



# Petit-Déjeuner

## *Breakfast*

servi de 9h à 12h  
*served from 9am to 12pm*

### Mathilde Breakfast - \$19

Sélection de 2 Viennoiseries ou 4 Mini Viennoiseries

1 Cannelé

1 Financier

Pain traditionnel, servi avec du beurre et de la confiture

*Selection of 2 Viennoiseries or 4 Mini Viennoiseries*

*1 Canelé*

*1 Financier*

*Traditional Bread, served with butter and jam*

### Champs-Elysées Breakfast - \$35

Sélection de 1 Viennoiserie et Pain Traditionnel, servi avec du beurre et de la confiture

Salade de fruits frais

2 œufs de tout style

Jus fraîchement pressé, orange ou pamplemousse

Ladurée café, thé ou chocolat chaud

*Selection of 1 Viennoiserie and Traditional Bread, served with butter and jam*

*Fresh Fruit Salad*

*2 Eggs Any Style*

*Freshly Squeezed Juice, orange or grapefruit*

*Ladurée Coffee, Tea, or Hot Chocolate*

## Brunch

Servi de 9h à 15h  
*Served from 9am to 3pm*

\$65

Viennoiserie au choix et notre pain de tradition bio servie avec beurre et confiture

Salade de fruits de saison

Œufs mollets Bénédicte : nature, saumon épinards ou bacon épinards

Pâtisserie\*

Jus d'orange, jus de pamplemousse ou jus de citron frais

Boisson chaude

Une réglette de 3 macarons

*Selection of viennoiserie and our traditional bread served with butter and jam*

*Seasonal fruits salad*

*Eggs Benedict: plain, salmon-spinach or bacon spinach*

*Ladurée pastry\**

*Orange juice, grapefruit juice or fresh lemon juice*

*Hot drink*



*Box of 3 macarons*

\*Ispahan, Plaisir sucré, flan vanille, éclair chocolat

\*Ispahan, Plaisir sucré, vanilla flan, chocolate éclair



## À la carte À la carte

<b>Chia Pudding</b> V 	.....	\$13
<i>Chia Pudding, chia seed, chocolate, goji berries, hazelnut, banana</i>		
<b>Yogourt et granola</b> V	.....	\$10
<i>Yogurt and granola, homemade Ladurée granola, organic yogurt</i>		
<b>Salade de fruits de saison</b> V 	.....	\$10
<i>Seasonal Fruits Salad, grapes, orange clementine, kiwi, mint, orange blossom syrup</i>		

## Viennoiseries

<b>Pain au chocolat</b> ..... \$5.30	<b>Roulé Framboise</b> ..... \$5.80
<i>Chocolate croissant</i>	<i>Raspberry Roll</i>
<b>Croissant Ladurée</b> ..... \$5.30	<b>Roulé Chocolat Noisette</b> ..... \$5.80
<i>Ladurée's croissant</i>	<i>Chocolate Hazelnut Roll</i>
<b>Croissant a la Rose</b> ..... \$5.30	<b>Financier</b> ..... \$3.80
<i>Rose croissant</i>	<i>Almonds Raspberry or Chocolate Hazelnut</i>
<b>Croissant aux noix</b> ..... \$5.30	<b>Cannelé</b> ..... \$4.80
<i>Walnut croissant</i>	<i>Canelé</i>
<b>Cake a la Part</b> ..... \$6.00	
<i>Pound Cake Slice, lemon or rose</i>	

## Œufs Eggs

Servis jusqu'à 15h.  
*Served until 3pm.*

<b>Œufs Bénédicte Bacon</b> ..... \$23	
<i>Eggs Benedict Bacon, soft boiled egg, spinach, Canadian bacon, brioche, hollandaise sauce</i>	
<b>Œufs Bénédicte Saumon biologique</b> ..... \$25	
<i>Eggs Benedict Organic Salmon, soft boiled egg, spinach, smoked salmon, brioche, hollandaise sauce</i>	
<b>Omelette vegan</b>   ..... \$20	
<i>Vegan Omelet, vegan ham, tomato concassé, mushrooms and vegan cheese</i>	
<b>Omelette blanche pousse d'épinard, chèvre frais</b> V  ..... \$19	
<i>White omelet, baby spinach, soft goat cheese</i>	
<b>Omelette Ladurée</b>  ..... \$21	
<i>Laduree Omelet, mushroom, emmental cheese, turkey, tomato</i>	



