

Cake Range

History



The story of the Ladurée macaron starts in the middle of the 20th century with Pierre Desfontaines, Louis Ernest Ladurée's second cousin. Mr Desfontaines first thought of putting 2 macaron shells together and joining them with a delicious ganache filling. Since then, the recipe remains unchanged.



Ispassion



Ispassion

Macaron shells with fresh passion fruit cream,
raspberry confit, and fresh raspberries

Individual - £6,50



Elysee



Elysee

Success cocoa biscuit, crispy praline,
thin crispy chocolate from
Madagascar leaves, smooth chocolate
cream, zabagdione chocolate mousse,
chocolate and cocoa biscuit soaked
in cocoa syrup

4 portions - £24,80

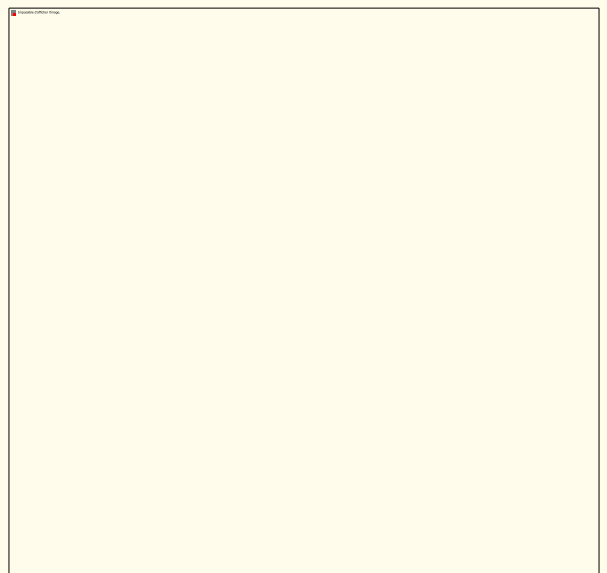
6 portions - £37,20

8 portions - £49,60

10 portions - £62,00



Individual - £6,00



Millefeuille Strawberry



Millefeuille Strawberry

Caramelised puff patry, vanilla fine
mousse, fresh strawberries and
whipped cream

