

LADURÉE

Paris

Viennoiseries

Ladurée Butter Croissant	5.50
Chocolate Croissant	5.75
Pistachio Chocolate Croissant*	6
Financier – Raspberry or Dulce de Leche	4.50
Palmier	5.50
Chocolate Almond Croissant*	6
Cannelé	5
Viennoiseries Basket Petite 15 / Gourmand	29

- (V) Coconut Yogurt, Granola, Berry Compote 12
 (V) Seasonal Fruit Salad 12

*Available Friday, Saturday & Sunday only

Mathilde Breakfast 18

Orange juice and a choice of coffee, tea or hot chocolate and 2 mini viennoiseries, butter & jam

Champs-Élysées Breakfast 38

Orange juice and a choice of coffee, tea or hot chocolate and 2 mini viennoiseries, butter & jam

Seasonal fruit salad or Coconut yogurt & granola

Served with eggs and choice of smoked salmon or bacon

Marie-Antoinette Brunch 58

Orange juice and a choice of coffee, tea or hot chocolate and 2 mini viennoiseries, butter & jam

Œufs Bénédicte, Ladurée Omelette, or

Omelette blanche

Served with an assortment of 2 Macarons & 2 Eugénie

A La Carte

Vol-au-Vent 37

Housemade puff pastry, free-range roasted chicken breast, morel mushroom sauce

- (V) (GF) Œufs Bénédicte** Soft boiled eggs with Canadian bacon, spinach, hollandaise sauce on housemade Ladurée brioche with smoked salmon +\$3 22
 (GF) Omelette Ladurée served with choice of French fries or side house salad 24
 Three-egg omelette, mushrooms, emmental cheese, turkey, tomato
 Omelette Blanche served with choice of French fries or side house salad 18
 White omelette, baby spinach, soft goat cheese
 Quiche served with choice of French fries or side house salad 18
 Housemade quiche Lorraine or Seasonal quiche
 Avocado Toast Gourmand 22
 Housemade toasted Ladurée brioche with avocado & scrambled eggs
 Add bacon +\$3 or Add smoked salmon +\$5
 Pain Perdu French Toast made with toasted housemade Ladurée Brioche 20
 Housemade French toast with maple syrup & chantilly cream
 Raspberry French toast with raspberry coulis, raspberries & rose chantilly cream 24
 Croque-Monsieur / Croque-Madame served with a side house salad 24/26
 Ham, emmental cheese, mornay sauce / Ham, emmental cheese, mornay sauce & sunny-side egg
 Club Sandwich Ladurée served with French fries or a side house salad 24/26
 Roasted chicken, romaine lettuce, free-range eggs, tomato, bacon, mayonnaise, white bread
 Smoked salmon, cream cheese dill, cucumbers, romaine lettuce, pumpernickel bread
 Burger de Bœuf** served with French fries or a side house salad 32
 (GF) Brioche bun, emmental cheese, onions, tomato, Ladurée sauce, add bacon + \$3 39
 Steak and Eggs 37
 (GF) Steak, French fries, sunny-side up eggs, sauce au poivre 37
 Saumon Rôti 37
 Roasted Salmon, zucchini, yellow squash, asparagus, capers, provencale sauce

Salads

- (GF) Salade Caesar with Chicken 22
 Roasted chicken, romaine lettuce, croutons, parmesan with Caesar dressing
 (GF) Salade Ladurée 22
 Avocado, artichoke, asparagus, orange, burrata, flax seeds, sunflower seeds, edamame with citrus dressing
 (V) (GF) Bowl Ladurée 20
 Red and white quinoa, avocado, cucumber, carrot, edamame, radish, herbs with tamari dressing

Sides

- Chicken 8
 (GF) French Fries 10
 (GF) Truffle Fries 12
 Organic Smoked Salmon 8
 Saumon Rôti 15
 Avocado 6
 Bacon 6

(V) = Vegan (GF) = Gluten Free

**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.

LADURÉE

Paris

Starters

Onion Soup Gratinée	18
Saumon Fumé	21
Smoked salmon, warm blinis, capers, dill, lemon cream	
Tartare de Thon	21
Yellowfin tuna, avocado, cilantro, radish, Thai sauce, lime juice, crostini	

