

Sharing Plates

Pumpkin Pizette Butternut Squash, Roasted Figs, Chestnuts	\$9.00
Falafel Chickpeas, Fresh Herbs, Yogurt Sauce	\$9.00
Croustillants de Crabe Crab Cakes, Mustard Sauce	\$12.00
Assiette de Fromages GF Selection of Cheeses from Sprout Creek Farm, Hudson Valley	\$18.00

Hors d'oeuvres

Foie Gras de Canard Homemade Foie Gras, Chocolate Macaron, Pear, Ginger, Cocoa, Toasted Ladurée Kouglouff	\$26.00
Coeur de Saumon Smoked Salmon Slices, Sudachi Dill Cream, Blinis	\$18.00
Tarte Champignons GF Mushrooms, Feta, and Shaved Chestnuts	\$14.00
Soupe au Potiron GF Pumpkin Soup	\$14.00

Eggs

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

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

Sandwiches

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

Salads

Salade Caesar Organic Chicken, Lettuce, Eggs, Croutons, Chia Seeds and Caesar Dressing	\$19.00
Salade Ladurée V GF Arugula Salad, Artichokes, Fig, Broccolini, Tomato, Mozzarella, Seeds	\$21.00
Salade Trévisé V GF Endives, Green Apples, Halloumi Cheese, Sweet Potato, Hemp Seeds, Chives	\$18.00
Salade Manhattan V GF Quinoa, Almonds, Feta, Cranberries	\$18.00

Entrées

“Vol au Vent” de Volaille aux Champignons Sauvages Organic Chicken Breast “Vol-au-vent” with wild Mushrooms	\$31.00
Mini Burgers de Bœuf (4 pièces) Mini Beef Burgers, Lettuce, Tomatoes, Pickles, Capers, Comté Cheese and Mayonnaise served with Ladurée French fries and Sucrine Lettuce	\$20.00
Filet Mignon GF Filet Mignon, Pan Seared Foie Gras, Artichokes, Mushrooms	\$39.00
Tartare de Boeuf “Au Couteau” * GF Knife-cut Beef Tartare, Sucrine Lettuce and Ladurée Chips	\$27.00
Poulet Rôti Organic Roasted Chicken, Mushrooms Duxelles and Parmesan Gnocchi	\$20.00
Saumon Grillé V GF Organic Salmon, Parsnip Purée, Seasonal Vegetables, Saffron	\$22.00
Lobster Roll Lobster from Maine in a Brioche Bun, Fennel, and Lobster Mayonnaise Served with Ladurée French Fries and Sucrine Lettuce	\$23.00
St. Jacques GF Scallops, Champagne Beurre Blanc, Grilled Leeks and Corn	\$31.00
Risotto de Butternut V GF Butternut Squash Risotto, Hazelnuts	\$20.00
Chou Fleur V GF Cauliflower Purée, Roasted mixed Cauliflower, Sesame	\$18.00
Suggestion du Jour Dish of the Day	\$26.00

V- Vegetarian GF- Gluten Free

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.



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

Truffled Dauphine Potatoes
\$9.00

Mesclun Salad
\$7.00

Mushrooms
\$8.00