4 portions - £24,00

6 portions - £36,00

8 portions - £48,00

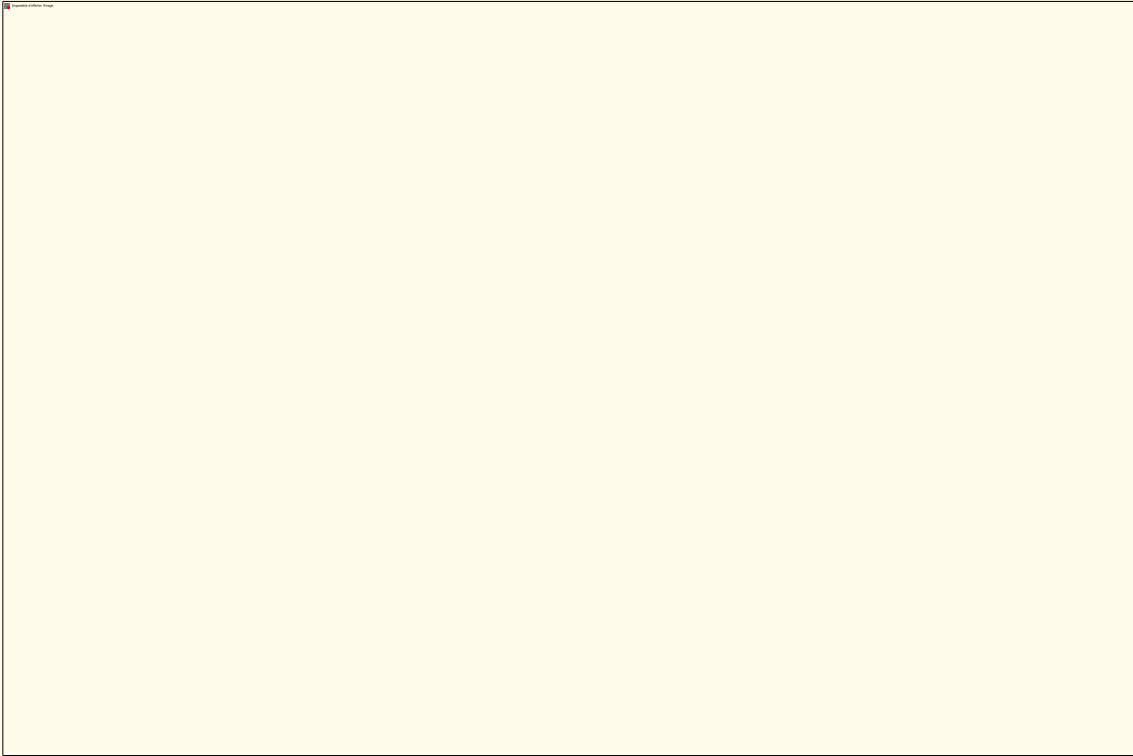
10 portions - £60,00

Individual - £6,10



Vanilla and Caramel

Saint-Honoré



Vanilla and Caramel Saint-
Honoré

Puff pastry, cream puff pastry and
vanilla light cream

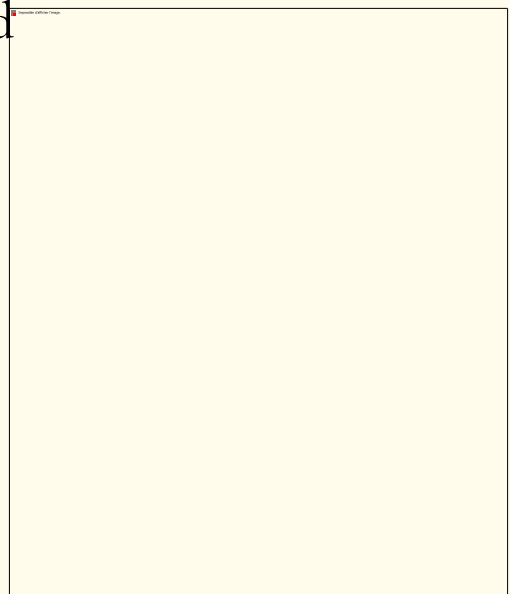
4 portions - £25.20

6 portions - £37.80

