



*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

Follow us @LadureeUS



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 - Fabien Brunet- Los Angeles*

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

Berry Salad \$8.00
Raspberries, Strawberries, Blackberries, Blueberries

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



Tea Time Menu

\$39
(per person)



Ladurée Coffee, Tea or Hot Chocolate

1 Madeleine Salée

2 Guimauves

2 Finger Sandwiches

3 Macarons

1 Pastry



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

Les Coupes Glacées Ladurée

Coupe Ispahan Raspberry sorbet, rose petal ice cream, fresh raspberry, lychees, raspberry coulis and whipped cream	\$11.00
Coupe Plaisir Raspberry sorbet, vanilla ice cream, fresh raspberries, whipped cream	\$11.00
Coupe Sobo Salted Caramel ice cream, ginger ice cream, whipped cream, macadamia caramel-ginger sauce	\$11.00
Coupe Ananas-Coco Pineapple sorbet, coconut ice cream, pineapple dices, passion fruit coulis, coconut whipped cream	\$11.00
Coupe Passion-Framboise Raspberry sorbet, passion fruit sorbet, fresh raspberries, raspberry coulis, chantilly whipped cream	\$11.00
Café Liégeois Coffee ice cream, espresso, whipped cream and caramelized almond flakes	\$9.50
Chocolat Liégeois Chocolate sorbet, iced chocolate, whipped cream, caramelized hazelnuts	\$9.50
Meringue Glacée Vanilla ice cream, meringue sticks, whipped cream	\$11.00

Ice Creams and Sorbets (Flavors of your choice)

One scoop	\$3.00
Two scoops	\$6.00
Three scoops	\$9.00

Ice cream flavors :

Madagascar Vanilla, Coffee, Pistachio,
Salted Caramel, Rose Petal, Coconut

Sorbet flavors :

Guanaja Chocolate, Lemon,
Raspberry, Strawberry



Milk Shake \$9.00

Ice Cream & Sorbet Flavors

Almond milk available upon request,
Dairy Free available on Sorbet Flavor

Extra Whipped Cream \$2.00



Les Thés Ladurée

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

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

Verveine	\$6.00
Verbena	
Canarino	\$5.50
Infusion of lemon, lime and orange zests, flavored with fresh ginger	
White Coffee with Three Citrus Fruit	\$4.50
Infusion of lemon, lime and orange zests, flavored with orange blossom water	

Les Frappés

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

La Collection de Pâtisseries Ladurée

Ispahan (Gluten Free) Smooth rose flavored macaron biscuit, rose petal cream, fresh raspberries and lychees	\$11.00
Harmonie (Gluten Free) Pistachio macaron biscuit, pistachio mousseline cream with crushed pistachio, strawberry and raspberry	\$ 11.00
Saint Honoré Rose Framboise Puff pastry, choux pastry, light rose petal cream, raspberry compote, fresh raspberries and rose water whipped cream	\$11.00
Sarrasin Buckwheat shortbread and whipped cream, chocolate mousse, soft caramel, buckwheat seeds	\$ 11.00
Plaisir Sucré Crushed hazelnut and meringue biscuit with crispy praline, thin milk chocolate leaves, whipped cream and milk chocolate filling	\$10.50
Millefeuille Vanille Caramelized puff pastry, vanilla cream	\$10.50
Eclair Chocolat au Lait Chocolate choux pastry, jivara milk chocolate cream, milk chocolate icing	\$9.50
Tarte Figue Miel de Chataignier Sweet pastry filled with a chestnut tree honey cream, fig marmalade and slightly roasted figs	\$10.50
Religieuse Pistache choux pastry, pistachio pastry cream, pistachio icing	\$10.00
Tarte Tatin Puff pastry, caramel cream, caramelized apples, dollop of vanilla whipped cream	\$10.50

Les Pound Cakes

Hazelnut	\$6.00/slice
Lemon	\$6.00/slice

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