



# Ladurée All Day

## To Start or To Share

Yogurt & Granola	\$12
Seasonal Fruit Salad ☒	\$11
Viennoiserie Basket	Petite \$15 / Gourmand \$29
Onion Soup Gratinée	\$16

## Viennoiseries

For petite basket, select 3. For gourmand basket, select 6.

Ladurée Butter Croissant	\$5.25
Chocolate Croissant	\$5.50
Rose Croissant	\$5.50
Financier – Raspberry or Caramel	\$4
Palmier	\$4
Chocolate Almond Croissant*	\$5.50

\*Available Friday, Saturday & Sunday only

## Composed Breakfasts

All composed breakfasts are served with choice of two beverages:  
Orange or grapefruit juice  
Coffee, tea or hot chocolate

### Mathilde Breakfast \$19

Choice of viennoiserie served with butter & jam

### Champs-Élysées Breakfast \$38

Choice of  
Viennoiserie served with butter & jam  
Seasonal fruit salad or yogurt & granola  
Two eggs: scrambled, fried or soft boiled

### Marie Antoinette Brunch \$68

Choice of  
Viennoiserie served with butter & jam  
Egg dish: Œufs Bénédicte, Ladurée Omelette, or Two eggs  
Pastry: Ispahan, Plaisir Sucre or Flan Vanille  
Served with assortment of 2 macarons & 2 Eugénie

## Specialties

### Œufs Bénédicte\*\*

Soft boiled eggs with Canadian Bacon, spinach, hollandaise sauce on brioche \$25  
Soft boiled eggs with Smoked Salmon, spinach, hollandaise sauce on brioche \$28

### Omelette Ladurée ☒ add side green salad + \$10

Three-egg omelette, mushrooms, emmental cheese, turkey, tomato \$24

### Quiche served with a side green salad

Quiche Lorraine, bacon, onion, nutmeg, eggs, cream, emmental cheese \$19  
Seasonal Quiche, caramelized onions, roasted butternut squash, goat cheese, parsley \$19

### Toast à l'avocat

Avocado Toast with goat cheese, honey, radish, parsley, walnut on brioche \$21  
Avocado Toast with smoked salmon radish, soft boiled egg on brioche \$25

### Pain Perdu French Toast made with brioche, baked daily in-house

Plain French toast with maple syrup, chantilly cream \$22  
Raspberry French toast with raspberry coulis, raspberries, rose chantilly cream \$24  
Chocolate French toast with caramelized hazelnuts, homemade chocolate hazelnut spread, vanilla ice cream \$26

### Croque-Monsieur served with a side green salad

Turkey, emmental cheese, mornay sauce \$26

### Croque-Madame served with a side green salad

Turkey, emmental cheese, mornay sauce, egg \$27

### Club Sandwich Ladurée served with French fries or a side green salad

Roasted chicken, romaine lettuce, free-range eggs, tomato, bacon, mayonnaise \$24

### Burger de Bœuf\*\* served with French fries or a side green salad

Sesame bun, emmental cheese, sauteed onions, tomato, tartare sauce add bacon + \$3 \$28

### Poulet Frites

Roasted chicken breast, shoestring fries, peppercorn demi-glaze \$32

## Entrée Salads

### Salade Caesar with Chicken

Roasted chicken, romaine lettuce, free-range hard-boiled eggs, croutons, parmesan with Caesar dressing \$23

### Salade Ladurée ☒

Avocado, baby spinach, asparagus, orange, mozzarella, flax seeds, sunflower seeds, dried cranberry with citrus dressing \$25

### Bowl Ladurée

Red and white quinoa, avocado, cucumber, carrot, edamame, radish, herbs with tamari dressing \$20

### Club Salade ☒

Roasted chicken, bibb lettuce, free-range hard-boiled eggs, tomato, crispy bacon with balsamic dressing \$23

\*Add to any salad: Chicken +\$9, Organic Smoked Salmon +\$15, Avocado +\$9

## Sides

Smoked Salmon \$15	Roasted Chicken \$9	Green Salad \$10	French Fries \$10
Bacon \$7	Avocado \$9	Seasonal Fruit Salad \$11	Truffle Fries \$13



# Teas & Sweets

## Teatime

### Ladurée Teatime \$70

2 Macarons and 2 Eugénie  
 1 Pastry  
 2 Scones  
 4 Savory Tartlets  
 2 Savory Croissant Sandwiches  
 Coffee, Tea, or Hot Chocolate  
 1 Kir Royale Mocktail

### Teatime for Kids \$39

1 Macaron and 1 Eugénie  
 2 Marshmallows  
 2 Savory Tartlets  
 1 Savory Croissant Sandwich  
 1 Pastry  
 Hot Chocolate

## Macarons & Eugenie

### Macarons

Lemon, Marie-Antoinette, Salted Caramel,  
 Passionfruit, Orange Blossom, Rose, Pistachio,  
 Vanilla, Strawberry Candy, Chocolate, Coffee, Raspberry,  
 Blackcurrant Violet

### Eugenie

Chocolate, Vanilla, Marie-Antoinette, Caramel, Pistachio,  
 Orange Blossom, Blackcurrant Violet, Rose

Assortment of 4 \$14.40

Assortment of 8 \$25.60

Assortment of 12 \$43.20

Ask about our seasonal flavors

## Pastries

### Ispahan ☒

Macaron shell, rose petal cream, fresh raspberries, lychee

\$12.50

### Millefeuille Vanille

Caramelized puff pastry & vanilla cream

\$12.50

### Plaisir Sucre

Hazelnut dacquoise, milk chocolate ganache and whipped cream

\$12.50

### Éclair Chocolat

Choux pastry filled with dark chocolate cream, topped with a chocolate coating

\$12.50

### Flan Vanille

Crispy caramelized puff pastry garnished with a mellow Tahitian vanilla flan

\$12.50

### Saint Honoré Rose Framboise

Choux pastry filled with rose petal cream, raspberry compote, topped with rose and raspberry chantilly

\$12.50

## Ice Creams & Milkshakes

### Coupe Ispahan ☒

Raspberry sorbet, rose ice cream, lychees, fresh raspberries, meringue, chantilly cream

\$12

### Éclair Glacé

Vanilla ice cream, choux dough, chocolate sauce, caramelized almonds, chantilly cream

\$16

### Chocolat liégeois ☒

Chocolate sorbet, hot chocolate sauce, chocolate shaving, chantilly cream

\$12

### Café liégeois ☒

Coffee ice cream, espresso shot, chantilly cream

\$12

### 2 Scoops of Ice Cream Ask you server about daily flavors ☒

\$8

### 3 Scoops of Ice Cream Ask you server about daily flavors ☒

\$12

### Milkshake with Chantilly Cream ☒

Rose-Raspberry, Chocolate, Vanilla or Pistachio

\$10