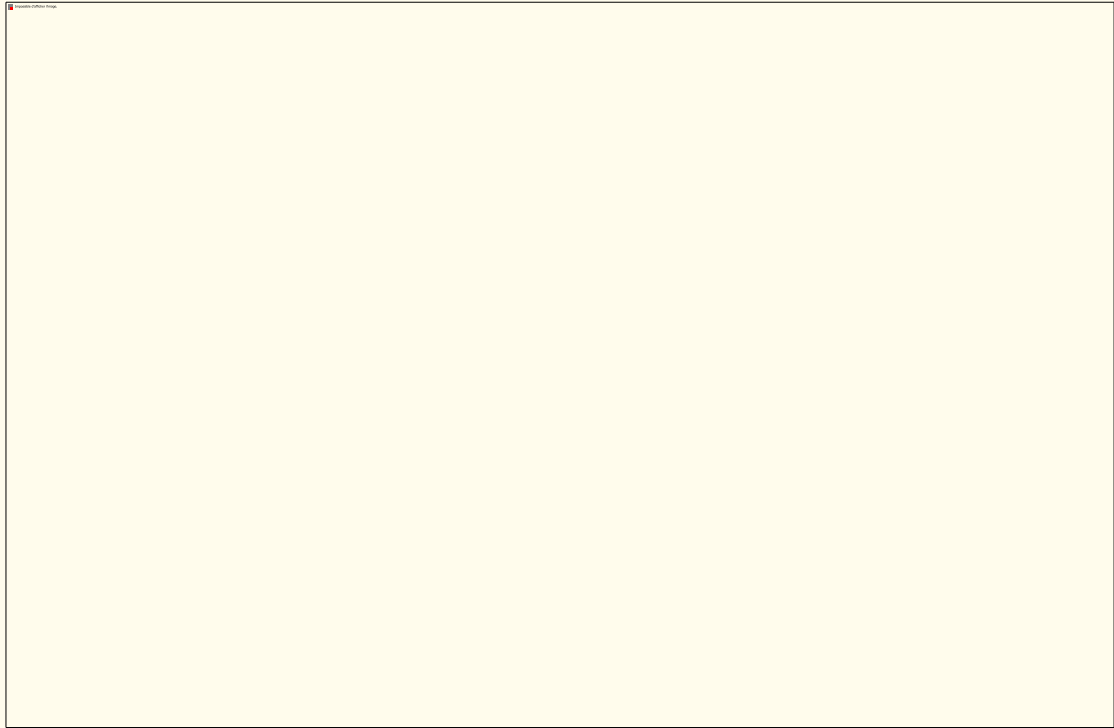
8 portions - £50.40

10 portions - £63.00

Individual - £6.50



Tart Strawberry Mascarpone



Tart Strawberry Mascarpone

Sweet pastry, mascarpone cream,
fresh strawberries

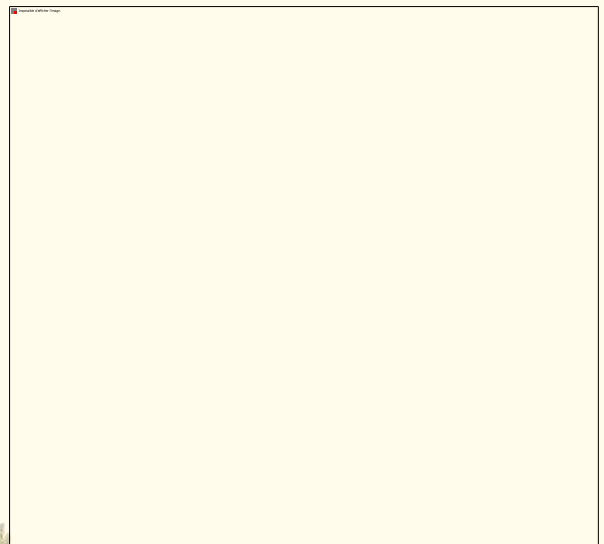
4 portions - £26

6 portions - £39

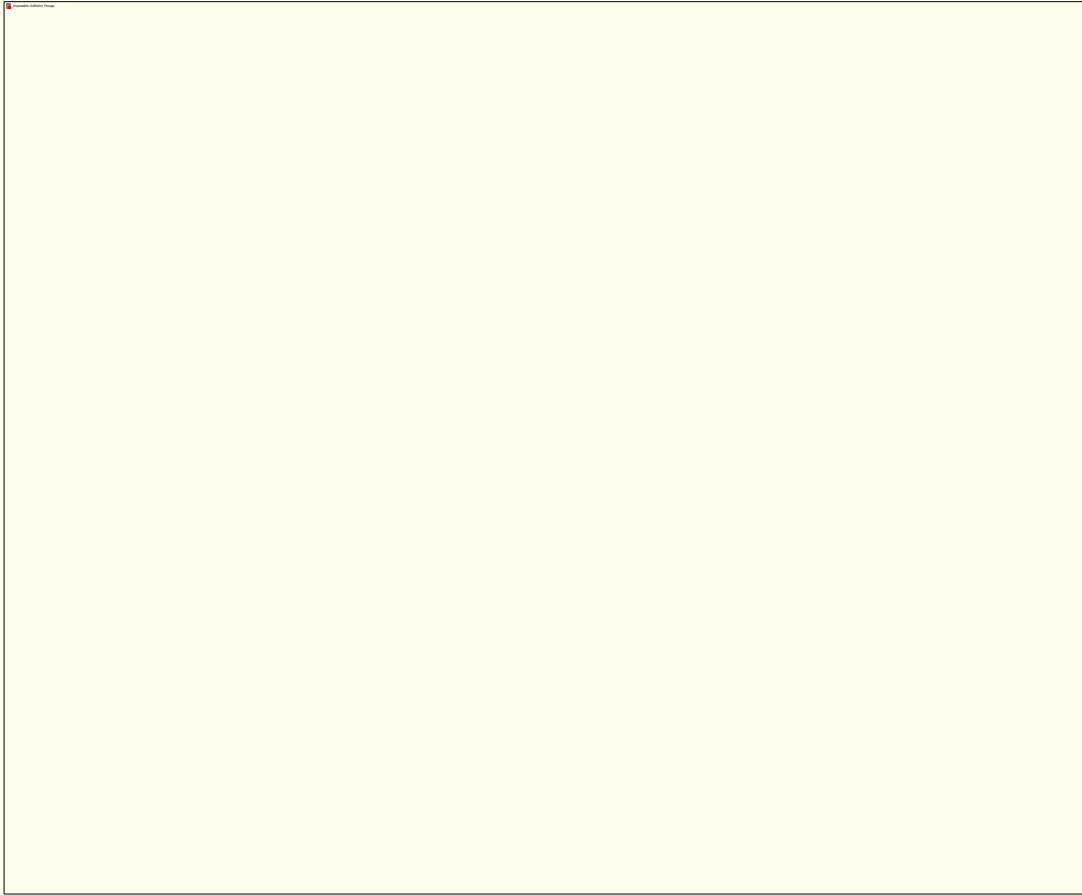
8 portions - £52

10 portions - £65

