

# LADURÉE MENU

## EGGS

	<i>Ladurée Omelette</i> , mushroom, French emmental cheese, ham, tomato (with egg white only supplément \$2.00)	\$17.00
V	<i>White Omelette</i> , white eggs, cherry tomatoes, feta, olives, spinach	\$14.00
	<i>Eggs Benedict Salmon</i> , spinach Hollandaise sauce, smoked salmon, Ladurée brioche	\$16.00
	<i>Eggs Benedict Bacon</i> , spinach Hollandaise sauce, Canadian bacon, Ladurée brioche	\$14.00

## SALADS

	<i>Chicken Caesar Salad</i> , parmesan, organic chicken, croutons, romaine lettuce, free-range eggs	\$19.00
	<i>Lobster Caesar Salad</i> , parmesan, lobster, croutons, romaine lettuce, free-range eggs, caesar sauce	\$22.00
V	<i>Tomato Burratta Salad</i> , burratta, heirloom tomatoes, olive oil, shallot, basil, fresh herbs	\$20.00
	<i>Pokè Bowl Salmon</i> , wheat berries, mesclun, edamame, carrot, cucumber, radish, avocado, mango	\$20.00

## CLUBS & CROISSANTS

*Served with French fries and salad*


	<i>Club Salmon</i> , smoked salmon, lettuce, cucumber, free-range salad, salmon cheese cream	\$23.00
	<i>Club Ladurée</i> , chicken, lettuce, free-range eggs, tomato, bacon, toast bread, mayonnaise	\$19.00
	<i>Parisian Croissant</i> , turkey ham, Swiss cheese, mustard seed mayo	\$18.00
V	<i>Vegetarian Croissant</i> , roasted vegetables, sun-dried tomatoes, mozzarella, baby spinach, pesto sauce	\$18.00
	<i>Salmon Croissant</i> , smoked salmon, lemon dill cream cheese, cucumber, fresh herbs	\$20.00


## SNACKS

*Served with French fries and salad*

	<i>Mini Beef Burgers</i> , comté cheese, mustard, tomatoes, cornichons, Ladurée brioche	\$20.00
	<i>Croque-Monsieur</i> , turkey ham, French emmental cheese, mornay sauce	\$18.00

The dishes notified by  are Plant-Based

The dishes notified by  are Gluten-Free

The dishes notified by  are Vegetarian

Please bring allergy or dietary requirement to our attention.

## AVOCADO TOAST

- Avocado Toast Salmon*, guacamole, smoked salmon, homemade brioche, radish \$17.00
- ∇ *Avocado Toast Goat Cheese*, goat cheese, chive, avocado, homemade brioche, radish \$17.00

## BREAKFAST

- ∅ *Chia Pudding Berries*, \$13.00  
Chia, almond milk, raspberries, strawberries, blackberries, blueberries, micro cilantro
- ∇ *Granola Yogurt Choco* \$8.00  
Homemade Ladurée Granola, organic European yogurt
- ∅ *Fresh Fruits Salad* \$8.00  
Strawberry, raspberry, blueberry, blackberry, mint syrup

## FRENCH TOASTS

- ∇ *French Toast Maple Syrup* \$10.50  
Homemade brioche, maple syrup, almonds caramelized
- ∇ *French Toast Raspberry* \$12.50  
Homemade brioche, raspberry coulis, fresh raspberries

## PASTRIES

- ∅ *Vanilla Millefeuille*, caramelized puff pastry, vanilla cream \$10.50
- ∅ *Ispahan*, macaron, rose petal cream, fresh raspberry and lychee \$11.00
- ∅ *Passion Fruit Tart*, passionfruit cream, fresh raspberries, sweet dough \$10.50
- Plaisir Sucré*, Hazelnut meringue biscuit, milk chocolate ganache and milk chocolate \$10.50

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## LADURÉE SWEETS

### *Cake d'Amour*

*Lemon or chocolate pound cake  
Slice*

\$6.00

### *Chocolate Caramel Bar*

\$4.50

## VIENNOISERIES

*Ladurée Croissant*

\$2.95

*Pain au chocolat*

\$3.45

*Matcha Brunette*

\$5.00

*Raspberry Brunette*

\$5.00

*Palmier*

\$3.60

## LADURÉE ICE CREAM

### *Chocolate Liégeois*

*Chocolate sorbet, iced chocolate, whipped cream, caramelized hazelnuts*

\$9.50

### *Coffee Liégeois*

*Coffee ice cream, espresso, whipped cream and caramelized almond flakes*

\$9.50

### *Ispahan Ice Cream*

*Raspberry sorbet, rose ice cream, raspberries, lychees, Chantilly cream, meringue*

\$11.00

### *Plaisir Ice Cream*

*Raspberry sorbet, vanilla ice cream, fresh raspberries, whipped cream*

\$11.00

### *Macarons Glacés*

*Ispahan (Rose Raspberry)*

*Vanilla Choco*

*Pistachio Raspberry*

*Coconut Matcha*

\$6.00

### *Cup of your choice*

*One scoop*

\$3.00

*Two scoops*


\$6.00


*Three scoops*


\$9.00

*Ice Cream: Madagascar Vanilla, Coffee, salted Caramel, Rose petal and Pistachio*

*Sorbet: Strawberry, Raspberry, Guanaja Chocolate*

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## MACARONS

### *Choice of Four Macarons*

\$11.20

*Chocolate, lemon, pistachio, raspberry, pecan maple syrup, vanilla, passionfruit, rose, salted caramel, matcha.*


*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>Collection box of 6 pieces</i>	<i>\$21.00</i>	<i>---</i>	<i>Collection Box of 18 pieces</i>	<i>\$57.00</i>
<i>Crystal box of 15 pieces</i>	<i>\$46.00</i>	<i>---</i>	<i>Crystal box of 24 pieces</i>	<i>\$73.00</i>
<i>Prestige Box of 24 pieces</i>	<i>\$73.00</i>	<i>---</i>	<i>Prestige box of 30 pieces</i>	<i>\$91.00</i>

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