



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

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*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 Souchard, 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

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

Hors d'oeuvres

Foie Gras de Canard Homemade Foie Gras, Chocolate Macaron, Pear, Ginger, Cocoa, Toasted Ladurée Kougloff	\$26.00
Coeur de Saumon Smoked Salmon Slices, Sudachi Dill Cream, Blinis	\$18.00
Rosace de Ratatouille & Avocat Ratatouille with Sliced Avocado	\$14.00
Soupe du Jour Soup of the Day	\$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 (Gluten Free) Toasted Sweet Potato, Crushed Avocado, Poached Egg, and Pumpkin Seeds	\$13.00
Omelette Ladurée Mushrooms, Cheese, Ham, Tomatoes, Onions, Cream and Fine Herbs	\$17.00
Omelette Blanche Chèvre Épinards Egg White Omelette, Goat Cheese and Spinach	\$13.00
Omelette Blanche Avocat Quinoa 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

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.

Salads

Salade Caesar Organic Chicken, Lettuce, Eggs, Croutons, Chia Seeds and Caesar Dressing	\$19.00
Salade Ladurée (V) Arugula Salad, Artichokes, Green Beans, Tomatoes, Asparagus, Mozzarella, Pumpkin Seeds	\$21.00
Salade Trévisé (V) Endives, Green Apples, Halloumi Cheese, Sweet Potato, Hemp, Chives	\$18.00
Salade Manhattan (V) Quinoa, Multi-Colored Beets, Goat Cheese	\$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 with Lettuce, Pickles, Capers, Comté Cheese and Mayonnaise served with Ladurée French fries and Sucrine Lettuce	\$20.00
Filet Mignon Filet Mignon, Porto Shallots Confit, Roasted Fingerling Potatoes	\$37.00
Tartare de Boeuf "Au Couteau" * Knife-cut Beef Tartare, Sucrine Lettuce and Ladurée Chips	\$27.00
Poulet Rôti Organic Roasted Chicken, Mushroom Duxelles and Parmesan Gnocchi	\$20.00

Saumon Organic Salmon, Parsnip Purée, Seasonal Vegetables	\$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

Risotto de Butternut (V) Butternut Squash Risotto, Hazelnuts	\$20.00
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Chou Fleur (V) 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

Mesclun Salad
\$7.00

Mushrooms
\$8.00



(V) Vegetarian