



Petit-Déjeuner

Breakfast

Servi de 10h à 13h
Served from 10am to 1pm

Mathilde Breakfast - \$22

Ladurée café, thé ou chocolat chaud
Sélection de 2 Viennoiseries
Toast , servi avec du beurre
Jus d'orange ou Limnade

*Ladurée Coffee, Tea, or Hot Chocolate
Selection of 2 Viennoiseries
Toast, served with butter
Orange Juice or Lemonade*

Champs-Élysées Breakfast - \$35

Ladurée café, thé ou chocolat chaud
Sélection de 1 Viennoiserie
Salade de fruits frais ou Yogourt & Granola
Sélection de 2 Macarons
Jus d'orange ou Limonade

*Ladurée Coffee, Tea, or Hot Chocolate
Selection of 1 Viennoiserie
Fresh Fruit Salad or Yogurt & Granola
Selection of 2 Macarons
Orange Juice or Lemonade*



Viennoiseries

Pain au chocolat	\$5.50	Almond Bostock	\$6.50
<i>Chocolate croissant</i>		<i>Orange Blossom Brioche, Almond Cream</i>	
Croissant Ladurée	\$5.00	Cookies	\$4.50
<i>Ladurée's croissant</i>		<i>Chocolate chips and hazelnut pieces</i>	
Croissant a la Rose	\$6.00	Financier	\$4.75
<i>Rose croissant</i>		<i>Almonds Raspberry</i>	
Palmier	\$4.75	Cannelé	\$4.75
<i>Heart Shape Puff Pastry</i>		<i>Canelé</i>	


18% of gratuity added to all parties, 20% of gratuity added to all parties of 6 or more, and 25% of gratuity added to all parties of 9 or more. Please inform your server of dietary restrictions so we may do our best to accommodate your needs.



French Toasts

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

Avocado Toasts

Toast au Fromage de Chevre 	\$18
<i>Veggie Avocado Toast, goat cheese, honey, avocado, walnuts</i>	
Toast gourmand à l'avocat	\$22
<i>Brioche, guacamole, smoked salmon, radish, soft boiled egg</i>	

Œufs *Eggs*

Servis avec Salade
Coming with Salad

Œufs Bénédicte Bacon	\$23
<i>Eggs Benedict Bacon, soft boiled egg, spinach, Canadian bacon, brioche, hollandaise sauce</i>	
Œufs Bénédicte Saumon	\$25
<i>Eggs Benedict Salmon, soft boiled egg, spinach, smoked salmon, brioche, hollandaise sauce</i>	
Omelette Ladurée 	\$21
<i>Laduree Omelet, mushroom, emmental cheese, turkey, tomato</i>	
Omelette Blanche  	\$20
<i>White Omelet, baby spinach, soft goat cheese</i>	

A la Carte

Salade de Fruits  	\$10.00
Yogourt et Granola 	\$9.00

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Seul ou à partager *To share or not*

Saumon Fumé	\$19
<i>Smoked Salmon, warmed blinis, with savory cream</i>	
Soupe à l'oignon gratinée V	\$17
<i>French Onion Soup, caramelized onions, brioche, Emmental Cheese</i>	
Oeuf Mimosa	\$18
<i>Eggs Mimosa, deviled eggs with salmon roe</i>	

Salades *Salads*

Salade Caesar au Poulet	\$20
<i>Caesar Salad, parmesan, croutons, romaine lettuce, free-range eggs, Caesar sauce, chicken.</i>	
Salade Caesar au Saumon	\$22
<i>Caesar Salad, parmesan, croutons, romaine lettuce, free-range eggs, Caesar sauce., smoked salmon</i>	
Salade Caesar au Homard	\$25
<i>Lobster Caesar Salad, parmesan, croutons, romaine lettuce, free-range eggs, Caesar sauce</i>	

