



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.



## 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 Seveignes - Paris  
Executive Chef - Romain Dassie - The Grove Los Angeles



## Sharing Plates

<b>Crudités à Partager</b> Raw Vegetable Plate	\$10.00
<b>Falafel</b> Chickpeas, Fresh Herbs	\$9.00
<b>Tartare de Boeuf "Au Couteau" *</b> Knife-cut Beef Tartare, Sucrine Lettuce	\$14.00
<b>Assiette de Fromages</b> Selection of Artisanal Cheeses	\$18.00

## Hors d'oeuvres

<b>Foie Gras de Canard</b> Homemade Foie Gras, Chocolate Macaron, Pear, Ginger, Cocoa, Toasted Ladurée Kougloff	\$26.00
<b>Coeur de Saumon</b> Smoked Salmon Slices, Sudachi Dill Cream, Blinis	\$18.00
<b>Rosace de Ratatouille &amp; Avocat</b> Ratatouille with Sliced Avocado	\$14.00
<b>Soupe du Jour</b> Soup of the Day	\$14.00

## Garnitures

<b>Pommes Frites Ladurée</b> Ladurée French Fries	\$7.00
<b>Salade de Mesclun</b> Mesclun Salad	\$7.00
<b>Champignons</b> Mushrooms	\$8.00

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 foodborn illness

## Salads

<b>Salade Caesar</b> Organic Chicken, Lettuce, Eggs, Croutons, Chia Seeds and Caesar Dressing	\$19.00
<b>Salade Ladurée (V)</b> Arugula Salad, Artichokes, Green Beans, Tomatoes, Asparagus, Mozzarella, Pumpkin Seeds	\$21.00
<b>Salade Trévisé (V)</b> Endives, Green Apples, Halloumi Cheese, Sweet Potato, Hemp, Chives	\$18.00
<b>Salade Manhattan (V)</b> Quinoa, Multi-Colored Beets, Goat Cheese	\$18.00

## Entrées

<b>"Vol au Vent" de Volaille aux Champignons Sauvages</b> Organic Chicken Breast "Vol-au-vent" with wild Mushrooms	\$31.00
<b>Mini Burgers de Bœuf (4 pièces)</b> Mini Beef Burgers with Lettuce, Pickles, Capers, Comté Cheese and Mayonnaise served with Ladurée French fries and Sucrine Lettuce	\$20.00
<b>Filet Mignon</b> Filet Mignon, Porto Shallots Confit, Roasted Fingerling Potatoes	\$37.00
<b>Tartare de Boeuf "Au Couteau" *</b> Knife-cut Beef Tartare, Sucrine Lettuce and Ladurée Chips	\$27.00
<b>Poulet Rôti</b> Organic Roasted Chicken, Mushroom Duxelles and Parmesan Gnocchi	\$20.00
<b>Saumon</b> Organic Salmon, Parsnip Purée, Seasonal Vegetables	\$22.00
<b>Lobster Roll</b> Lobster from Maine in a Brioche Bun, Fennel, and Lobster Mayonnaise Served with Ladurée French Fries and Sucrine Lettuce	\$23.00
<b>Risotto de Butternut (V)</b> Butternut Squash Risotto, Hazelnuts	\$20.00
<b>Chou Fleur (V)</b> Cauliflower Purée, Mixed Cauliflower, Sesame	\$18.00

(V) Vegetarian