

# 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* \$4.80  
*Chocolate Croissant* \$5.30  
*Rose Croissant* \$5.30  
*Walnut Croissant* \$5.30  
*Chocolate Hazelnut Brunette* \$5.80  
*Cannelé* \$4.80  
*Ladurée Cookie* \$4.50  
*Madeleines Set of 3* \$7.00  
*Hazelnut Pound Cake Slice* \$6.00

### Vegan Viennoiseries


 *Ladurée Croissant* \$4.80  
 *Palmier* \$4.80  
 *Chocolate Pound Cake Slice* \$6.00  
 *Raspberry Brunette* \$5.80

## PASTRIES

 *Millefeuille Vanilla*, vegan caramelized puff pastry, vegan vanilla cream \$12.50  
**GF** *Ispahan*, macaron, rose petal cream, fresh raspberry and lychee \$12.50  
*Caramel St. Honoré*, puff pastry with vanilla cream, topped with caramel and caramelized almonds \$12.50  
*Plaisir Sucre*, chocolate hazelnuts, meringue biscuit, praline, milk chocolate filling \$12.50  
*Vanilla Flan*, crispy caramelized puff pastry garnished with mellow Tahitian vanilla flan \$11.50  
*Milk Chocolate Éclair*, choux pastry, milk chocolate, chocolate cremeux and cocoa nibs \$11.50  
*Dulce de Leche Bar*, dark chocolate bar with dulce de leche, almonds, biscuit brownie \$7.50  
**Weekends Only (Friday – Sunday)**  
*Elysée*, cocoa biscuit, crispy praline, smooth chocolate cream, zabaglione, chocolate mousse \$12.00

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.

## MACARONS

\$2.95 each

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

## BEVERAGES

### **Signature Cocktails**

<i>Royale Laduree, 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 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>Ferrarelle 6.5 oz.</i>	\$6.00
<i>Regular Coke 8 oz.</i>	\$6.00
<i>Matcha Lemonade</i>	\$8.00
<i>Diet Coke 8 oz.</i>	\$6.00
<i>Orangina 8 oz.</i>	\$6.00
<i>Ginger Ale 7 oz.</i>	\$6.00
<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>	

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## ***Les Thés Ladurée***


### *Les Thés Signatures*


<i>Thé Mélangé 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>	
<i>Thé Marie Antoinette</i>	\$7.00
<i>Mix of black tea from China with rose petal, citrus and honey</i>	
<i>Thé Mathilde</i>	\$7.00
<i>A marriage of green tea and Chinese black tea, with orange blossom</i>	
<i>Thé Chéri</i>	\$7.00
<i>Delicate blend of black tea, cocoa, caramel and vanilla</i>	
<i>Thé Eugénie</i>	\$7.00
<i>Chinese black tea mingled with red fruits (strawberry, raspberry, cherry and redcurrant)</i>	
<i>Thé Joséphine</i>	\$7.00
<i>A Chinese black tea wrapped in tangerine, grapefruit, orange and lemon, delicately enhanced by a ring of jasmine flowers</i>	
<i>Thé Jardin Bleu Royal</i>	\$7.00
<i>China and Sri Lanka black tea blend with wild strawberry, rhubarb and cherry aromas, scattered with cornflowers and marigold petals</i>	
<i>Thé Othello</i>	\$7.00
<i>An Indian black tea with a spicy footprint of cinnamon, cardamom, ginger</i>	
<i>Thé à la Rose</i>	\$7.00
<i>Black Tea China Tea and Ceylon scented with Rose</i>	
<i>Thé Oolong à la fleur d'Oranger</i>	\$7.00
<i>China tea scented with orange blossom</i>	
<i>Thé Oolong à la Violette</i>	\$7.00
<i>China tea scented with violet</i>	


## ***Les Thés Ladurée***

### *Les Classiques*

<i>Thé fumé Lapsang Souchong</i>	\$7.00
<i>Authentic Smoked Chinese tea</i>	
<i>Thé Ceylan</i>	\$7.00
<i>Pure Ceylon tea</i>	
<i>Thé Earl Grey Fleurs</i>	\$7.00
<i>Black tea blend from China, Sri Lanka and India with bergamot flower</i>	
<i>Thé Darjeeling Namring</i>	\$7.00
<i>Mixed Darjeeling teas from the Himalaya with flavors of almond and peach</i>	
<i>Thé au Caramel</i>	\$7.00
<i>Black China tea and Ceylon scented with caramel and flowers</i>	
<i>Thé aux Amandes</i>	\$7.00
<i>Black China tea and Ceylon scented with</i>	

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## **Les Thés Verts**

<i>Thé Mille et Une Nuit</i>	\$7.00
<i>A Chinese green tea, both sweet and spicy, blending rose, orange blossom, and pepper</i>	
<i>Thé Roi Soleil</i>	\$7.00
<i>A green tea marked by the energy of bergamot combined with rhubarb and caramel</i>	
<i>Thé au Jasmin Yin Hao</i>	\$7.00
<i>Green tea from the Yin Hao in China well known for its Jasmin flowers</i>	
<i>Thé Senchayamato</i>	\$7.00
<i>Green tea with vegetable and sea-scented flavors, Chilling and bracing</i>	
<i>Thé à la Vanille</i>	\$7.00
<i>Darjeeling and Assam tea scented with Madagascar Vanilla</i>	

## **Les Champagnes**

	<b>Glass</b>	<b>Bottle</b>
<i>Les Champagnes Brut</i>		
<i>AOC Lombard Extra Brut, Premier Cru</i>	\$23.00	\$150.00
<i>Les Champagnes Rosé</i>		
<i>AOC Lombard Brut, Premier Cru Rose</i>	\$29.00	\$220.00
<i>Champagne Cocktails</i>	\$18.00	
<i>Kir Royale or Bel Air</i>		

## **Les Bières**

<i>Figueroa Mountain CA (Blonde)</i>	\$8.00
<i>Marzen Amber CA (Ambrée)</i>	\$8.00

## **Les Vins Blancs**

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

## **Les Vins Rosés**


<i>Côtes de Provence, Rimauresq 1er Cru</i>	\$14.00	\$55.00
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## **Les Vins Rouges**


<i>Rhône</i>		
<i>Crozes-Hermitage, La Petite Ruche M. Chapoutier 2014</i>	\$14.00	\$60.00
<i>Malbec</i>		
<i>Gouleyant Malbec 2017</i>	\$15.00	\$60.00

## **Les Mocktails**

<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>	

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