

BRUNCH

Ladurée Brunch (for one person, served until 3pm)	17,00 €
<i>Croissant or Chocolate croissant</i>	
<i>Ladurée style Poached Egg Benedict, bacon or salmon</i>	
<i>or Laduree French Toast with maple syrup</i>	
<i>Homemade freshly squeezed Orange Juice</i>	
<i>Ladurée Coffee, Tea or Hot Chocolate</i>	

FRENCH TOASTS

Ladurée French Toast, Served with Maple Syrup or Jam and Chantilly cream	10,50 €
French Toast Rose/Raspberry, Served with Rose and Raspberry Chantilly cream	10,50 €
French Toast Salted Caramel, Served with Salted Caramel butter and Vanilla ice cream	10,50 €
French Toast with Red Berries, Served with Vanilla ice cream	10,50 €
Extra Bacon	2,50 €

EGGS

Smoked salmon <i>bénédictine</i> eggs, Brioche, poached egg, smoked salmon, hollandaise sauce	10,50 €
Bacon <i>bénédictine</i> eggs, Brioche, poached egg, bacon, hollandaise sauce	10,50 €
<i>Served with mixed leaves</i>	

MORNING SCONE, CREPE & PORRIDGE

Scones (<i>served until lunchtime</i>), Freshly baked scones with jam and chantilly cream	3,50 €
Crêpe à l'Orange, Orange flavoured crêpes, served with chantilly cream	5,50 €
Flavhavan's organic Overnight Oats, Served with red fruits, yogurt and honey	6,50 €

SANDWICHES & AVOCADO TOASTS

(served with rocket salad)

Avocado Toast Salmon, Granary bread, avocado, smoked salmon, eggs, cress	8,00 €
Tuna Sandwich, Granary bread, avocado, tuna, eggs, cress	8,00 €
Chicken Sandwich, Granary bread, avocado, chicken, bacon, parmesan, eggs, cress	8,00 €
Cheese Croissant, Homemade toasted croissant, cheese and bechamel sauce or bacon	7,00 €
Croque Monsieur Ham or Cheese, With Mornay sauce	12,50 €
Quiche of the day	9,50 €

VIENNOISERIES AND CAKES

Ladurée croissant	3,00 €	Bostock	3,50 €
Pain au chocolat	3,00 €	Madeline, Small spong cake	3,50 €
Brunette	2,50 €	Financier, Almond or Hazelnut	2,50 €
Ladurée Danish	3,00 €		
Lemon Cake, Sponge cake with lemon zests, soaked in fresh lemon syrup, candied lemon			4,50 €
Rose Cake, Sponge cake with crystalized rose petals, soaked in rose syrup			4,50 €
Chocolate & Caramel Finger, Brownie biscuit, salted caramel, feuilletine, dark chocolate & almond			3,00 €

All our food is locavore, within 60km

Please bring any allergy or dietary requirements to our attention. Please see our allergen information book

AFTERNOON TEA

For two people	55,00 €
For two people, served with two glasses of Prosecco	65,00 €
<i>Assortment of sandwiches of your choice, with granary bread : Salmon, Chicken, Tuna, Eggs</i>	
<i>Two Ladurée desserts of your choice (Marie-Antoinette cakes are not available for the afternoon tea)</i>	
<i>Financier, Madeleine or Scone</i>	
<i>Assortment of four mini macarons of your choice</i>	
<i>Ladurée coffee, tea or hot chocolate</i>	

MACARONS

Macarons of your choice	2,35 €
<i>Classical flavours : Salted Caramel, Chocolate, Pistachio, Rose, Vanilla, Lemon</i>	
<i>Seasonal flavours : Your chef de rang will be pleased to present them to you</i>	
Assortment of 4 macarons of your choice	8,50 €

ICONIC PASTRIES

Chocolate Éclair	5,00 €
<i>Cream puff pastry, chocolate custard cream, chocolate icing</i>	
Vanilla Flan	6,50 €
<i>Sweet pastry, vanilla custard cream</i>	
Ispahan,	6,50 €
<i>Rose Petal macaron, fresh raspberries, and lychees</i>	
Plaisir sucré,	6,50 €
<i>Hazelnut meringue biscuit, milk chocolate ganache, milk chocolate Chantilly</i>	
Praline,	6,50 €
<i>Almond hazelnut biscuit, praline mousse, salted praline hazelnut insert</i>	
Raspberry passion tart,	6,50 €
<i>Sweet pastry, smooth passion fruit cream, fresh raspberry</i>	
Strawberry Mascarpone tart,	6,50 €
<i>Sweet pastry, mascarpone cream, fresh strawberries</i>	
Strawberry Millefeuille,	6,50 €
<i>Thin layered caramelized puff pastry with fresh strawberry cream</i>	
Tarte Tatin,	6,50 €
<i>Sweet pastry with caramelized roasted apple and chantilly</i>	
Marie Antoinette Rose Cake,	9,50 €
<i>Rose Macaron, rose butter cream, pink almond icing</i>	
Marie Antoinette Pistachio Cake,	9,50 €
<i>Pistachio Macaron, Pistachio mousseline, praline crunchy, almond icing</i>	

