

# LADURÉE LUNCH MENU

Please ask your server about the specials

## STARTERS

<i>Smoked Salmon, warmed blinis, smoked salmon with lemon cream</i>	\$18.00
<i>Beef Tartare, served with toast points, pickles</i>	\$20.00 / \$30.00
<i>French Onion Soup, caramelized onions, brioche, emmental cheese</i>	\$16.00
<i>Avocado Cocktail Shrimp, avocado, shrimp, grapefruits, mache, cocktail sauce</i>	\$18.00
<i>Caviar Baeri, 28 gm (1 oz.) with accoutrements</i>	\$90.00
<i>Caviar Baeri, 50 gm (1.8 oz.) with accoutrements</i>	\$150.00
<i>Caviar Baeri, 125 gm (4.5 oz.) with accoutrements</i>	\$350.00

## SALADS

<i>Chicken Caesar Salad, parmesan, croutons, romaine lettuce, free-range eggs, caesar sauce</i>	\$21.00
<i>Lobster Caesar Salad, parmesan, croutons, butter lettuce, free-range eggs</i>	\$25.00
<i>V Californian Salad, lentils, kale, butternut, cashew goat cheese, almond, avocado, harissa dressing</i>	\$23.00
<i>V Chicory Salad Blue Cheese, chicory, red trevisio, walnuts, French blue cheese, mustard dressing, fresh herbs</i>	\$22.00
<i>V Quinori Beets, quinori, beetroots, goat cheese, walnuts, fresh herbs, honey dressing</i>	\$23.00

## EGGS

*Served with potatoes with fine herbs, piment d'Espelette and salad*

<i>GF White Omelet, spinach, goat cheese</i>	\$18.00
<i>🌱 Vegan Omelet, vegan ham, tomato concassé, mushrooms and vegan cheese</i>	\$20.00
<i>GF Ladurée Omelet, mushroom, french emmental cheese, turkey, tomato (with egg white only supplement \$2.00)</i>	\$19.00
<i>Eggs Benedict Bacon, soft boiled egg, spinach, hollandaise sauce, canadian bacon, Ladurée brioche</i>	\$19.00
<i>Eggs Benedict Salmon, soft boiled egg, spinach, hollandaise sauce, smoked salmon, Ladurée brioche</i>	\$21.00

## AVOCADO TOAST

<i>V Veggie Avocado Toast, Ladurée brioche, goat cheese, chive, avocado, radish, walnut</i>	\$17.00
<i>Gourmand Avocado Toast, Ladurée brioche, guacamole, smoked salmon, radish, soft boiled egg</i>	\$19.00

The dishes notified by 🌱 are Plant-Based

The dishes notified by GF are Gluten-Free

The dishes notified by V are Vegetarian

Please bring allergy or dietary requirement to our attention.

## MAIN COURSES

	<i>Trio Mini Burger, beef, comté cheese, tomatoes, Ladurée brioche bun</i>	\$24.00
	<i>Lobster Pasta, lobster, chili, pasta</i>	\$26.00
	<i>Chicken Vol-au-Vent, organic chicken, morel, button mushrooms</i>	\$32.00
V	<i>Veggie Vol-au-Vent, baby vegetables, pesto pistachio cream (contains nuts)</i>	\$29.00
	<i>Ladurée Steak au poivre, bavette, peppercorn sauce served with french fries</i>	\$35.00
	<i>Roasted Salmon, Taggiasch olive, basil, cherry tomato, lemon, piquillo pepper</i>	\$29.00
V	<i>Mushroom Ravioli, oyster mushroom, shiitake, Paris mushroom, carrots, shallots, vegetarian broth</i>	\$26.00

## CLUBS / QUICHES / CROQUE-MONSIEUR

*Served with french fries and salad*

	<i>Quiche Lorraine, bacon, onion, nutmeg, eggs, cream, french emmental</i>	\$17.00
V	<i>Seasonal Quiche, goat cheese, gruyere, brie, parsley</i>	\$17.00
	<i>Club Ladurée, chicken, lettuce, free range eggs, tomato, bacon, mayonnaise</i>	\$21.00
	<i>Club Salmon, smoked salmon, lettuce, cucumber, free range eggs, salmon cream cheese</i>	\$23.00
	<i>Croque-Monsieur, turkey ham, french emmental cheese, mornay sauce</i>	\$22.00
	<i>Club Pesto &amp; Mozzarella, mozzarella, pistachio pesto, sherry tomato, zucchini</i>	\$20.00

## SIDES


<i>French Fries</i>	\$9.00
<i>Mesclun Salad</i>	\$7.00
<i>Mushroom Poele</i>	\$9.00

## EXTRAS

<i>Bacon</i>	\$6.00
<i>Avocado</i>	\$6.00
<i>Organic Smoked Salmon</i>	\$6.00
<i>Organic Chicken</i>	\$6.00