Individual - £6.50



Avocado Tartlet

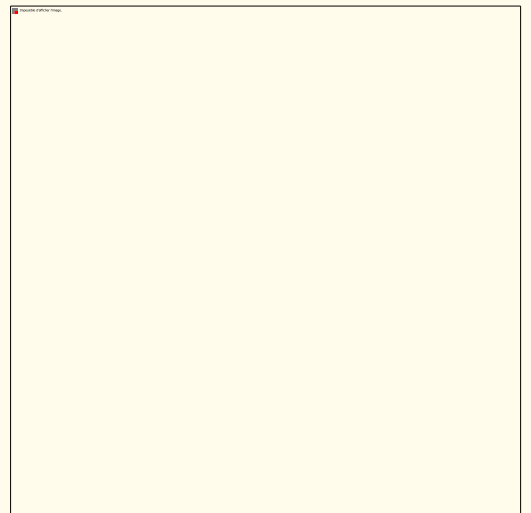


Avocado Tart

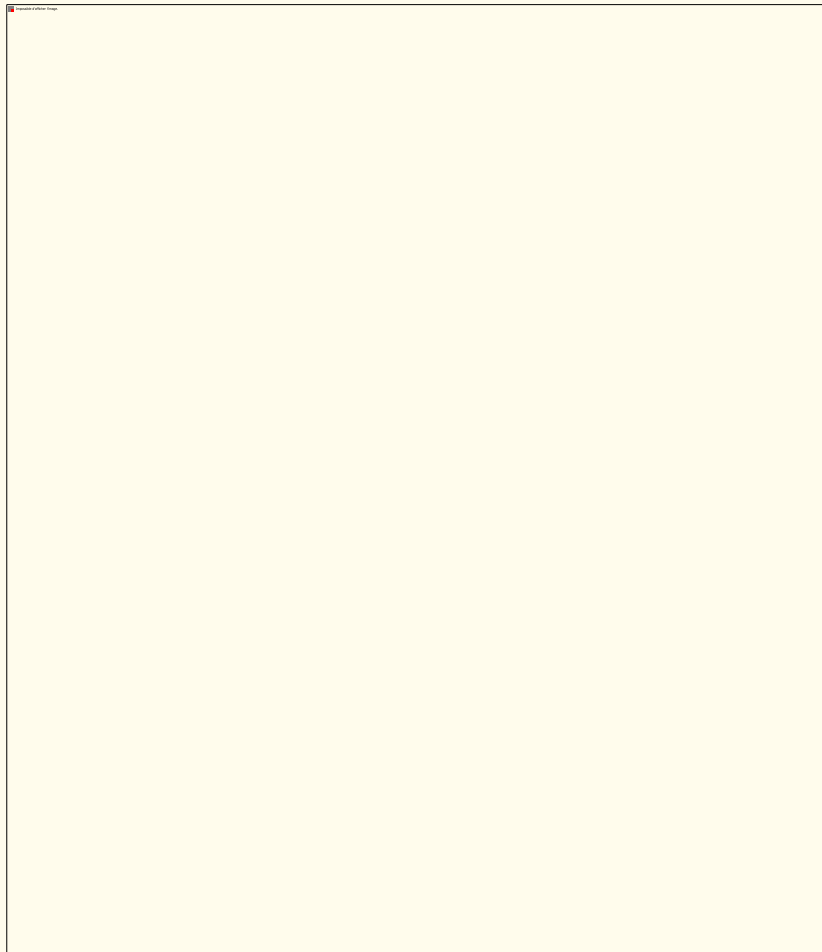
A sweet pastry, a Trocadéro biscuit with walnuts, dates and nuts spread, an orange blossom Chantilly, an avocado cream and an exotic topping frosting

4 portions - £25.80

Individual - £6,00



Religieuse Rose & Raspberry



