



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.



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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 Seveignes - Paris  
Executive Chef - Ludovic Pigeat - Beverly Hills



## Sharing Plates

<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 Kouglouff	\$26.00
<b>Coeur de Saumon</b> Smoked Salmon Slices, Sudachi Dill Cream, Blinis	\$18.00
<b>Tartelette de Champignons (Gluten Free)</b> Mushrooms, Feta, and Shaved Chestnuts	\$14.00
<b>Soupe du Jour</b> Soup of the Day	\$14.00

## Eggs

All eggs are Organic and can be made with egg white only

<b>Oeufs Bénédicte *</b> Two soft-boiled Eggs, Ladurée style	\$13.00
<b>Avocado Toast</b> Ladurée toasted Brioche, Crushed Avocado, Poached Egg, Pumpkin Seeds	\$13.00
<b>Sweet Potato &amp; Avocado (Gluten Free)</b> Toasted Sweet Potato, Crushed Avocado, Poached Egg, and Pumpkin Seeds	\$13.00
<b>Omelette Ladurée</b> Mushrooms, Cheese, Ham, Tomatoes, Onions, Cream and Fine Herbs	\$17.00
<b>Omelette Blanche Chèvre Épinards</b> Egg White Omelette, Goat Cheese and Spinach	\$13.00
<b>Omelette Blanche Avocat Quinoa</b> Egg White Omelette, Avocado, Quinoa	\$13.00

## Sandwiches

<b>Club Ladurée</b> Organic Chicken, Egg, Tomatoes, Lettuce and crispy Bacon	\$19.00
<b>Club Saumon *</b> Smoked Salmon, Egg, Cucumber, Lettuce	\$23.00
<b>Croque Monsieur</b> Turkey Ham, French Emmental Cheese and Mornay Sauce	\$18.00

## 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 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>Tartare de Boeuf "Au Couteau" *</b> Knife-cut Beef Tartare, Sucrine Lettuce and Ladurée Chips	\$27.00
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<b>Poulet Rôti</b> Organic Roasted Chicken, Mushroom Duxelles and Parmesan Gnocchi	\$20.00
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<b>Saumon</b> Pan Seared Organic Salmon, Parsnip Purée, Seasonal Vegetables	\$22.00
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<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
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<b>Risotto de Butternut (V)</b> Butternut Squash Risotto, Hazelnuts	\$20.00
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<b>Chou Fleur (V)</b> Cauliflower Purée, Mixed Cauliflower, Sesame	\$18.00
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## Extras

Bacon	\$6.00
Ham	\$4.00
Avocado	\$4.00
Organic Smoked Salmon	\$8.00
Cheese	\$2.00
Organic Chicken	\$8.00



## Garnitures

Ladurée French Fries	\$7.00
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Mesclun Salad	\$7.00
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Mushrooms	\$8.00
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Asparagus	\$8.00
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*V- Vegetarian*

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.