF	<i>Ispahan, macaron, rose petal cream, fresh raspberry and lychee</i>	\$12.50
	<i>Vanilla Flan, crispy caramelized puff pastry with mellow Tahitian vanilla flan</i>	\$11.50
	<i>Plaisir Sucré, hazelnut biscuit, chocolate hazelnut ganache, chocolate chantilly</i>	\$12.50
	<i>Caramel Éclair, choux pastry filled with caramel cream, topped with a caramel strip</i>	\$11.50
	<i>Rose Raspberry St. Honore, puff pastry filled with rose raspberry cream</i>	\$12.50
	<i>Dulce de Leche Bar, dark chocolate bar with dulce de leche, almonds, biscuit brownie</i>	\$7.50
	Weekends Only (Friday – Sunday)	
	<i>Macaron Chocolate, chocolate macaron, chocolate feuilletine, and chocolate glaze</i>	\$12.00

MACARONS

<i>Selection of Classic and Vegan macarons</i>	\$2.95
<i>Vanilla, Pistachio, Rose, Caramel, Lemon, Coffee, Marie Antoinette, Raspberry, Passion fruit</i>	

LADURÉE ICE CREAM

<i>Plaisir cup</i>	\$11.00
<i>Raspberry, vanilla, fresh raspberries, whipped cream, raspberry coulis</i>	
<i>Ispahan cup</i>	\$11.00
<i>Raspberry, rose, fresh raspberries, lychees, whipped cream, rose macaron crumble</i>	
<i>Café Liégeois</i>	\$11.00
<i>Ice cream coffee, ice cream vanilla, espresso shot, chantilly</i>	
<i>Chocolat Liégeois</i>	\$11.00
<i>Chocolate, iced chocolate, whipped cream, almond caramelized</i>	
<i>Milkshake</i>	\$9.00
<i>Ice cream or sorbet of your choice whipped with milk (almond milk available)</i>	
<i>Cup of your choice</i>	
<i>One scoop</i> \$3.00 <i>Two scoops</i> \$6.00 <i>Three scoops</i>	\$9.00
<i>Ice Cream: Pistachio, Vanilla, Rose, Strawberry, Raspberry, Chocolate, Coconut, Lemon</i>	

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LADURÉE TEATIME MENU

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
\$50	\$100	
\$65 with 1 cocktail or mocktail	\$130 with 2 cocktails or mocktails	

LES COCKTAILS SIGNATURES


<i>Royale Ladurée, champagne, fresh strawberries, rose syrup</i>	\$18.00
<i>Mimosa, champagne, citrus juice, orange juice</i>	\$16.00
<i>Bel Air, champagne, passionfruit</i>	\$16.00


LES MOCKTAILS


<i>Romantique, iced tea mélange Ladurée, violet, raspberry nectar, pineapple juice</i>	\$11.00
<i>Marie-Antoinette, iced tea mélange Ladurée, grapefruit juice, strawberry nectar</i>	\$11.00

LES JUS DE FRUITS

<i>Freshly Squeezed Juice, Orange or Lemon</i>	\$8.00
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