## FRENCH TOASTS

<i>Crispy Bacon French Toast, fried egg, bacon, pecan nuts</i>	\$15.00
<i>French Toast Maple Syrup, homemade brioche, maple syrup, chantilly</i>	\$11.50
<i>French Toast Raspberry, homemade brioche, raspberry coulis, raspberries, rose chantilly</i>	\$13.50
<i>French Toast Chocolate Hazelnuts, homemade brioche, hazelnut caramelized, homemade chocolate hazelnut spread, vanilla ice cream</i>	\$14.50

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## PASTRIES

	<i>Praline Millefeuille, caramelized puff pastry, smooth praline cream and a crispy almond hazelnut praline</i>	\$12.00
	<i>Saint-Honoré Vanilla, vanilla pastry cream, chantilly, caramelized almonds</i>	\$11.00
GF	<i>Ispahan, macaron, rose petal cream, fresh raspberry, lychee</i>	\$12.00
	<i>Plaisir Sucré, chocolate hazelnuts, meringue biscuit, praline, milk chocolate filling</i>	\$10.50
	<i>Milk Chocolate Religieuse, choux pastry cream filled with milk chocolate</i>	\$11.50
	<i>Vanilla Flan, crispy caramelized puff pastry garnished with mellow Tahitian vanilla flan</i>	\$11.50
<b>Weekends Only (Friday - Sunday)</b>		
	<i>Pepite Noix de Pecan, pecan biscuit, pralines, pecan mousse and crunch, caramelized white chocolate coating</i>	\$14.50
	<i>Roasted Pineapple Tart, dough filled with almond pineapple cream, bananas, &amp; roasted pineapple</i>	\$11.50
	*Contains alcohol	

## LADURÉE SWEETS


	<i>Financier Almonds Raspberry</i>	\$3.40
	<i>Financier Chocolate Hazelnut</i>	\$3.40
	<i>Cake d'Amour (Slice), lemon or rose pound cake</i>	\$6.00
V	<i>Seasonal Fruits Salad, grapes, orange clementine, kiwi, mint, citrus vanilla syrup</i>	\$10.00

## VIENNOISERIES


<i>Ladurée Croissant</i>	\$4.30	<i>Rose Croissant</i>	\$4.80
<i>Pain au Chocolat</i>	\$4.80	<i>Raspberry Brunette</i>	\$5.00
<i>Chocolate Hazelnut Brunette</i>	\$5.00	<i>Cannelé</i>	\$3.80

## LADURÉE ICE CREAM

<i>Ispahan Ice Cream</i>	\$11.00
<i>raspberry sorbet, rose ice cream, fresh raspberries, lychees, chantilly cream, meringue</i>	
<i>Plaisir Ice Cream</i>	\$11.00
<i>raspberry sorbet, vanilla ice cream, fresh raspberries, chantilly cream</i>	
<i>Ice Cream Soho,</i>	\$11.00
<i>ginger sorbet, ice cream caramel, caramel ginger sauce, chantilly, macadamia caramelized</i>	
<i>Café Liegeois, ice cream coffee, ice cream vanilla, espresso shot, chantilly</i>	\$11.00
<i>Chocolat Liegeois, ice cream vanilla, sorbet chocolate, chocolate sauce, chantilly</i>	\$11.00
<i>Éclair Glacé,</i>	\$11.00
<i>ice cream vanilla, choux dough, chocolate sauce, almond caramelized, Chantilly</i>	
<i>Macarons Glacés</i>	\$9.00
<i>Rose</i>	
<i>Vanilla Choco</i>	
<i>Pistachio Raspberry</i>	
<i>Coconut Strawberry</i>	

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*Cup of your choice*

One scoop      \$3.00                      Two scoops      \$6.00                      Three scoops      \$9.00

*Ice Cream: Madagascar Vanilla, Coffee, Salted Caramel, Rose Petal, Pistachio*

*Sorbet: Strawberry, Raspberry, Guanaja Chocolate*

*Milkshakes*

\$9.00

*Rose-Raspberry, Chocolate, Vanilla or Pistachio*

## MACARONS

*Choice of Four Macarons*

\$11.80

*Rose, Coffee, Vanilla, Marie-Antoinette (Black tea, citrus & honey), Lemon, Salted Caramel, Raspberry, Orange Blossom, Pistachio, Chocolate, Strawberry Candy, Passion fruit.*

*Please ask about our Seasonal Macarons.*


## MACARONS TO TAKE AWAY


*We are pleased to suggest to our restaurant customers, the following takeout products.*


*We invite you to order directly with your server.*

*Napoléon Gift Box of 6 pieces      \$21.00      ---      Crystal Gift Box of 15 pieces      \$46.00*

*Napoléon III Gift Box of 12 pieces      \$41.00      ---      Prestige box of 24 pieces      \$73.00*

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