



LADURÉE MENU

STARTERS


<i>Soup of the day</i>	\$14.00
<i>French Onion Soup</i> , caramelized onions, brioche, emmental cheese	\$16.00
<i>Smoked Salmon</i> , warmed blinis, smoked salmon with lemon cream	\$18.00

SALADS


<i>Chicken Caesar Salad</i> , parmesan, croutons, romaine lettuce, free-range eggs, caesar sauce	\$21.00
<i>Lobster Caesar Salad</i> , parmesan, croutons, butter lettuce, free-range eggs	\$25.00
 <i>Poke bowl Soba noodle & Tofu</i> , red cabbage, beets, broccoli, avocado, red shiso cress	\$23.00
 <i>Californian Salad</i> , lentils, vegan nuts cheese, mesclun salad, avocado, pumpkin	\$23.00
<i>Salade Chèvre Chaud</i> , frisée salad, figs, walnuts, goat cheese, honey	\$23.00


EGGS

Served with potatoes with fine herbs butter, piment d'Espelette and salad


<i>White Omelet</i> , spinach, goat cheese	\$18.00
<i>Ladurée Omelet</i> , mushroom, French emmental cheese, ham, tomato (with egg white only supplement \$2.00)	\$19.00
 <i>Vegan Omelet</i> , vegan ham, tomato concasse, mushrooms and vegan cheese	\$20.00
<i>Eggs Benedict Bacon</i> , spinach, Hollandaise sauce, Canadian bacon, Ladurée brioche	\$19.00
<i>Eggs Benedict Salmon</i> , spinach, Hollandaise sauce, smoked salmon, Ladurée brioche	\$21.00

AVOCADO TOAST

 <i>Veggie Avocado Toast</i> , Ladurée brioche, goat cheese, chive, avocado, radish	\$17.00
<i>Gourmand Avocado Toast</i> , Ladurée brioche, guacamole, smoked salmon, radish, eggs	\$19.00


The dishes notified by  are Plant-Based

*The dishes notified by **GF** are Gluten-Free*

The dishes notified by  are Vegetarian


Please bring allergy or dietary requirement to our attention.

BY MATTHEW KENNEY

 Plant-based


<i>Vegan Omelet</i> , vegan ham, tomato concasse, mushrooms and vegan cheese	\$20.00
<i>Californian Salad</i> , lentils, vegan nuts cheese, mesclun salad, avocado, pumpkin	\$23.00
<i>Parisian Gnocchi</i> , Brussels sprout, assortments of mushroom, walnuts	\$25.00

MAIN COURSES

<i>Beef Burger</i> , comté cheese, mustard, tomatoes, cornichons, Ladurée brioche	\$22.00
 <i>Parisian Gnocchi</i> , Brussels sprout, assortments of mushroom, walnuts	\$25.00
<i>Lobster Linguini</i> , lobster, chilli, linguini pasta	\$26.00
<i>Winter Chicken</i> , organic chicken, mushrooms, Brussels sprout, fresh herbs	\$26.00
<i>Seared Salmon</i> , carrots, lentils de puy, Béarnaise sauce	\$28.00
<i>Chicken Vol-au-Vent</i> , organic chicken, morel, button mushrooms	\$32.00
<i>Ladurée Steak au poivre</i> , bavette, peppercorn sauce served with French fries	\$35.00

CLUBS / QUICHES / CROQUE-MONSIEUR

Served with French fries and salad


 <i>Quiche Veggie</i> , butternut squash, caramelized onions, herbs	\$17.00
<i>Quiche Lorraine</i> , bacon, onion, nutmeg, eggs, cream, French emmental	\$17.00
<i>Club Ladurée</i> , chicken, lettuce, free range eggs, tomato, bacon, mayonnaise	\$21.00
<i>Club Salmon</i> , smoked salmon, lettuce, cucumber, free range eggs, salmon cream cheese	\$23.00
<i>Croque-Monsieur</i> , French ham, French emmental cheese, Mornay sauce	\$22.00

SIDES


<i>French Fries</i>	\$9.00
<i>Mesclun Salad</i>	\$7.00
<i>Mixed Vegetables</i>	\$9.00
<i>Truffles French fries</i>	\$12.00

