

Pâtisseries Ladurée

<i>Ispahan (Gluten Free)</i>	\$8.00
<i>Smooth rose flavored macaron biscuit, rose petal cream, fresh raspberries and lychees</i>	
<i>Saint Honoré Rose Framboise</i>	\$8.00
<i>Puff pastry, choux pastry, light rose petal cream, raspberry compote, fresh raspberries and rose water whipped cream</i>	
<i>Plaisir Sucré</i>	\$7.50
<i>Crushed hazelnut and meringue biscuit with crispy praline, thin milk chocolate leaves, whipped cream and milk chocolate filling</i>	
<i>Élysées</i>	\$7.50
<i>"Succès" cocoa biscuit, crispy praline, thin crispy chocolate from Madagascar leaves, smooth chocolate cream, zabaglione chocolate mousse, chocolate and cocoa biscuit soaked in cocoa syrup</i>	
<i>Millefeuille Vanille</i>	\$7.50
<i>Caramelized puff pastry, vanilla cream</i>	
<i>Tarte Tatin</i>	\$7.50
<i>Puff pastry, caramel cream, caramelized apples, dollop of vanilla whipped cream</i>	
<i>Eclair Chocolat au Lait</i>	\$6.50
<i>Chocolate choux pastry, jivara milk chocolate cream, milk chocolate icing</i>	
<i>Religieuse Sakura</i>	\$7.00
<i>Choux pastry, Sakura cream and Morello cherry inside, covered with almond paste and chocolate flowers</i>	
<i>Cheesecake</i>	\$7.50
<i>Crunchy Sablé Dough , Blueberry Confit , Cheesecake Mousse and Popcorn</i>	

Les Coupes Glacées

<i>Coupe Plaisir</i>	\$11.00
<i>Raspberry sorbet, vanilla ice cream, fresh raspberries, whipped cream</i>	
<i>Coupe Sobo</i>	\$11.00
<i>Salted Caramel ice cream, ginger ice cream, whipped cream, macadamia caramel-ginger sauce</i>	
<i>Coupe Ispahan</i>	\$11.00
<i>Raspberry sorbet, rose petal ice cream, fresh raspberry, lychees, raspberry coulis and whipped cream</i>	
<i>Café Liégeois</i>	\$9.50
<i>Coffee ice cream, espresso, whipped cream and caramelized almonds flakes</i>	
<i>Chocolat Liégeois</i>	\$9.50
<i>Chocolate sorbet, iced chocolate, whipped cream, caramelized almond flakes</i>	

Ice Creams and Sorbets

(Flavors of your choice)

<i>One scoop</i>	\$3.00
<i>Two scoops</i>	\$6.00
<i>Three scoops</i>	\$9.00

Ice cream flavors :
Madagascar Vanilla, Salted Caramel, Rose Petal, Chocolate, Coffee

Sorbet flavors :
Raspberry



Coffee

Almond milk and skim milk available upon request

Hot Milk	\$4.00
Café Espresso	\$3.50
Double Espresso	\$7.00
Macchiato	\$4.00
Café Ladrée	\$5.00
Cappuccino	\$5.50
Café Viennois served with Chantilly Cream	\$5.50
Caramel Macchiato	\$4.00
Matcha Latte	\$7.00
Iced Matcha Latte	\$7.00

Juices

Rose	\$7.00
Beet Roots, Tomatoes, Strawberries	
Orange	\$7.00
Carrots, Orange Juice, Ginger	
Green	\$7.00
Apple, Cucumber, Celery	

Breakfast

Seasonal Fruit Salad
\$6.50

Homemade Granola
with Yogurt
\$6.50

Sides

Mixed Vegetables
\$4.00

Potato Chips
\$3.50

Soup

Seasonal Vegetable Soup
\$6.50

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

Salads

\$10.50

Quinoa Salade

Quinoa, multicolored Beets, Goat Cheese and Raifort Vinaigrette

Saumon Salade

Gravlax Salmon, Kale, Broccoli, Mushrooms, Lemon Vinaigrette

Concorde Salade

Arugula Salad, baby Artichokes, green Beans, sundried Tomatoes, Mozzarella, green Asparagus, Pumpkin

Caesar Salade

Organic Chicken, Boston Lettuce, white Eggs, Egg yolk, Parmesan, Anchovies, Croutons

Finger Sandwiches

Ham \$2.40
Ham and Georkins

Comté \$2.40
Comté Cheese and Savora Cream on whole wheat bread \$2.40

Tuna \$2.60
Tuna, Cucumber, and Chives Mayonese on whole wheat Bread

Saumon
Smoked Salmon and Lime Cream Cheese

Sliders

Tuna \$4.00
Cucumber and Egg

Saumon \$4.00
Smoked Salmon, Egg, Tomato, Cucumber, Salad

Champs Elysées \$4.00
Smoked Salmon, Egg, Tomato, Cucumber, Salad

Ladrée \$4.00
Organic Chicken, hard-boiled Egg, Tomatoes, Lettuce and Crispy Bacon

Avocado & Egg \$4.00
Avocado, Eggs, Chives, Lime