A La Carte

Vol-au-Vent 37

Housemade puff pastry, free-range roasted chicken breast, morel mushroom sauce

Œufs Bénédicte**	Soft boiled eggs with Canadian bacon, spinach, hollandaise sauce on housemade Ladurée brioche with smoked salmon +\$3	22
 Omelette Ladurée	served with choice of French fries or side house salad Three-egg omelette, mushrooms, emmental cheese, turkey, tomato	24
 Omelette Blanche	served with choice of French fries or side house salad White omelette, baby spinach, soft goat cheese	18
Quiche	served with a side house salad Housemade quiche Lorraine or Seasonal quiche	16
Avocado Toast Gourmand	Housemade toasted Ladurée brioche with avocado, scrambled eggs Add bacon +\$3 or Add salmon +\$5	22
Pain Perdu French Toast	made with toasted housemade Ladurée Brioche French toast with maple syrup, & chantilly cream	20
	Raspberry French toast with raspberry coulis, raspberries, & rose chantilly cream	24
Croque-Monsieur / Croque-Madame	served with a side house salad Ham, emmental cheese, mornay sauce / Ham, emmental cheese, mornay sauce, & egg	24/26
Club Sandwich Ladurée	served with French fries or a side house salad Roasted chicken, romaine lettuce, free-range eggs, tomato, bacon, mayonnaise, white bread Smoked salmon, cream cheese dill, cucumbers, romaine lettuce, pumpernickel bread	24/26
Burger de Bœuf**	served with French fries or a side house salad Brioche bun, emmental cheese, onions, tomato, Ladurée sauce, add bacon + \$3	32
 Steak and Eggs	Steak, French fries, sunny-side up eggs, sauce au poivre	39
 Saumon Rôti	Roasted Salmon, zucchini, yellow squash, asparagus, capers, provencale sauce	37

Salads

 Salade Caesar with Chicken	Roasted chicken, romaine lettuce, croutons, parmesan with Caesar dressing	22
 Salade Ladurée	Avocado, artichoke, asparagus, orange, burrata, flax seeds, sunflower seeds, edamame with citrus dressing	22
  Bowl Ladurée	Red and white quinoa, avocado, cucumber, carrot, edamame, radish, herbs with tamari dressing	20

Sides

Chicken	8	 French Fries	10
Organic Smoked Salmon	8	 Truffle Fries	12
Saumon Rôti	15	Avocado	6
Bacon	6		

 = Vegan  = Gluten Free

**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.

LADURÉE

Paris

Teatime for One 55

(Vegetarian Option Available)

2 Macarons, 2 Eugénies

1 Tea Sized Pastry, 1 Scone

1 Savory Mini Croissant

1 Mini Avocado Toast

2 Mini Tartlette

Choice of Coffee, Tea, or

Hot Chocolate

Choice of Brunch or N/A Cocktail

Teatime for Two 95

(Vegetarian Option Available)

4 Macarons, 4 Eugénies

2 Tea Sized Pastries, 2 Scones

2 Savory Mini Croissants

2 Mini Avocado Toasts

2 Mini Tartelettes

Choice of Coffee, Tea, or

Hot Chocolate

Choice of Brunch or N/A Cocktail

Teatime for Kids 35

1 Macaron, 1 Eugénie

1 Tea Sized Pastry

1 Finger Sandwich

1 Savory Croissant Sandwich

2 Mini Cookies

Hot Chocolate or Lemonade

Served daily beginning at 11 AM. Enhance your teatime experience with a premium cocktail upgrade for +\$5.

Macarons & Eugénies

Macarons

Marie-Antoinette, Salted Caramel, Rose, Pistachio,
Vanilla, Chocolate, Raspberry, Lemon

Eugénie

Chocolate, Vanilla, Marie-Antoinette, Caramel, Pistachio, Rose

Assortment of 4 16

Assortment of 8 32

Assortment of 12 48

Pastries

Ispahan 14



Our Signature Pastry

Macaron shell, rose petal cream, fresh raspberries, lychee

Plaisir Sucré

Hazelnut dacquoise, milk chocolate ganache and whipped cream

13

Vanilla Millefeuille

Crispy caramelized puff pastry garnished with a mellow Tabitian vanilla flan

13

Lemon Meringue Tart

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

13

Please ask about our seasonal pastries

Ice Creams & Milkshakes



Coupe Ispahan

Raspberry sorbet, rose ice cream, lychees, fresh raspberries, meringue, chantilly cream

14



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

Rose, Raspberry, Chocolate, Vanilla, Coffee or Pistachio

8



3 Scoops of Ice Cream Ask you server about daily flavors

Rose, Raspberry, Chocolate, Vanilla, Coffee or Pistachio

12

Milkshake with Chantilly Cream

Rose-Raspberry, Chocolate, Vanilla or Pistachio

12

=Gluten Free

****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.**

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

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

LADURÉE

Paris

Cold Drinks

Ladurée Iced Tea	7
Iced Coffee	7
Iced Matcha	7
Iced Chai Latté	7
Iced Cherry Blossom Latté	8
Raspberry Lemonade	9
Fresh Lemonade	8
Arnold Palmer	9
Fresh Squeezed Orange	10
Evian Still/Sparkling 750ml	9
Coke/Diet Coke/Sprite/Club Soda 8oz	6
Fever Tree Ginger Ale	6