Plats *Dishes*

*Servis avec pommes allumettes et salade
*Coming with French fries and salad

Trois Mini Burger de Homard**	\$26
<i>Trio Mini Burger, Ladurée brioche bun, lobster, comte cheese, tomatoes</i>	
Trois Mini Burger de Bœuf**	\$24
<i>Trio Mini Burger, Ladurée brioche bun, beef, comte cheese, tomatoes</i>	
Croque-Monsieur	\$23
<i>Croque-Monsieur, Turkey ham, French Emmental Cheese, morney sauce</i>	
Pasta Rigatoni	\$22
<i>Kalamata Olives, Tomato, Parmesan Cheese slices, basilic</i>	
Saumon Roti 	\$28
<i>Roasted Salmon, taggiasche olive, basil, cherry tomato, lemon, piquillo pepper</i>	

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Clubs, Savory Croissants & Quiches

Servis avec salade et pommes frites
Coming with Salad and French Fries

Club Ladurée	\$15
<i>Club Ladurée, chicken, lettuce, free range eggs, tomato, bacon, mayonnaise</i>	
Club au Saumon	\$17
<i>Club Salmon, smoked salmon, lettuce, cucumber, free range eggs, salmon cream cheese</i>	
Parisian Croissant	\$13
<i>Ladurée Croissant, Turkey, Swiss Cheese, Mustard seed, Mayonnaise</i>	
Salmon Croissant	\$14
<i>Ladurée Croissant, Smoked Salmon, Cream Cheese, Cucumber, Fresh Herbs</i>	
Quiche Lorraine	\$14
<i>Puff Pastry, Bacon, Onion, Nutmeg, Eggs, Cream, French Emmental</i>	
Vegetables Quiche V	\$15
<i>Puff Pastry, Spinach, Goat Cheese, Eggs, Cream</i>	

Finger Sandwiches

Chicken Caesar	\$3.65
Smoked Salmon	\$3.65
Vegetarian	\$3.65

Accompagnements *Extras*

Pommes Allumettes	\$9	Saumon Fume	\$9
<i>French Fries</i>		<i>Smoked Salmon</i>	
Pommes Allumettes a la Truffle	\$10	Poulet	\$8
<i>Truffle French Fries</i>		<i>Chicken</i>	
Salade Mesclun	\$7	Avocat	\$9
<i>Mesclun Salad</i>		<i>Avocado</i>	
Oeufs Brouilles	\$8	Pain Grillé	\$4
<i>Scramble Eggs</i>		<i>Toast Bread</i>	
Bacon	\$6		
<i>Bacon</i>			

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Pâtisseries Pastries




Iconiques Iconics

Ispahan 	\$12.50
<i>Ispahan, macaron shell, rose petal cream, fresh raspberries, lychee</i>		
Plaisir Sucré	\$12.50
<i>Plaisir sucré, hazelnut dacquoise biscuit, milk chocolate ganache, milk chocolate Chantilly</i>		
Millefeuille Vanille	\$12.50
<i>Vanilla Millefeuille, caramelized puff pastry with vanilla cream</i>		
Eclair au Chocolat	\$12.50
<i>Choux pastry filled with Chocolate Cream, topped with a Chocolate Strip</i>		
Saint-Honoré Rose et Framboise	\$12.50
<i>Rose Raspberry Saint-Honore, puff pastry, rose petal cream, with a raspberry compote</i>		


Traditions Traditions

Flan Vanille	\$11.50
<i>Vanilla flan, crispy puff pastry, creamy flan with Madagascar vanilla, caramel opaline</i>		
Fraisier	\$12.50
<i>Hazelnut Dacquoise, fresh strawberries and vanilla cream</i>		

Créations Creations

L'Ispection 	\$12.50
<i>Ispection, macaron shells filled with a passion cream, raspberry compote, and fresh raspberries, topped with a white chocolate leaf</i>		
Pepite Mangue Yuzu	\$14.50
<i>Mango Yuzu Pepite, lemon sponge cake soaked in yuzu, thin layer of candied lemon, filled with a mango-passion fruit filling, mango yuzu cream, covered with coconut streusel and a passion fruit topping</i>		

