



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

Sales Department  
ladureeUS@laduree.com

including our macarons, cakes, teas and our special gift boxes.



[www.laduree.com](http://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 Pastry Chef - Claire Heitzler- Paris  
Executive Pastry Chef - Ashish Bada- Washington D.C.

18% gratuity will be added to parties of 5 and more

*Les Macarons Ladurée*  
(Gluten Free)

Macaron of your choice \$2.80  
4 macarons of your choice \$11.20

**La Collection**

Coffee, Pistachio, Rose Petal, Orange Blossom, Salted Caramel,  
Lemon, Vanilla, Chocolate

**Les Macarons de saison**

Your server will be pleased to present you our seasonal macarons



*Salades de Fruits Frais*

**Fresh Fruit Salad** \$6.00  
Banana, Mango, Pineapple, Pomegranate, Blackberries, Coconut

*Les French Toasts*

**Le Pain Perdu Ladurée** \$10.50  
Ladurée warm French toast served with maple syrup and whipped cream

**Le Pain Perdu à la Rose** \$12.50  
Ladurée warm French toast served with raspberry coulis, rose whipped cream and fresh raspberries

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



*Tea Time Menu*

\$39  
(per person)



*Ladurée Coffee, Tea or Hot Chocolate*

1 Madeleine Salée

2 Guimauves

2 Finger Sandwiches

3 Macarons

1 Pastry



## Les Coupes Glacées Ladurée

<b>Coupe Ispahan</b>	\$11.00	<i>Ice Creams and Sorbets (Flavors of your choice)</i>
<i>Raspberry sorbet, rose petal ice cream, fresh raspberry, lychees, raspberry coulis and whipped cream</i>		
<b>Coupe Plaisir</b>	\$11.00	One scoop \$3.00 Two scoops \$6.00 Three scoops \$9.00
<i>Raspberry sorbet, vanilla ice cream, fresh raspberries, whipped cream</i>		
<b>Coupe Ladurée</b>	\$11.00	<i>Ice cream flavors :</i> Madagascar Vanilla, Coffee, Pistachio, Salted Caramel, Rose Petal, Chestnut, Coconut, Ginger
<i>Chestnut ice cream, chestnut fragments, whipped cream</i>		
<b>Coupe Sobo</b>	\$11.00	<i>Sorbet flavors :</i> *Guanaja Chocolate, Passion Fruit, Raspberry, Strawberry, Pineapple, Lemon
<i>Salted Caramel ice cream, ginger ice cream, whipped cream, macadamia caramel-ginger sauce</i>		
<b>Café Liégeois</b>	\$9.50	
<i>Coffee ice cream, espresso, whipped cream and caramelized almond flakes</i>		
<b>Chocolat Liégeois</b>	\$9.50	<i>Milk Shake</i> \$9.00
<i>Chocolate sorbet, iced chocolate, whipped cream, caramelized hazelnuts</i>		
<b>Meringue Glacée</b>	\$11.00	<i>Ice Cream &amp; Sorbet Flavors</i> Almond milk available upon request, *Sorbet Flavor Contains Dairy Extra Whipped Cream \$2.00
<i>Vanilla ice cream, meringue sticks, whipped cream</i>		