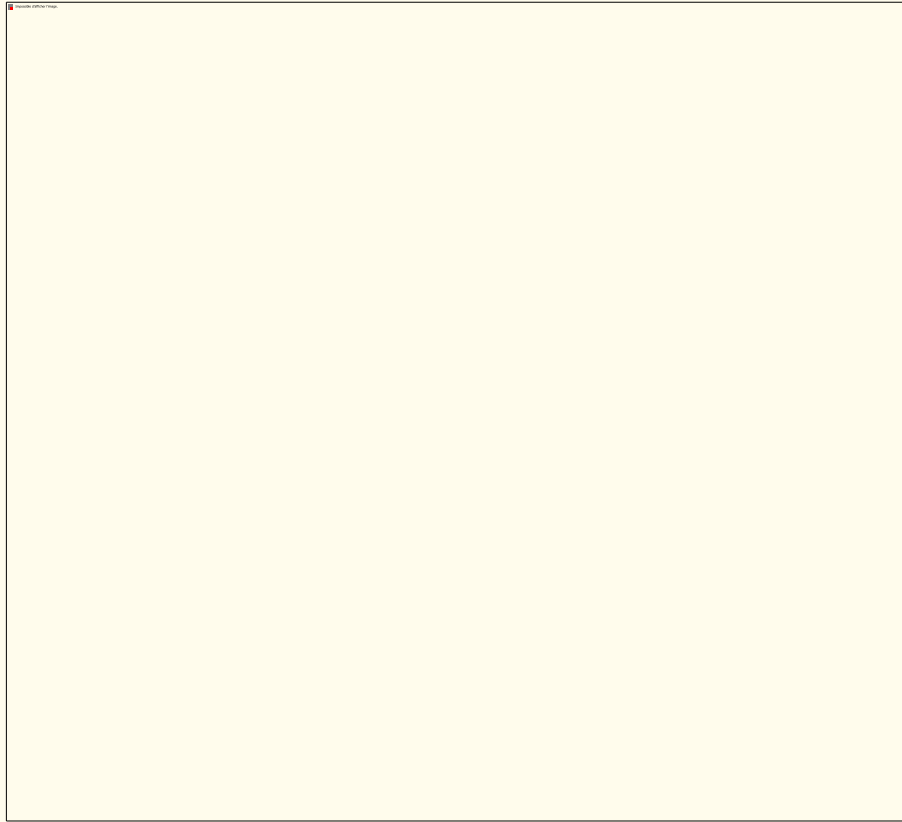
Religieuse Rose & Raspberry

Cream puff pastry, rose petal custard cream,
raspberries

Individual - £5,80



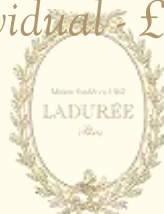
Macaron Rhubarb



Macaron Rhubarb Marie-Antoinette Tea Pastry

Two macaron shells garnished with a whipped cream
infused with Marie Antoinette tea and a rhubarb
compote