Alternative milks available + \$.75

Vanilla, hazelnut, pistachio, or caramel syrup available + \$.75

Hot Drinks

Regular Coffee	4
Ladurée Coffee (Americano)	5
Café Espresso	5
Ladurée Hot Chocolate	8
<i>add Mocha + \$2</i>	
Cappuccino	6.50
Latté	6.50
Matcha Latté *	7
Chai Latté *	7
Cherry Blossom Latté *	7
<i>* add Espresso + \$2.50</i>	
<i>Add Whipped Cream + \$2</i>	

Teas

Signature Teas 9

Thé Marie-Antoinette

*Chinese black tea, rose petals, citrus fruits,
and honey*

Thé Earl Grey

Black tea with bergamot

Thé à la Vanille

*Black green tea with a rich, creamy
Madagascar Vanilla flavor*

Thé au Caramel

*Black tea with nutty undertones
and buttery richness*

Thé aux Amandes

Black tea with almonds

Thé Eugénie

Black tea mingled with red fruits

Thé Roi Soleil

Green tea with bergamot, rhubarb, caramel

Thé Oolong à la Violette

*Oolong tea with a floral and aromatic
violet dimension*

Thé Rose

Black tea with rose

Thé Mille et une Nuits

Green tea with rose, orange blossom, mint, ginger

Thé Mélange Ladurée

Black tea, citrus, floral notes, light spices, vanilla

Thé au Jasmin Yin Hao

Green tea from the Yin Hao in China

Thé Darjeeling Namring

Mixed black green teas with almond, peach

Thé Senchayamato

Greentea with subtle marine flavor

Herbal Teas 7

FreshMint Tea

Verbena

Café Blanc avec Trois Agrumes

White coffee with citrus fruits, orange blossom water

Canarino

Infusion of lemon, lime, orange zest, fresh ginger

LADURÉE

Paris

Cocktails

Signature Cocktails 20

Lychee Martini

Grey Goose Vodka, St. Germain, lychee

Ispahan

Roku gin, raspberries, rose, lychee, lemon

Butterfly

Empress gin, pineapple, ginger beer, lime

Paloma

Patron Silver, grapefruit, Aperol, lime

Brunch Cocktails 18

Before Sunrise Mimosa

Blood orange, orange, sparkling wine

Bloody Mary

Vodka, tomato juice, lemon, lime, house spices

Sangria Rouge/Blanche

Red or white wine, seasonal fruits

Kir Royale Ladurée

Crème de Cassis, raspberries, sparkling wine

Coffee Cocktails 20

(All made with Lavazza Ladurée Blend)

Caramel Carajillo

Volcan reposado, Licor 43, espresso, caramel

Espresso Martini

Belvedere, espresso, coffee liqueur, sirop d'épice

Summer Night

Dirty brew, gold rum, espresso, maple syrup, tonic water, orange zest

Non Alcoholic 17

Hugo Spritz

Elderflower, club soda, sparkling wine

Passion Orangina

Passion fruit, fresh mint, lime, club soda

Royale Mojito

Lime, fresh mint, Seedlip, sparkling wine

Spritzes 18

Limoncello Spritz

Housemade limoncello, club soda, lemon, sparkling wine

Paris in Bloom

Hibiscus, fresh mint, lemon, sparkling wine

Hugo Spritz

St. Germain, club soda, lime, sparkling wine

Wines & Beers

White

Atlantique

Sauvignon Blanc

Minuty Prestige

Côtes de Provence, France 2024

15 58

17 68

Rosé

Minuty Prestige

Côtes de Provence, France 2025

Rose et OR

Côtes de Provence, France

17 68

80

Red

Les Trois Croix

Bordeaux, France, 2016

Domaine Combier

Syrah, Crozes-Hermitage, Rhône, France, 2017

Louis Jadot Santenay "Clos des Gatsulards"

Burgundy, Pinot Noir, France, 2016

Château Siran, S de Siran

Red Blend, Margaux, Bordeaux, France, 2019

Domaine du Colombier Crozes-Hermitage

Syrah, Rhone, France, 2020

19 80

90

96

120

120

Sparkling

French Bloom (Non-Alcoholic)

19 78

Chandon Orange Spritz

18 68

Chandon Brut

19 78

Chandon Brut Rosé

20 84

Moët & Chandon, Réserve Impériale Brut

24 98

Demoiselle Vranken Rosé

120

Veuve Clicquot Yellow Label

125

Billecart Salmon Brut Rosé

200

Ruinart Blanc de Blanc

230

Ruinart Rosé

230

Veuve Clicquot "La Grand Dame" 2015

275

Beers

120 Kronenbourg 1664 France

12

Lagunitas IPA Petaluma, California

10

All wines and vintages are subject to availability and may change without notice.