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## Les Thés Ladurée

<i>Les Signatures</i>	\$7.00	<b>Thé Oolong à la Fleur d'Oranger</b> China tea scented with orange blossom
<b>Thé Mélange Spécial Ladurée</b>		<b>Thé Oolong à la Violette</b> China tea scented with violet
<i>Delicate composition of black teas from China and Sri Lanka and rose petals, with aromas of orange, bergamot, blackcurrant, vanilla, cinnamon and caramel</i>		
<b>Thé Marie-Antoinette</b>		<i>Les Classiques</i> \$7.00
<i>Mix of black tea from China with rose petal, citrus and honey</i>		
<b>Thé Mathilde</b>		<b>Thé Ceylan</b> Pure Ceylan Tea
<i>A marriage of green tea and Chinese black tea with orange blossom</i>		
<b>Thé Joséphine</b>		<b>Thé Ceylan Menthe</b> Ceylan tea with fresh mint
<i>A Chinese black tea wrapped in tangerine, grapefruit, orange and lemon, delicately enhanced by a ring of jasmin flowers</i>		
<b>Thé Chéri</b>		<b>Thé fumé Lapsang Soucbong</b> Authentic Smoked Chinese tea
<i>Delicate blend of black tea, cocoa, caramel and vanilla</i>		
<b>Thé Eugénie</b>		<b>Thé Earl Grey Fleurs</b> Black tea blend from China, Sri Lanka and India with bergamot flower
<i>A Chinese black tea mingled with red fruits (strawberry, raspberry, cherry and redcurrant)</i>		
<b>Thé Jardin Bleu Royal</b>		<b>Thé Darjeeling Namrin</b> Mixed Darjeeling teas from the Himalaya with flavors of almond and peach
<i>China and Sri Lanka black tea blend with wild strawberry, rhubarb and cherry aromas, scattered with cornflowers and marigold petals</i>		
<b>Thé Othello</b>		<i>Les Thés Verts</i>
<i>An Indian black tea with a spicy footprint of cinnamon, cardamom, pepper and ginger</i>		
<b>Thé à la Rose</b>		<b>Thé Mille et Une Nuit</b> \$7.00 <i>A Chinese green tea, both sweet and spicy, blending rose, orange blossom, and pepper</i>
<i>Black China tea and Ceylon scented with rose</i>		
<b>Thé à la Vanille</b>		<b>Thé Roi Soleil</b> \$7.00 <i>A green tea marked by the energy of bergamot combined with rhubarb and caramel</i>
<i>Darjeeling and Assam tea scented with Madagascar vanilla</i>		
<b>Thé au Caramel</b>		<b>Thé au Jasmin Yin Hao</b> \$7.00 <i>Green tea from the Yin Hao in China well known for its Jasmin flowers</i>
<i>Black China tea and Ceylon scented with caramel and flowers</i>		
<b>Thé aux Amandes</b>		<b>Thé Senchayamato</b> \$9.00 <i>Green tea with vegetable and sea-scented flavors. Chilling and bracing</i>
<i>Black China tea and Ceylon scented with almonds</i>		

### Les Boissons Chaudes

Soy milk, almond milk and skim milk available upon request

Hot milk	\$4.00
Café espresso	\$3.50
Double espresso	\$7.00
Macchiato	\$4.00
Café Ladurée	\$5.00
Cappuccino	\$5.50
Café Viennois served with Chantilly cream	\$5.50
Caramel macchiato	\$4.00
Matcha Latte	\$7.00
Chocolat chaud Ladurée	\$6.00
Chocolat Viennois served with Chantilly cream	\$7.00

### Les infusions Ladurée

Herbal teas are carefully chosen and prepared by Ladurée

<b>Verveine</b>	\$6.00
Verbena	
<b>Tilleul</b>	\$6.00
Lime Blossom	
<b>Canarino</b>	\$5.50
Infusion of lemon, lime and orange zests, flavored with fresh ginger	
<b>White Coffee with Three Citrus Fruit</b>	\$4.50
Infusion of lemon, lime and orange zests, flavored with orange blossom water	

### Les Frappés

<b>Iced Ladurée Tea</b>	\$7.00
Delicate composition of citrus fruit, rose, vanilla and cinnamon teas	
<b>Iced Chocolate</b>	\$8.00
<b>Iced Flavored Coffee</b>	\$7.00
<b>Iced Canarino</b>	\$5.50
Infusion of lemon, lime and orange zests, flavored with fresh ginger	
<b>Iced Matcha Latte</b>	\$7.00

### La Collection de Pâtisseries Ladurée

<b>Ispahan</b> (Gluten Free)	\$11.00
Smooth rose flavored macaron biscuit, rose petal cream, fresh raspberries and lychees	
<b>Saint Honoré Rose Framboise</b>	\$ 11.00
Puff pastry, choux pastry, light rose petal cream, raspberry compote, fresh raspberries and rose water whipped cream	
<b>Plaisir Sucré</b>	\$10.50
Crushed hazelnut and meringue biscuit with crispy praline, thin milk chocolate leaves, whipped cream and milk chocolate filling	
<b>Millefeuille Vanille</b>	\$10.50
Caramelized puff pastry, vanilla cream	
<b>Eclair Chocolat au Lait</b>	\$9.50
Chocolate choux pastry, jivara milk chocolate cream, milk chocolate icing	
<b>Tarte Figue Miel de Chataignier</b>	\$10.50
Sweet pastry filled with a chestnut tree honey cream, fig marmalade and slightly roasted figs	
<b>Tarte Tatin</b>	\$10.50
Puff pastry, caramel cream, caramelized apples, dollop of vanilla whipped cream	
<b>Sarrasin</b>	\$11.00
Buckwheat shortbread and whipped cream, chocolate mousse, soft caramel, buckwheat seeds	
<b>Apple Cinnamon Macaron</b>	\$11.00
Soft macaron biscuit, caramel mousseline cream, roasted apples, sea salt caramel	

### Les Pound Cakes

<b>Hazelnut</b>	\$6.00/slice
<b>Lemon</b>	\$6.00/slice

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