## Avocado Toasts

- Toast végétarien à l'avocat V** ..... \$19  
*Veggie Avocado Toast, brioche, goat cheese, honey, avocado, radish, parsley, walnuts*
- Toast gourmand à l'avocat** ..... \$23  
*Gourmand Avocado Toast, brioche, guacamole, smoked salmon, radish, soft boiled egg*

## French Toasts

### EASTER SPECIAL

#### **Pain Perdu de Pâques \$18**

*Easter French Toast*

*Brioche, filled with a hazelnut crisp and chocolate shortbread, topped with guanaja sorbet and vanilla whipped cream, sprinkled with a chocolate macaron*

- Pain Perdu Sirop d'Erable V** ..... \$15  
*French Toast Maple Syrup, brioche, maple syrup, chantilly*
- Pain Perdu Framboise V** ..... \$17  
*French Toast Raspberry, brioche, raspberry coulis, raspberries, rose Chantilly*
- Pain Perdu Bacon Croustillant** ..... \$18  
*Crispy Bacon French Toast, fried egg, bacon, pecan nuts, brioche*



# Déjeuner

## Lunch

### Seul ou à partager *To share or not*

<b>Saumon Fumé Biologique</b> .....	\$19
<i>Organic Smoked Salmon, warmed blinis, with lemon cream</i>	
<b>Soupe à l'oignon gratinée</b> V .....	\$17
<i>French Onion Soup, caramelized onions, baguette, Emmental cheese, port wine</i>	
<b>Soupe du jour</b>  .....	\$16
<i>Soup of the day</i>	
<b>Tartare de Thon</b> .....	\$25
<i>Tuna Tartare, guacamole, red tuna, thai sauce, ginger, lime juice</i>	
<b>Oeuf Mimosa</b> .....	\$21
<i>Eggs Mimosa, deviled eggs with salmon roe</i>	
<b>Caviar Baeri</b> .....	\$90 / \$150
<i>28 gm / 50 gm served with accoutrements</i>	

## Salades *Salads*

<b>Salade Caesar</b> .....	\$22
<i>Caesar Salad, parmesan, croutons, romaine lettuce, free-range eggs, Caesar sauce, chicken</i>	
<b>Salade Castiglione</b> V  .....	\$18
<i>Castiglione salad, baby gem lettuce, quail's egg, taggiasche olive, granny smith apple (add seared tuna +\$12)</i>	
<b>Salade Ladurée</b> V  .....	\$25
<i>Ladurée Salad, mozzarella, avocado, baby spinach, citrus</i>	
<b>Salade d'artichaut</b> V .....	\$26
<i>Artichoke salad, butternut pickles, arugula, walnut, honey and butternut vinaigrette</i>	

## Clubs, Quiches & Croque - Monsieur

<b>Quiche Lorraine</b> .....	\$17
<i>Quiche Lorraine, bacon, onion, nutmeg, eggs, cream, French Emmental cheese</i>	
<b>Quiche de Saison</b> V .....	\$17
<i>Seasonal Quiche, asparagus, goat cheese, and fresh herbs</i>	
<b>Club Ladurée</b> .....	\$22
<i>Club Ladurée, chicken, lettuce, free range eggs, tomato, bacon, mayonnaise</i>	
<b>Club Salmon</b> .....	\$24
<i>Club Salmon, smoked salmon, lettuce, cucumber, free range eggs, salmon cream cheese</i>	
<b>Croque-Monsieur</b> .....	\$23
<i>Croque-Monsieur, turkey ham, French Emmental cheese, mornay sauce</i>	