Individual £5,80



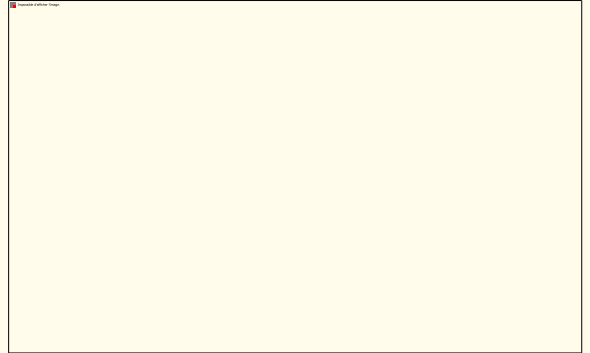
Individual Selection



Chocolate Eclair

Chou pastry, chocolate custard
cream

£5,00



Coffee Eclair

Chou pastry, coffee custard
cream

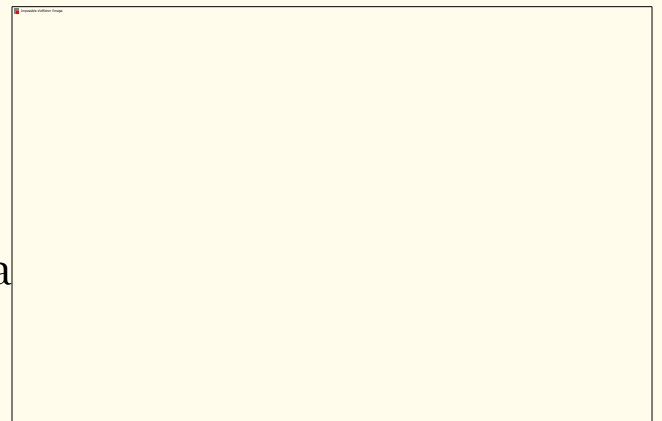
£5,00



Flan

Caramelised puff pastry,
cream flavoured with vanilla
from Madagascar and
Bourbon.

£5,00



Ispahan
- Permanent Range -



Ispahan

Rose flavoured soft macaron biscuit garnished with rose petal cream, fresh raspberries and lychees.

Individual - £6,50

4 portions - £24.40

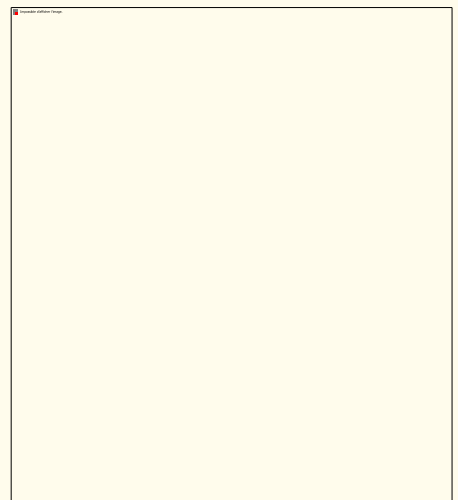
6 portions - £36.60

8 portions - £48.80

10 portions - £61.00

12 portions - £73.20

14 portions - £85.40



Plaisir Sucré

- Permanent Range -



Plaisir sucré

Hazelnut meringue biscuit composed with layers of crispy praline, milk chocolate crispy thin chives, Jivara chocolate ganache and Jivara chocolate Chantilly cream.

