

LADURÉE

Paris

To Start or to Share

Yogurt & Granola	12
Seasonal Fruit Salad	11
Viennoiserie Basket	Petite / Gourmand 25/29

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	4.00
Palmier	4.00
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

Starters

Onion Soup Gratinée	16
Soupe du Jour	14
Saumon Fumé	21
Smoked Salmon, warm blinis, with lemon cream	
Tartare de Thon	21
Tuna tartare, yellowfin, avocado, thai sauce, lime juice	

Specialties

Œufs Bénédicte**	
Soft boiled eggs with Canadian Bacon, spinach, hollandaise sauce on brioche	
with Smoked Salmon	
Omelette Ladurée side green salad + \$10 (🍷)	25
Three-egg omelette, mushrooms, emmental cheese, turkey, tomato	
Omelette Blanche Poussé d'Épinard, Chèvre Frais side green salad + \$10	28
White omelet, baby spinach, soft goat cheese	
Quiche	
Quiche Lorraine, bacon, onion, nutmeg, eggs, cream, emmental cheese	
Seasonal Quiche	
Toast à l'avocat	17
Avocado Toast with goat cheese, honey, radish, parsley, walnut on brioche	
Avocado Toast with smoked salmon radish, soft boiled egg on brioche	
Pain Perdu French Toast made with brioche, baked daily in-house	21
Plain French toast with maple syrup, chantilly cream	
Raspberry French toast with raspberry coulis, fresh raspberries, rose chantilly cream	
Croque-Monsieur served with green salad or fries	23
Turkey, emmental cheese, mornay sauce	
Croque-Madame served with green salad or fries	24
Turkey, emmental cheese, mornay sauce, egg	
Club Sandwich Ladurée served with French fries or a side green salad	26
Roasted chicken, romaine lettuce, free-range eggs, tomato, bacon, mayonnaise	
Burger de Bœuf** served with French fries or a side green salad	24
Sesame bun, emmental cheese, sautéed onions, tomato, tartare sauce add bacon + \$3	
Vol-au-Vent	28
Puff pastry, free-range chicken breast, morel mushrooms, mushrooms sauce	
Steak and Eggs	37
Skirt steak, caramelized onions, french fries, sunny-side up eggs	
Saumon Rôtie	39
Roasted salmon, zucchini, yellow squash, capers, olive oil, lemon juice	
Pâtes au Champignons	37
Tagliatelle pasta, cremini mushrooms	

Salads

Salade Caesar (🍷)	18
Little Gem, boston lettuce, free-range hard-boiled eggs, croutons, parmesan, Caesar dressing	
Salade Ladurée	24
Avocado, baby spinach, asparagus, orange, burrata, flax seeds, sunflower seeds, dried cranberry, carrots, citrus dressing	
Bowl Ladurée (🍷)	22
Red and white quinoa, avocado, cucumber, carrot, edamame, radish, herbs, tamari dressing	

Sides

Smoked Salmon	8	Roasted Chicken	10	French Fries	10
Roasted Salmon	15	Avocado	9	Truffle Fries	12
		Bacon	7		

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server of any dietary restrictions. (🍷) = Gluten Free



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 Chocolat

Macarons & Eugénie

Macarons

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

Eugénie

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

Assortment of 4 14.40

Assortment of 8 28.80

Assortment of 12 43.20

Ask about our seasonal flavors

Pastries

12.50

Ispahan 🍷

Macaron shell, rose petal cream, fresh raspberries, lychee

Vanilla Millefeuille

Caramelized puff pastry, vanilla cream

Plaisir Sucre

Hazelnut dacquoise, milk chocolate ganache and whipped cream

Éclair Vanilla

Chou pastry filled with vanilla cream, topped with white chocolate coating

Vanilla Flan

Crispy caramelized puff pastry garnished with a mellow Tahitian vanilla flan

Chocolate Flan

Chocolate shortbread base, topped with smooth, chocolate flan, finished with Guajillo ganache

Lemon Meringue Tart

Sweet pastry garnished with candied lemon, lemon cream, and unctuous meringue

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

We would like to kindly inform you of our minimum spend policy:
Monday to Thursday: \$25 per guest, Friday to Sunday: \$35 per guest,

🍷 = Gluten Free

20% gratuity will be added to parties of 5 or more