Macarons

Choice of 4 Macarons 	\$12.00
<i>Rose Petal, Pistachio, Chocolate, Raspberry, Vanilla, Salted Caramel, Orange Blossom, Lemon, Coffee, Passion Fruit, Strawberry Candy Marshmallows, Marie-Antoinette (Black Tea, Citrus, and Honey), Blackcurrant/Violette.</i>		
<i>Please ask about our Seasonal Macarons.</i>		

Macarons to take

Napoléon Gift Box of 6 Macarons	\$23.00
Napoléon III Gift Box of 12 Macarons	\$43.00
Bonaparte Gift Box of 18 Macarons	\$60.00
Prestige Gift Box of 24 Macarons	\$76.00

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Thés et infusions

Teas and herbal teas

Thés Classiques *Classic Teas*

Thé Earl Grey	\$7.15
<i>Black teas from China, Sri Lanka and India, essential oil of bergamote from Calabria</i>	
Thé au Jasmin Yin Hao	\$7.15
<i>Green tea from the Yin Hao in China</i>	
Thé Darjeeling Namring	\$7.15
<i>Mixed Darjeeling teas from the Himalaya with flavors of almond and peach</i>	
Thé Othello	\$7.15
<i>An Indian black tea with a spicy footprint of cinnamon, cardamon, pepper and ginger</i>	
Thé a la Rose	\$7.15
<i>Black China Tea and Ceylan scented with Rose</i>	
Thé Chérie	\$7.15
<i>Delicate blend of black tea, cocoa, caramel and vanilla</i>	

Thés Signatures *Signature Teas*

Thé Eugénie	\$7.15
<i>Chinese black tea mingled with red fruits (strawberry, raspberry, cherry and redcurrant)</i>	
Thé Jardin Bleu Royal	\$7.15
<i>China and Sri Lanka black tea blend with wild strawberry, rhubarb and cherry aromas, scattered with cornflowers and marigold petals</i>	
Thé Roi Soleil	\$7.15
<i>A green tea marked by the energy of bergamot combined with rhubarb, caramel</i>	
Thé Joséphine	\$7.15
<i>Black tea from China, tangerine, grapefruit, orange, lemon and jasmine flower</i>	
Thé Mille et une nuits	\$7.15
<i>Green tea from China, rose, orange blossom, mint and ginger</i>	
Thé Mélange Ladurée	\$7.15
<i>An elegant combination of Chinese black tea, citrus fruits, floral notes, light spices and vanilla</i>	
Thé Marie-Antoinette	\$7.15
<i>Mix of black tea from China with Rose petal, citrus and honey</i>	

Infusions *Herbal Teas*

Verveine	\$7.15
<i>Verbena</i>	
Café Blanc avec Trois Agrumes	\$6.50
<i>White coffee with three citrus fruits, infusion of lemon, lime and orange zests, flavored with orange blossom water</i>	
Canarino	\$6.50
<i>Infusion of lemon, lime, orange zests and ginger</i>	

À votre demande, le lait contenu dans nos boissons peut être remplacé par du lait d'avoine, écrémé ou d'amande. Miel, Sirop de Vanille, Caramel, Noisette, et Rose sont disponibles (supplément de \$0.65)

On request, milk served in our beverages can be replaced by oat, skim, or almond milk. Honey, Syrup of Vanilla, Caramel, Hazelnut, and Rose are available (supplement of \$0.65)