Servis avec pommes frites ou salade  
*Coming with French fries or salad*




# Plats *Main courses*

## SIGNATURE LADURÉE

**Vol-au-vent - \$33**

*Ladurée vol-au-vent*

*free-range chicken, morel, button mushroom, onions*

<b>Bavette *</b> 	\$39
<i>Skirt Steak with peppercorn sauce</i>	
<b>Tartare de Bœuf *</b>	\$30
<i>Beef Tartare, served with crostini pickles</i>	
<b>Bœuf Burger *</b>	\$25
<i>Burger, beef, comté cheese, tomatoes, brioche bun</i>	
<b>Conchiglioni aux champignons tomate datterino, cébette et parmesan V</b>	\$25
<i>Conchiglioni pasta with mushrooms, datterino tomato, spring onion and parmesan cheese</i>	
<b>Chou-Fleur Rôti V</b>	\$26
<i>Roasted cauliflower, cauliflower semolina, Piedmont hazelnut, arugula coulis and lemon</i>	
<b>Suprême de Volaille</b>	\$32
<i>Spring Chicken, free range chicken, baby carrots, radish, spring onions and jus</i>	
<b>Saumon Rôti</b> 	\$33
<i>Roasted Salmon, taggiasche olive, basil, cherry tomato, lemon, piquillo pepper</i>	

\*Accompagnement au choix : pommes frites, purée de pommes de terre, légumes verts

*Choice of side: french fries, mashed potatoes, green vegetables*

## Accompagnements *Sides*

<b>Pommes frites</b>	\$9
<i>French fries</i>	
<b>Légumes verts</b>	\$10
<i>Mixed greens</i>	
<b>Purée de pommes de terre</b>	\$9
<i>Mashed potatoes</i>	

## Extra Extras

<b>Bacon</b>	\$6
<i>Bacon</i>	
<b>Avocat</b>	\$9
<i>Avocado</i>	
<b>Saumon Fumé Biologique</b>	\$9
<i>Organic Smoked Salmon</i>	
<b>Poulet</b>	\$9
<i>Free Range Chicken</i>	

## Menu Enfant *Kid's Menu*

jusqu'à 11 ans / up to 11 years old - \$25

**Au choix: mini croque-monsieur, trois finger sandwiches, poisson du jour**

**Accompagnement au choix: pommes allumettes, pâtes ou légumes**

**2 boules de glace ou 3 macaron - Limonade ou Jus de fruit**

*Mini croque-monsieur or Choice of 3 finger sandwiches or Fish of the day*

*Sides: French fries, pasta or vegetables - 2 scoops of ice cream or 3 macarons - Lemonade or Fruit juice*



# Pâtisseries *Pastries*

## Iconiques *Iconics*

<b>Ispahan</b> ☒ .....	\$12.50
<i>Ispahan, macaron shell, rose petal cream, fresh raspberries, lychee</i>	
<b>Plaisir Sucré</b> .....	\$12.50
<i>Plaisir sucré, hazelnut dacquoise biscuit, milk chocolate ganache, milk chocolate Chantilly</i>	
<b>Millefeuille Vanille</b> .....	\$12.50
<i>Vanilla Millefeuille, caramelized puff pastry with vanilla cream</i>	
<b>Saint-Honoré Rose et Framboise</b> .....	\$12.50
<i>Rose Raspberry Saint-Honore, puff pastry, rose petal cream, with a raspberry compote</i>	

## Traditions *Traditions*

<b>Flan Vanille</b> .....	\$11.50
<i>Vanilla flan, crispy puff pastry, creamy flan with Madagascar vanilla, caramel opaline</i>	

## Créations *Creations*

*Only available on weekends*

<b>Éclair Pistache</b> .....	\$14.50
<i>Pistachio Éclair, chou pastry, filled with unctuous pistachio and pistachio praline</i>	
<b>Éclair Chocolat</b> .....	\$14.50
<i>Chocolate Éclair, chou pastry, filled with chocolate cream and chocolate coating</i>	
<b>Éclair Cassis-Violette</b> .....	\$14.50
<i>Blackcurrant Violet Éclair, chou pastry, blackcurrant confit and blackcurrant violet mascarpone cream</i>	