Marie-Antoinette cakes are only available on Saturdays and Sundays

All our pastries are made & baked fresh every day in store

ICE CREAM CUPS

Chocolat liégeois, Chocolate sorbet, cold chocolate, Chantilly whipped cream	9,50 €
Milkshake, Ice cream of your choice whipped with milk – Chocolate, Vanilla, Rose petal	5,00 €
Choice of Ice Cream, One scoop 3,60 € Two scoop 6,00 € Three scoop 8,00 €	
<i>Ice cream : Madagascar Vanilla, Pistachio, Salted Caramel, Rose petal</i>	
<i>Sorbet : Strawberry, Chocolate</i>	

COFFEES

Espresso coffee	3,50 €	Cappuccino	4,00 €
Double espresso coffee	3,80 €	Viennois coffee, <i>Chantilly cream</i>	4,00 €
Espresso coffee with milk, <i>Latte coffee</i>	4,00 €	Irish coffee, <i>Whisky, Chantilly cream</i>	8,90 €
Laduree coffee, <i>Americano</i>	3,80 €	Baileys coffee	8,90 €
Mocha coffee, <i>Latte with hot chocolate</i>			4,00 €

CHOCOLATES

Ladurée Hot Chocolate	4,50 €	Viennois Chocolate	4,50 €
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LATTES

Matcha Latte, <i>Imperial matcha</i>	5,00 €	Pink Latte, <i>Rose petals</i>	5,00 €
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CREATION TEAS

Special Ladurée blend <i>Black tea from China, citrus, flowers, light spices and vanilla</i>	5,20 €
Marie-Antoinette <i>Black tea from China, jasmine green tea, rose petals, citrus and honey</i>	5,20 €
Joséphine <i>Black tea from China, tangerine, grapefruit, orange, lemon and flavor of jasmine</i>	4,70 €
Othello <i>Black tea from India, cinnamon, cardamom, pepper and ginger</i>	4,70 €
Chéri <i>Black Tea from China, cocoa, caramel, vanilla</i>	4,70 €
Mathilde <i>Black and Green Tea from China, orange blossom; magnolia</i>	4,70 €
Roi Soleil <i>Green tea from China, flavor of bergamot, rhubarb and caramel</i>	5,20 €

CLASSIC TEAS

Earl Grey, <i>Black tea from China, Sri Lanka and India, essential oil of Bergamote from Calabria</i>	4,70 €
Ceylan, <i>Black tea from Sri Lanka high theine content, notes of artichoke and dried wood</i>	4,70 €

GOURMET TEAS

Rose, <i>Black tea from China and Sri Lanka, delicate rose petals scent</i>	5,20 €
Jasmin, <i>Green tea from China, freshly picked Jasmine petals from the Yin Hao Garden</i>	5,20 €
Vanilla, <i>Daarjeeling & Assam back teas, with delicate notes of Vanilla from Madagascar</i>	4,70 €
Orange Blossom, <i>Black tea from China and orange blossom notes</i>	4,70 €

INFUSIONS

Camomille	5,20 €
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WATERS, SODAS & JUICES

Still Water (33 cl)	3,00 €	Sparkling Water (33 cl)	3,00 €
Still Water (75 cl)	6,00 €	Sparkling Water (75 cl)	6,00 €
Coca-Cola (33 cl)	3,00 €	Coca-Cola light (33cl)	3,00 €
Schweppes Tonic (25 cl)	3,00 €	7Up (25 cl)	3,00 €
Lemonade (33 cl)	3,60 €	Fanta Orange	3,00 €
Freshly homemade squeezed Orange Juice			3,95 €
Green Energy juice, Pear, apple and spinach			5,50 €
Up Beet juice, Apple, carrot and beetroot			5,50 €

MACARONS COCKTAILS

Salted Caramel (18cl) <i>Vodka, caramel liquor, toffee nut syrup, caramel flavoured cream</i>			12,00 €
Pistachio <i>Vodka, Frangelico liquor, pistachio syrup, pistachio flavoured cream</i>			12,00 €
Rose <i>Vodka, rose juice, rose syrup, rose flavoured cream</i>			12,00 €

ALCOHOLS

Whiskey (4 cl) <i>Jameson, Jack Daniels, Johnnie Walker</i>	6,00 €
Vodka (4 cl) <i>Smirnoff, Absolut, Grey Goose</i>	6,00 €
Gins (33cl) <i>Tanqueray, Hendricks, Gordons, Gunpowder Gin</i>	

LIQUORS

Baileys	6,00 €
Five Farmers Irish Cream	6,00 €

BEERS

Heineken (33 cl)	6,00 €
Budweiser (33 cl)	6,00 €

CHAMPAGNE

	Bottle 75 cl	Glass 12 cl
Brut, <i>Champagne Ladurée</i>	75,00 €	15,00 €
Rosé, <i>Champagne Ladurée</i>	75,00 €	15,00 €
Prosecco	45,00 €	10,00 €

WHITE WINES

	Bottle 75 cl	Glass 12 cl
Sauvignon Blanc	28,00 €	7,50 €
Chardonnay	30,00 €	8,50 €

RED WINES

	Bottle 75 cl	Glass 12 cl
Merlot	28,00 €	7,50 €
Malbec	35,00 €	9,50 €