Boissons Chaudes *Hot Drinks*



Cafés Coffees

Café Ladrée	\$6.50	Lait Chaud	\$4.00
<i>Ladrée Coffee</i>		<i>Hot Milk</i>	
Café Espresso	\$4.00	Cappuccino	\$7.50
<i>Espresso</i>		<i>Cappuccino</i>	
Double Espresso	\$6.50	Café viennois	\$6.80
<i>Double espresso</i>		<i>Vienna coffee served with Chantilly cream</i>	
Café Macchiato	\$7.00	Chocolat viennois	\$8.50
<i>Macchiato</i>		<i>Vienna chocolate served with Chantilly cream</i>	
Chocolat Chaud Ladrée	\$8.00	Latte	\$7.50
<i>Ladrée Hot Chocolate</i>		<i>Latte coffee</i>	
Rose Latte	\$7.50	Matcha Latte	\$7.50
<i>Rose powder with almond milk, non caffeine</i>		<i>Matcha Powder with almond milk</i>	
Americano	\$6.50	Mocha	\$9.00
<i>Espresso with hot water</i>		<i>Hot Chocolate and single espresso with milk</i>	

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Boissons Fraîches *Cold Drinks*

Evian Still / Sparkling 750ml	\$9.00	Canarino Glacé	\$6.50
Evian Still / Sparkling 330mL	\$6.00	<i>Iced Canarino, lemon, lime, orange zests, ginger</i>	
Coke / Diet Coke 8oz	\$6.00	Thé glacé Ladrée	\$7.00
Ginger Ale	\$6.00	<i>Ladrée Iced Tea</i>	
Jus de Fruits	\$7.00	Café Glacé	\$7.00
<i>Lychee or Raspberry or Mango</i>		<i>Iced Coffee</i>	
Limonade Fraîche	\$6.50	Matcha Latte Glacé	\$7.50
<i>Fresh Lemonade</i>		<i>Iced matcha latte with almond milk</i>	
Jus d'Orange	\$7.00	Rose Latte Glacé	\$7.50
<i>Squeezed Orange Juice</i>		<i>Iced Rose Latte with almond milk, non caffeine</i>	
		Chocolat Glacé	\$8.50
		<i>Iced Chocolate</i>	

Mocktails *Mocktails*

Virgin Mojito	\$12
<i>Fresh lime juice, honey simple syrup, fresh mint leaves, sparkling water</i>	
Virgin Pineapple Margarita	\$12
<i>Spice 94 (a warm, aromatic blend of All spice & Cardamon with fresh citrus, lime juice, pineapple puree, non alcoholic triple sec.</i>	
Virgin Mimosa	\$12
<i>Orange juice, sparkling wine non alcoholic</i>	
Plein Soleil	\$12
<i>Peach nectar, raspberry nectar, apple juice, cranberry juice</i>	

Stay in touch



*Follow us @ladureeus
Contact us at info@ladureedc.com*



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

Les chèques ne sont pas acceptés.

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Checks are not accepted.

V Vegetarian  Vegan  Gluten Free



Ladurée Teatime

\$60

1 Café, thé ou chocolat chaud

3 Macarons

1 Pâtisserie

2 Confiseries du Jour

2 Finger sandwiches

1 boîte de 6 macarons assortie

1 Mocktail (supplément: \$12)

1 Coffee, Tea, or Hot Chocolate

3 Macarons

1 Pastry

2 Sweets of the Day

2 Finger Sandwiches

1 Box of 6 Macarons assorted

1 Mocktail (supplément: \$12)

Teatime for Kids (under 12)

\$35

Chocolat Chaud ou Soda

2 Macarons

2 Confiseries de Jour

2 Finger sandwiches

1 Pâtisserie

Hot Chocolate or Soda

2 Macarons

2 Sweets of the Day

2 Finger Sandwiches

1 Pastry

Ladurée Brunch

\$50

1 Café, thé ou chocolat chaud

4 Macarons

1 Pâtisserie

Choix entre Avocado Toast ou Œufs Bénédicte

1 Mocktail (supplément: \$12)

1 Coffee, Tea, or Hot Chocolate

4 Macarons

1 Pastry

Choice of Avocado Toast or Eggs Benedict

1 Mocktail (supplément: \$12)

Brunch for Kids (under 12)

\$35

Chocolat Chaud ou Soda

2 Macarons

Choix de Pain de Perdu

1 Pâtisserie

Hot Chocolate or Soda

2 Macarons

Choice of French Toast

1 Pastry

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