Individual - £6,50

4 portions - £22.80

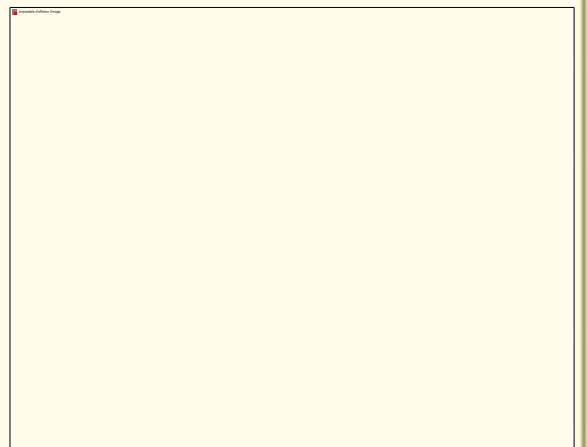
6 portions - £34.20

8 portions - £45.60

10 portions - £57.00

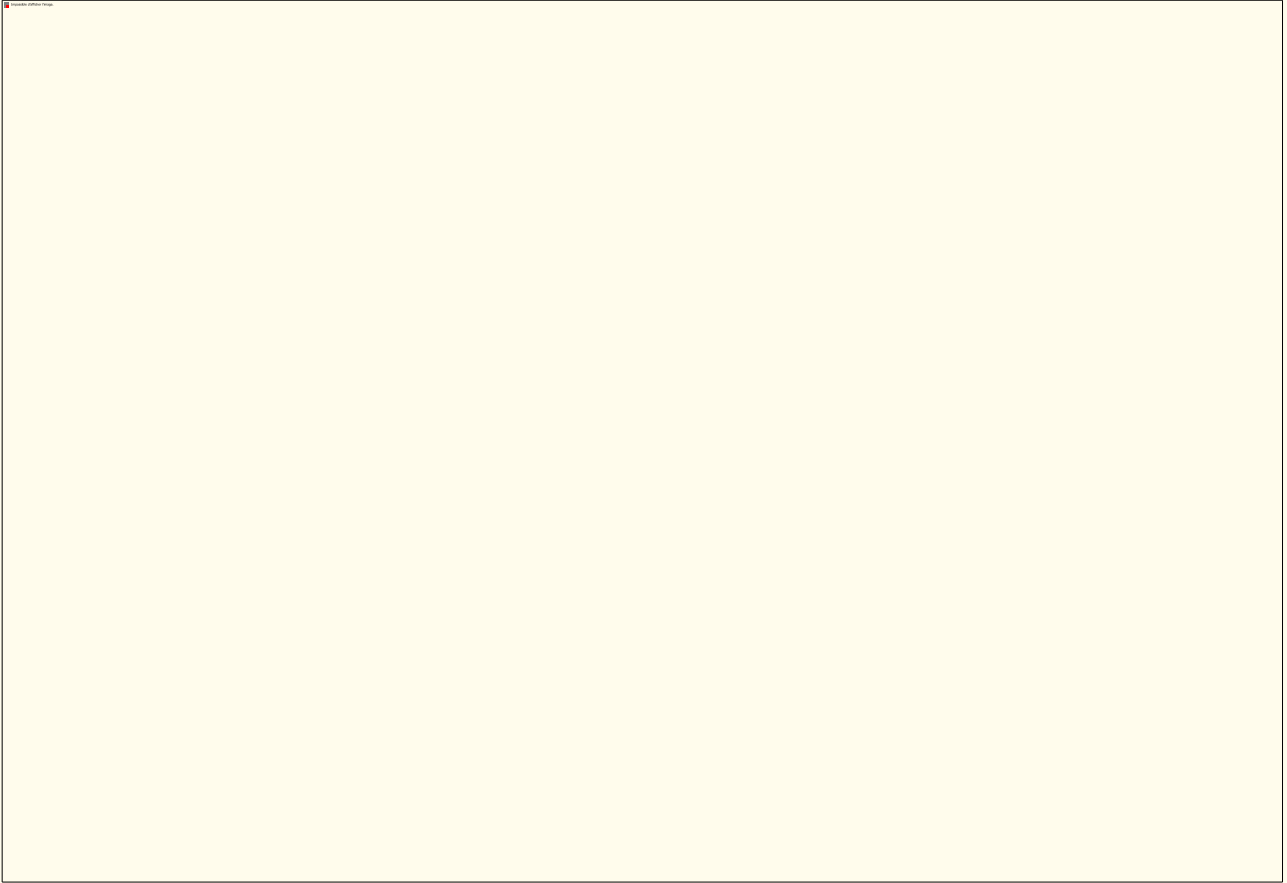
12 portions - £68.40

14 portions - £79.80



Tart

- Permanent Range -



Raspberry Passion Tart

Sweet pastry, smooth passion fruit
cream, raspberries

Individual - £6,50

4 portions - £22.00