# Coupes Glacées & Milkshakes

## *Ice Creams & Milkshakes*

<b>Coupe Ispahan</b> .....	\$11
<i>Ispahan Ice Cream, raspberry sorbet, rose ice cream, lychees, fresh raspberries, Chantilly, meringue</i>	
<b>Éclair Glacé</b> .....	\$16
<i>Éclair Glacé, vanilla ice cream, choux dough, chocolate sauce, caramelized almonds, Chantilly</i>	
<b>Chocolat liégeois</b> .....	\$11
<i>Chocolate sorbet, hot chocolate, Chantilly, chocolate shavings</i>	
<b>Café liégeois</b> .....	\$11
<i>Coffee liégeois, coffee ice cream, espresso shot, Chantilly</i>	
<b>Coupe Plaisir</b> .....	\$11
<i>Plaisir Ice Cream, raspberry sorbet, vanilla ice cream, fresh raspberries, Chantilly cream</i>	
<b>Coupe Soho</b> .....	\$11
<i>Soho Ice Cream, ginger sorbet, caramel ice cream, caramel ginger sauce, Chantilly, caramelized macadamia</i>	
<b>Macarons Glacés</b> .....	\$9
<i>Rose, Vanilla Chocolate</i>	
<b>Coupe 2 boules</b> .....	\$6
<i>2 Scoops ice cream</i>	
<b>Coupe 3 boules</b> .....	\$9
<i>3 Scoops ice cream</i>	
<b>Milkshake, Chantilly</b> .....	\$9
<i>Rose-Raspberry, Chocolate, Vanilla or Pistachio</i>	



## *Ladurée* Teatime

\$65

3 Macarons

1 Pâtisserie

2 Finger sandwiches au choix

1 Café, thé ou chocolat chaud

1 boîte de 4 macarons

1 Kir Royale Cocktail

*3 Macarons*

*1 Pastry*

*2 Finger Sandwiches*

*1 Coffee, Tea, or Hot Chocolate*

*1 Box of 4 Macarons*

*1 Kir Royale Cocktail*

*(non-alcoholic version available)*

## Teatime for *Kids*

\$35

Chocolat Chaud

2 Macarons

2 Guimauves

2 Finger sandwiches

1 Pâtisserie

*Hot Chocolate*

*2 Macarons*

*2 Marshmallows*

*2 Finger Sandwiches*

*1 Pastry*





## Boissons Chaudes *Hot Drinks*

### Cafés *Coffees*

<b>Café Ladurée</b> .....	\$5	<b>Cappuccino</b> .....	\$6.50
<i>Ladurée Coffee</i>		<i>Cappuccino</i>	
<b>Café Espresso</b> .....	\$4	<b>Latte</b> .....	\$6.50
<i>Espresso</i>		<i>Latte coffee</i>	
<b>Double Espresso</b> .....	\$7	<b>Rose Latte</b> .....	\$7
<i>Double espresso</i>		<i>Rose Latte</i>	
<b>Café Macchiato</b> .....	\$4.50	<b>Matcha Latte</b> .....	\$7
<i>Macchiato</i>		<i>Matcha Latte</i>	
<b>Chocolat Chaud Ladurée</b> .....	\$9	<b>Chai Latte</b> .....	\$7
<i>Ladurée Hot Chocolate</i>		<i>Chai Latte</i>	

À votre demande, le lait contenu dans nos boissons peut être remplacé par du lait d'avoine, écrémé ou d'amande

*On request, milk served in our beverages can be replaced by  
oat, skim, or almond milk*

## Boissons Fraîches *Cold Drinks*

<b>Evian / Ferrarelle 750ml</b> .....	\$9	<b>Canarino Glacé</b> .....	\$5.50
<b>Coke / Diet Coke / Sprite 8oz</b> .....	\$6	<i>Iced Canarino, lemon, lime, orange, fresh ginger</i>	
<b>Fever Tree Ginger Ale</b> .....	\$6	<b>Thé glacé Ladurée</b> .....	\$7
<b>Limonade à la Framboise</b> .....	\$8	<i>Ladurée Iced Tea</i>	
<i>Raspberry Lemonade</i>		<b>Café Glacé</b> .....	\$7
<b>Limonade Fraîche</b> .....	\$6	<i>Iced Coffee</i>	
<i>Fresh Lemonade</i>		<b>Matcha Latte Glacé</b> .....	\$7
<b>Jus d'Orange</b> .....	\$7	<i>Iced Matcha Latte</i>	
<i>Orange Juice</i>		<b>Rose Latte Glacé</b> .....	\$7
<b>Jus de Pamplemousse</b> .....	\$9	<i>Iced Rose Latte</i>	
<i>Grapefruit Juice</i>		<b>Chai Latte Glacé</b> .....	\$7
		<i>Iced Chai Latte</i>	



