



*Our commercial team is at
your disposal for any enquiries regarding your special events
(weddings, birthdays, celebrations and ceremonies)*

*Sales Department
ladureela@laduree.com*

*Visit our retail counter where you can find a wide range of Ladurée products
including our macarons, cakes, teas and our special gift boxes.*



www.laduree.com

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Ladurée

*The story of Parisian tearooms is intimately linked to the Ladurée family story.
It all started in 1862, when Louis Ernest Ladurée, a man from the South West,
miller by trade, created a bakery at 16 rue Royale in Paris.*

*In 1871, while the Baron Haussmann was giving a new aspect to Paris,
a fire led to the conversion of the bakery into a cake shop.
Jules Cheret, the famous poster designer of the end of the century was in charge of the
decoration of the cake shop. He was inspired by the pictorial techniques used for the
ceilings of the Sistine Chapel and the Opera Garnier.*

*At the time of the Second Empire, with the development of Parisian cafés,
Jeanne Touchard, Ernest Ladurée's wife,
daughter of a famous hotel-keeper in Rouen, had the
idea to mix style : the café and the cake shop therefore gave birth to one of the first
Parisian tearooms. They had one advantage over the cafés : women were welcome and
free to come at any time.*

*A place with such refined atmosphere and rich historical background attracted
David Holder and his father Francis Holder, founder of the Holder group.
They both decided to repurchase the famous House
then to upgrade and extend it.*

*Creative Chef - Jean Sevegnes - Paris
Executive Chef - Romain Dassie - The Grove Los Angeles*

Le Petit Déjeuner Ladurée

\$17.00

Selection of mini viennoiseries
Traditional breads
served with butter, honey and jam
Fresh orange or grapefruit juice
Ladurée coffee, tea or hot chocolate

Le Petit Déjeuner Champs-Élysées

\$33.00

Selection of mini viennoiseries
Traditional breads served
with butter, honey and jam
Eggs made to order
Fresh fruit salad
Fresh orange or grapefruit juice
Ladurée coffee, tea or hot chocolate



Les Œufs Omelettes Ladurée

All eggs are Organic, and can be made with egg white only (\$3.00 extra charge)

Oeufs Bénédicte *

Two soft-boiled Eggs, Ladurée Style

\$13.00

Toast Brioché, Ecrasé d'Avocat et Oeuf Poché *

Ladurée Toasted Brioche, Crushed Avocado, Poached Egg and Pumpkin Seed

\$13.00

Soft-Boiled Eggs (2 pieces)

\$6.00

Oeufs Brouillés

Scrambled Eggs

\$10.00

Eggs Sunny Side Up

\$6.00

Omelette Ladurée

Mushrooms, Cheese, Ham, Tomatoes and fine Herbs

\$17.00

Omelette Blanche Avocat Quinoa

Egg White Omelette, Avocado, Quinoa

\$13.00

Omelette Blanche Chèvre Épinards

Egg White Omelette, Goat Cheese and Spinach

\$13.00



Side Orders

Cheese
\$2.00

Ham
\$4.00

Avocado
\$4.00

Bacon
\$6.00

Organic Chicken
\$8.00

Smoked Salmon
\$8.00



Les Viennoiseries Ladurée

| | |
|-----------------------|--------|
| Traditional Croissant | \$3.60 |
| Walnut Croissant | \$4.30 |
| Rose Croissant | \$4.30 |
| Pain au Chocolat | \$4.20 |
| Financier Nature | \$2.70 |
| Financier Noisette | \$2.70 |
| Financier Chocolat | \$2.70 |
| Palmier | \$4.20 |
| Cannelé | \$3.60 |

Les Mini Viennoiseries Ladurée

| | |
|------------------------------------|--------|
| Assortment of 3 mini Viennoiseries | \$5.20 |
| Mini Traditional Croissant | \$2.00 |
| Mini Walnut Croissant | \$2.20 |
| Mini Rose Croissant | \$2.20 |
| Mini Pain au Chocolat | \$2.10 |

Le Pain Perdu Ladurée

Ladurée warm French toast served with choice of maple syrup jam or whipped cream

\$10.50

Le Pain Perdu à la Rose

Ladurée warm French toast served with raspberry coulis, rose whipped cream and fresh raspberries

\$12.50

Yogurt & Granola

Plain homemade yogurt served with a mix of nuts, pumpkin seeds, coconut, milk chocolate, maple syrup

\$8.00

Yogurt Nature

Plain Homemade Yogurt

\$4.50

Salade de Fruits Frais

Banana, Mango, Pineapple, Pomegranate, Blackberries, Coconut

\$6.00

Berry Salade

Raspberries, Strawberries, Blackberries, Blueberries

\$8.00

La Corbeille de Pain

Assortment of 3 pieces of bread rolls with butter, jam & honey

\$5.00

Les Pound Cakes

Hazelnut

\$6.00/slice

Lemon

\$6.00/slice

Please let us know if you have any food allergies or dietary restrictions.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.