

LADURÉE

Paris

To Start or to Share

Ⓥ	Coconut 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 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 Eugenie

Starters

Onion Soup Gratinée	16
Soupe du Jour	14
Saumon Fumé	21
<i>Smoked Salmon, warm blinis, capers, dill, lemon cream</i>	
Tartare de Thon <i>gluten free option available</i>	21
<i>yellowfin tuna, avocado, cilantro, Thai sauce, lime juice, crostinis</i>	

Specialties

Œufs Bénédicte**	25
<i>Soft boiled eggs, Canadian Bacon, sautéed baby spinach, hollandaise sauce, Laudrée brioche or with smoked salmon</i>	
25	28
🌿 Omelette Ladurée (choice of small salad or fries)	24
<i>Three-egg omelette, mushrooms, emmental cheese, turkey, tomato concassé</i>	
🌿 Omelette Blanche Poussee d'Épinard, Chèvre Frais (choice of small salad or fries)	20
<i>White omelet, sautéed baby spinach, goat cheese</i>	
Quiche (choice of small salad or fries)	18
<i>Quiche Lorraine, bacon, onion, nutmeg, eggs, cream, emmental cheese</i>	
<i>Please ask about our seasonal Quiche</i>	18
Toast à l'avocat (vegetarian)	21
<i>Avocado, honey-goat cheese, parsley, radish, walnuts on toasted Laudrée brioche</i>	
<i>Avocado, smoked salmon, radish, soft boiled egg, on toasted Laudrée brioche</i>	23
Pain Perdu French Toast <i>made with toasted Laudrée brioche</i>	21
<i>French toast, maple syrup, chantilly cream</i>	
<i>French toast, fresh raspberries, raspberry coulis, rose chantilly cream</i>	23
Croque-Monsieur (choice of small salad or fries)	24
<i>Turkey, emmental cheese, mornay sauce</i>	
Croque-Madame (choice of small salad or fries)	26
<i>Turkey, emmental cheese, mornay sauce, fried egg</i>	
Club Sandwich Ladurée (choice of small salad or fries)	24
<i>Free-range Roasted chicken, romaine lettuce, free-range eggs, tomato, bacon, mayonnaise</i>	
Burger de Bœuf** (choice of small salad or fries)	28
<i>Sesame bun, emmental cheese, caramelized onions, tomato, tartare sauce</i>	
<i>gluten free option available</i>	<i>add bacon + \$3</i>
Vol-au-Vent	37
<i>Puff pastry, free-range roasted chicken breast, morel mushroom sauce</i>	
🌿 Steak and Eggs	39
<i>10 oz NY strip steak, caramelized onions, french fries, sunny-side up eggs</i>	
🌿 Saumon Rôti	37
<i>Roasted salmon, zucchini, yellow squash, asparagus, capers, provençale sauce</i>	
Pâtes au Champignons	33
<i>Tagliatelle pasta, cremini mushroom sauce</i>	

Salads

🌿 Salade Caesar	18
<i>Little Gem lettuce, free-range hard-boiled eggs, croutons, parmesan, Caesar dressing</i>	
🌿 Salade Ladurée <i>vegan option available</i>	24
<i>Avocado, baby spinach, asparagus, orange, burrata, flax seeds, sunflower seeds, dried cranberry, citrus dressing</i>	
🌿 Ⓥ Bowl Ladurée	22
<i>Red and white quinoa, avocado, cucumber, carrot, edamame, radish, pickled carrots, tamari dressing</i>	

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.

Ⓥ = Vegan

🌿 = Gluten Free



Teas & Sweets

(All based on availability)

Teatime

Ladurée Teatime for Two 92

(Vegetarian option available)

4 Macarons, 4 Eugénies

2 Pastries

2 Scones

1 Savory Mini Croissant

2 Finger Sandwiches

4 Savory Mini Tartlets

Choice of Coffee, Tea or Hot Chocolate

2 Brunch or NA Cocktails

Teatime for Kids 39

1 Macaron and 1 Eugénie

2 Marshmallows

2 Savory Tartlets

1 Savory Croissant Sandwich

1 Pastry

Hot Chocolate

Macarons & Eugénie

Macarons

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

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

Please ask about our seasonal flavors

Pastries

12.50

Ispahan

Macaron shell, rose petal cream, fresh raspberries, lychee

Plaisir Sucre

Hazelnut dacquoise, milk chocolate ganache, whipped cream

Vanilla Flan

Crispy caramelized puff pastry, silky Tahitian vanilla custard

Dulce De Leche Bar

Milk Chocolate brownie, dulce de leche spread, almonds, hazelnuts

Please ask about our seasonal Pastries

Ice Creams & Milkshakes

-  **Coupe Ispahan** 12
Raspberry sorbet, rose ice cream, lychees, fresh raspberries, meringue, chantilly cream
- Éclair Glacé** 16
Vanilla ice cream, choux pastry, chocolate sauce, caramelized almonds, chantilly cream
-  **Chocolat liégeois** 12
Chocolate sorbet, hot chocolate sauce, chocolate shavings, chantilly cream
-  **Café liégeois** 12
Coffee ice cream, espresso shot, chantilly cream
-  **2 Scoops of Ice Cream** 9
-  **3 Scoops of Ice Cream** 13
Flavors: Caramel, Chocolate, Coffee, Rose, Pistachio, Vanilla, Strawberry, Raspberry
- Milkshake with Chantilly Cream** 11
Flavors: Rose-Raspberry, Chocolate, Vanilla, Pistachio, Caramel, Coffee, Strawberry

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