# Thés et infusions

## *Teas and herbal teas*

### Thés Classiques *Classic Teas*

<b>Thé Earl Grey</b> .....	\$7
<i>Black teas from China, Sri Lanka and India, essential oil of bergamote from Calabria</i>	
<b>Thé à la Vanille</b> .....	\$7
<i>Darjeeling and Assam tea scented with Madagascar Vanilla</i>	
<b>Thé au Caramel</b> .....	\$7
<i>Black tea from China and Sri Lanka scented with caramel flowers</i>	
<b>Thé Oolong à la Violette</b> .....	\$7
<i>China tea scented with violet</i>	
<b>Thé aux Amandes</b> .....	\$7
<i>Black tea from China and Sri Lanka scented with almonds</i>	
<b>Thé Oolong à la fleur d'Oranger</b> .....	\$7
<i>China tea scented with orange blossom</i>	
<b>Thé au Jasmin Yin Hao</b> .....	\$7
<i>Green tea from the Yin Hao in China</i>	
<b>Thé Darjeeling Namring</b> .....	\$7
<i>Mixed Darjeeling teas from the Himalaya with flavors of almond and peach</i>	
<b>Thé Senchayamato</b> .....	\$7
<i>Green tea with sea-scented flavours; chilling and bracing</i>	

### Thés Signatures *Signature Teas*

<b>Thé Eugénie</b> .....	\$7
<i>Chinese black tea mingled with red fruits (strawberry, raspberry, cherry and redcurrant)</i>	
<b>Thé Jardin Bleu Royal</b> .....	\$7
<i>China and Sri Lanka black tea blend with wild strawberry, rhubarb and cherry aromas, scattered with cornflowers and marigold petals</i>	
<b>Thé Roi Soleil</b> .....	\$7
<i>A green tea marked by the energy of bergamot combined with rhubarb, caramel</i>	
<b>Thé Ceylan</b> .....	\$7
<i>The classic from the island of Ceylon (Sri Lanka) is a black tea with fine, long leaves</i>	
<b>Thé Mathilde</b> .....	\$7
<i>Black and green tea blend from China, orange blossom and magnolia</i>	
<b>Thé Joséphine</b> .....	\$7
<i>Black tea from China, tangerine, grapefruit, orange, lemon and jasmine flower</i>	
<b>Thé Mille et une nuits</b> .....	\$7
<i>Green tea from China, rose, orange blossom, mint and ginger</i>	
<b>Thé Mélange Ladurée</b> .....	\$7
<i>An elegant combination of Chinese black tea, citrus fruits, floral notes, light spices and vanilla</i>	

### Infusions *Herbal Teas*

<b>Verveine</b> .....	\$7
<i>Verbena</i>	
<b>Café Blanc avec Trois Agrumes</b> .....	\$6.50
<i>White coffee with three citrus fruits, infusion of lemon, lime and orange zests, flavored with orange blossom water</i>	
<b>Canarino</b> .....	\$6.50
<i>Infusion of lemon, lime and orange zests with fresh ginger</i>	



# Cocktails

## Avec alcool *With alcohol*

<b>Royale Ladurée</b> .....	\$19
<i>Champagne, fresh strawberries, rose syrup</i>	
<b>Framboise Margarita</b> .....	\$20
<i>Tequila, triple sec, lime juice, raspberry puree with one raspberry macaron</i>	
<b>Passionément</b> .....	\$20
<i>Rum, passionfruit puree, aquafaba, mint with one passionfruit macaron</i>	
<b>Garden Spritz</b> .....	\$20
<i>Sparkling wine, orange peel liqueur, candied orange peel with one orange blossom macaron</i>	
<b>Peach Me</b> .....	\$20
<i>Bourbon, peach puree, lemon juice, basil syrup with one lemon macaron</i>	
<b>Espresso Martini</b> .....	\$20
<i>Belvedere, Mr. Black Coffee Liqueur, Lavazza espresso, vanilla syrup with one coffee macaron</i>	



