

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 \$18.50

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 V are Vegetarian

Please bring allergy or dietary requirement to our attention.

20% gratuity included for parties of 6 and more.

FRENCH TOASTS

	<i>French Toast Raspberry, homemade brioche, raspberry coulis, raspberries, rose chantilly</i>	\$17.00
	<i>French Toast Maple Syrup, homemade brioche, maple syrup, chantilly</i>	\$12.50
V	<i>French Toast Chocolate Hazelnuts, homemade brioche, hazelnut caramelized,</i>	\$15.50
V	<i>homemade chocolate hazelnut spread, vanilla ice cream</i>	

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

	<i>Ladurée Croissant (vegan option available)</i>	\$4.80
	<i>Pain au Chocolat</i>	\$5.30
	<i>Walnut Croissant</i>	\$5.30
	<i>Rose Croissant</i>	\$5.30
🌱	<i>Palmier</i>	\$4.80
	<i>Cannelé</i>	\$4.80
	<i>Chocolate Hazelnut Brunette</i>	\$5.80
🌱	<i>Raspberry Brunette</i>	\$5.80
	<i>Ladurée Chocolate Chip Cookie</i>	\$4.50
	<i>Madeleines Set of 3</i>	\$7.00

SWEETS

🌱	<i>Chocolate Pound Cake</i>	\$6.00
	<i>Hazelnut Pound Cake</i>	\$6.00

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PASTRIES

<i>P</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>Caramel St. Honoré, Puff pastry with vanilla cream, topped with caramel and caramelized almonds</i>	\$12.50
	<i>Plaisir Sucre, chocolate hazelnuts, meringue biscuit, praline, milk chocolate filling</i>	\$12.50
	<i>Vanilla Flan, crispy caramelized puff pastry garnished with mellow Tahitian vanilla flan</i>	\$11.50
	<i>Milk Chocolate Éclair, choux pastry, milk chocolate, chocolate cremeux and cocoa nibs</i>	\$11.50
	<i>Dulce de Leche Bar, dark chocolate bar with dulce de leche, almonds, biscuit brownie</i>	\$7.50
	Weekends Only (Friday – Sunday)	
	<i>Elysée, cocoa biscuit, crispy praline, smooth chocolate cream, zabaglione, chocolate mousse</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 \$3.00 Two scoops \$6.00 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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