EXTRAS

<i>Bacon</i>	\$6.00
<i>Avocado</i>	\$6.00
<i>Organic Smoked Salmon</i>	\$6.00
<i>Organic Chicken</i>	\$6.00

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BREAKFAST

<i>Chocolate Banana Chia Bowl</i> , Chia, chocolate, goji berries, hazelnuts, fresh banana	\$13.00
<i>Granola Yogurt Choco</i> , Homemade Laduree Granola, organic European yogurt	\$9.00
<i>Fresh Fruits Salad</i> , Melon, grapefruit, orange, citrus mint syrup	\$9.00

FRENCH TOASTS

<i>Crispy Bacon French Toast</i> , fried egg, bacon, pecan nuts	\$15.00
<i>French Toast Chocolate Hazelnuts</i> Homemade brioche, hazelnut caramelized, homemade chocolate hazelnut spread, vanilla ice cream	\$14.50
<i>French Toast Maple Syrup</i> Homemade brioche, maple syrup, chantilly	\$11.50

PASTRIES

🌱 <i>Millefeuille Vanilla</i> , caramelized puff pastry, vanilla cream	\$10.50
<i>Saint-Honoré Rose-Framboise</i> , choux, rose custard cream, raspberry compote	\$11.00
GF <i>Ispahan</i> , macaron, rose petal cream, fresh raspberry, lychee	\$11.00
<i>Plaisir Sucré</i> , chocolate hazelnuts, meringue biscuit, praline, milk chocolate filling	\$10.50
GF <i>Lime Cheesecake</i> , macaron shell, cheesecake mousse, lime glaze, lime white chocolate decor	\$11.00
<i>“En Plein Cœur”</i> , Valentine’s Day pastry, white chocolate shell, light mousse, lime zest, passionfruit center (2 servings)	\$26.00

LADURÉE SWEETS

<i>Financier Almonds Raspberry</i>	\$3.40
<i>Financier Chocolate Hazelnut</i>	\$3.40
<i>Cake d’Amour</i> (Slice), lemon or Rose pound cake	\$6.00

VIENNOISERIES

<i>Ladurée Croissant</i>	\$3.60	<i>Rose Croissant</i>	\$3.60
<i>Pain au Chocolat</i>	\$3.90	<i>Raspberry Brunette</i>	\$5.00
<i>Chocolate Hazelnut Brunette</i>	\$5.00	<i>Cannelé</i>	\$3.20

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LADURÉE ICE CREAM

<i>Ispahan Ice Cream</i>					\$11.00
<i>Raspberry sorbet, rose ice cream, fresh raspberries, lychees, Chantilly cream, meringue</i>					
<i>Plaisir Ice Cream</i>					\$11.00
<i>Raspberry sorbet, vanilla ice cream, fresh raspberries, Chantilly cream</i>					
<i>Macarons Glacés</i>					\$9.00
<i>Ispahan (Rose Raspberry)</i>					
<i>Vanilla Choco</i>					
<i>Pistachio Raspberry</i>					
<i>Cup of your choice</i>					
<i>One scoop</i>	\$3.00	<i>Two scoops</i>	\$6.00	<i>Three scoops</i>	\$9.00
<i>Ice Cream: Madagascar Vanilla, Coffee, Salted Caramel, Rose Petal, Pistachio</i>					
<i>Sorbet: Strawberry, Raspberry, Guanaja Chocolate</i>					

MACARONS


<i>Choice of Four Macarons</i>					\$11.60
<i>Cherry Blossom, vegan chocolate, Strawberry Candy, vegan Caramel Coconut, Coffee, Raspberry, Salted Caramel, Lemon, orange Blossom, Matcha Moringa</i>					


Please ask about our Chocolate-Coated and Seasonal Macarons.


MACARONS TO TAKE AWAY

*We are pleased to suggest to our restaurant customers, the following takeout products.
We invite you to order directly with your server.*

<i>Napoléon Gift Box of 6 pieces</i>	\$21.00	---	<i>Cannage Gift Box of 8 pieces</i>	\$26.00
<i>Napoléon III Gift Box of 12 pieces</i>	\$41.00	---	<i>Prestige box of 24 pieces</i>	\$73.00

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