## Mocktails *Mocktails*

<b>Virgin Garden Martini</b> .....	\$14
<i>Garden 108 (a fresh herbal blend of Peas &amp; traditional garden herbs including rosemary, thyme, &amp; spearmint), simple syrup or rosemary syrup, lime juice, raspberry puree, mint</i>	
<i>Coming with one raspberry macaron</i>	
<b>Virgin Pineapple Margarita</b> .....	\$14
<i>Spice 94 (a warm, aromatic blend of Allspice &amp; Cardamon with fresh citrus top notes to balance the long bitter finish), lime juice, nonalcoholic triple sec, pineapple puree</i>	
<i>Coming with one passionfruit macaron</i>	
<b>Glass of French Bloom Rosé, Organic French Bubbly, 0% Alcohol</b> .....	\$18
<i>Coming with one rose macaron</i>	



# Les Champagnes

## *Champagne List*

	<i>Glass</i>	<i>Bottle</i>
<i>Bruts</i>		
Cuvee La Demoiselle, Vranken .....	\$21	\$90
Moët & Chandon, Impérial .....	\$28	\$150
Pommery Blanc de Blanc .....	\$35	\$200
Ruinart Blanc de Blanc .....		\$250
Dom Pérignon 2010 .....		\$650
<i>Rosés</i>		
Charles Lafitte, Rose Prestige .....	\$15	\$60
Demoiselle Rose, Vranken .....	\$30	\$120
Moët & Chandon Rosé .....		\$190
Ruinart Rosé NV .....		\$250

# Les Vins *Wine List*

<i>Vins Blancs White wines</i>	<i>Glass</i>	<i>Bottle</i>
<i>Chardonnay</i>		
Altos del Plata, Mendoza, 2020, Argentina .....	\$16	\$70
Drouhin-Vaudon Chablis 2020 .....	\$20	\$90
Famille Vincent, Pouilly Fuissé, 2018, 375 mL .....		\$60
Domaine Louis Jadot Meursault, 2017 .....		\$220
<i>Sauvignon Blanc</i>		
Cape Mentelle, Margaret River 2020, Australia .....	\$16	\$75
Paul Buisse, Touraine 2020 .....	\$16	\$70
La Craie, Pouilly Fumé 2021 .....		\$85



## *Vins Rosés Rosé wines*

	<i>Glass</i>	<i>Bottle</i>
Roseblood D'Estoublon 2021 .....	\$16	\$75



# Les Vins *Wine List*

## Vins Rouges *Red wines*

	<i>Glass</i>	<i>Bottle</i>
Pinot Noir		
Colin Barollet, Bourgogne 2021 .....	\$17	\$75
Louis Jadot, Santenay Clos des Gatsulards 2016 .....		\$90
Domaine Olivier Guyot, Marsannay 2017 .....		\$120
Smoke Tree, Sonoma County 2018, California .....	\$16	\$70
Syrah Grenache		
Perrin, Côtes du Rhône Reserve 2019 .....	\$16	\$70
Domaine des Pasquiers, Gigondas 2018 .....		\$90
Domaine Combiere, Crozes Hermitage 2017 .....		\$90
Domaine de la Solitude, Chateauneuf du Pape 2018 .....		\$130
Bordeaux Blend		
Château S de Siran, Margaux 2019 .....		\$110
Château Montrose, Dame de Montrose, Saint-Estèphe 2014 .....		\$150
Chateau Les Trois Croix, Bordeaux 2016 .....		\$120
Château Smith Haut Lafitte, Pessac-Léognan 2016 .....		\$460
Malbec		
Altos del Plata, Mendoza 2019, Argentina .....	\$15	\$60



## Les Bières & Cidres *Beers & Ciders*

Victory Prima Pils .....	\$9
Narragansett Lager .....	\$9
Ommegang Nirvana IPA .....	\$9
Lagunitas IPA .....	\$9
Aval Cidre .....	\$12
<i>Non-alcoholic</i>	
Lagunitas Hoppy Refresher IPA .....	\$8
Einbecker Pilsner .....	\$8

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Nous vous invitons à consulter notre livret d'information allergènes, disponible sur demande.

Les chèques ne sont pas acceptés.

*We invite you to look at our allergen information booklet, available upon request.*

*Checks are not accepted.*

**V** Vegetarian    Vegan    Gluten Free