



DRINKS  
MENU

## *Les Boissons Chaudes*

*Almond, skim, and oat milk available upon request*

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

## *Les Infusions*

*Herbal teas carefully selected and prepared by Ladurée*

<i>Verveine</i>	\$7.00
<i>Verbena 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 Frappés*

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

## *Les Boissons Rafraîchissantes*

### *Les Eaux & Sodas*

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

### *Les Jus de Fruits*

#### *Fresh squeezed juices*

<i>Orange Juice</i>	\$8.00
<i>Lemon Juice</i>	\$8.00
<i>Martinelli Apple Juice</i>	\$6.00

20% gratuity included for parties of 6 and more.

## *Les Thés Ladurée*

### *Les Thés Signatures*

\$7.00

#### *Thé Mélange Spécial Ladurée*

*Delicate composition of black teas from China and Sri Lanka and rose petals, with aromas of orange, bergamot, blackcurrant, vanilla,*

#### *Thé Marie Antoinette*

*Mix of black tea from China with rose petal, citrus and honey*

#### *Thé Mathilde*

*A marriage of green tea and Chinese black tea, with orange blossom*

#### *Thé Chéri*

*Delicate blend of black tea, cocoa, caramel and vanilla*

#### *Thé Eugénie*

*Chinese black tea mingled with red fruits (strawberry, raspberry, cherry and redcurrant)*

#### *Thé Joséphine*

*A Chinese black tea wrapped in tangerine, grapefruit, orange and lemon, delicately enhanced by a ring of jasmine flowers*

#### *Thé Jardin Bleu Royal*

*China and Sri Lanka black tea blend with wild strawberry, rhubarb and cherry aromas, scattered with cornflowers and marigold petals*

#### *Thé Othello*

*An Indian black tea with a spicy footprint of cinnamon, cardamom, ginger*

#### *Thé à la Rose*

*Black Tea China Tea and Ceylon scented with Rose*

#### *Thé Oolong à la fleur d'Oranger*

*China tea scented with orange blossom*

## *Les Thés Ladurée*

### *Les Classiques*

\$7.00

#### *Thé Ceylan*

*Pure Ceylon tea*

#### *Thé Earl Grey Fleurs*

*Black tea blend from China, Sri Lanka and India with bergamot flower*

#### *Thé Darjeeling Namring*

*Mixed Darjeeling teas from the Himalaya with flavors of almond and peach*

## *Les Thés Verts*

\$7.00

#### *Thé Mille et Une Nuit*

*A Chinese green tea, both sweet and spicy, blending rose, orange blossom, and pepper*

#### *Thé Roi Soleil*

*A green tea marked by the energy of bergamot combined with rhubarb and caramel*

#### *Thé au Jasmin Yin Hao*

*Green tea from the Yin Hao in China well known for its Jasmin flowers*

## *Les Vins Blancs*

	<i>Glass</i>	<i>Bottle</i>
<i>Loire</i>		
<i>Les Aucheres, Sauvignon Blanc</i>	\$13.00	\$61.00
<i>California</i>		
<i>Diora, Chardonnay</i>	\$13.00	\$61.00
<i>Alsace</i>		
<i>Cave de Ribeauville Collection, Riesling</i>	\$14.00	\$68.00

## *Les Vins Rosés*

<i>Côtes de Provence</i>		
<i>Rimauresq 1er Cru, Grenache noir</i>	\$14.00	\$68.00
<i>Pays D'oc</i>		
<i>Solis Lumens, Grenache</i>	\$14.00	\$68.00

## *Les Vins Rouges*

<i>Malbec</i>		
<i>Chateau du Gouleyant, Malbec</i>	\$15.00	\$75.00
<i>Rhone Valley</i>		
<i>Alleno &amp; Chapoutier, Grenache/Syrah</i>	\$16.00	\$82.00
<i>Languedoc</i>		
<i>Domaine au Somail, AOC, Mourvedere</i>	\$17.00	\$89.00

## *Les Champagnes*

	<i>Glass</i>	<i>Bottle</i>
<i>Les Champagnes Brut</i>		
<i>Baron de Seillac, Blanc de Blanc Brut</i>	\$18.00	\$105.00
<i>Moët &amp; Chandon Brut, Imperial</i>	\$21.00	\$119.00
<i>AOC Lombard Extra Brut, Premier Cru</i>	\$23.00	\$135.00
<i>Les Champagnes Rosé</i>		
<i>Moët &amp; Chandon Rosé, Impérial Rosé</i>	\$25.00	\$145.00
<i>AOC Lombard Brut, Premier Cru Rosé</i>	\$27.00	\$159.00
<i>Veuve Clicquot Champagne, Rosé</i>	\$30.00	\$175.00

## *Les Bières*

<i>Figuroa Mountain CA (Blonde)</i>	\$9.00
<i>Marzen Amber CA (Ambrée)</i>	\$9.00

## *Les Mocktails*

<i>Les Créations Ladurée</i>	
<i>Romantique</i>	\$11.00
<i>Ladurée blend tea, Violette syrup, raspberry nectar, pineapple juice</i>	
<i>Marie Antoinette</i>	\$11.00
<i>Marie Antoinette tea, grapefruit syrup, strawberry nectar, white grape juice</i>	

20% gratuity included for parties of 6 and more.