6 portions - £33.00

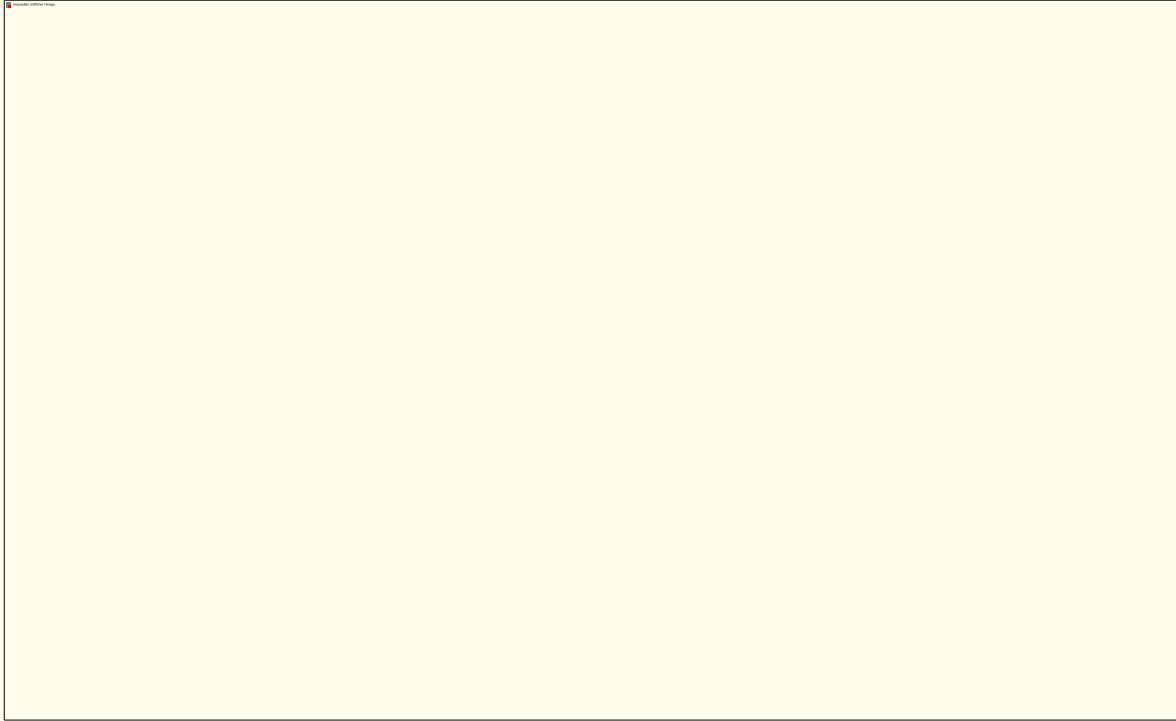
8 portions - £44.00

10 portions - £55.00



Macaron Chocolate Cake

- Permanent Range -



Chocolate Macaron Cake

Chocolate macaron biscuit garnished with chocolate mousseline cream and decorated with chocolate icing.

4 portions - £24.80

6 portions - £37.20

8 portions - £49.60

10 portions - £62.00

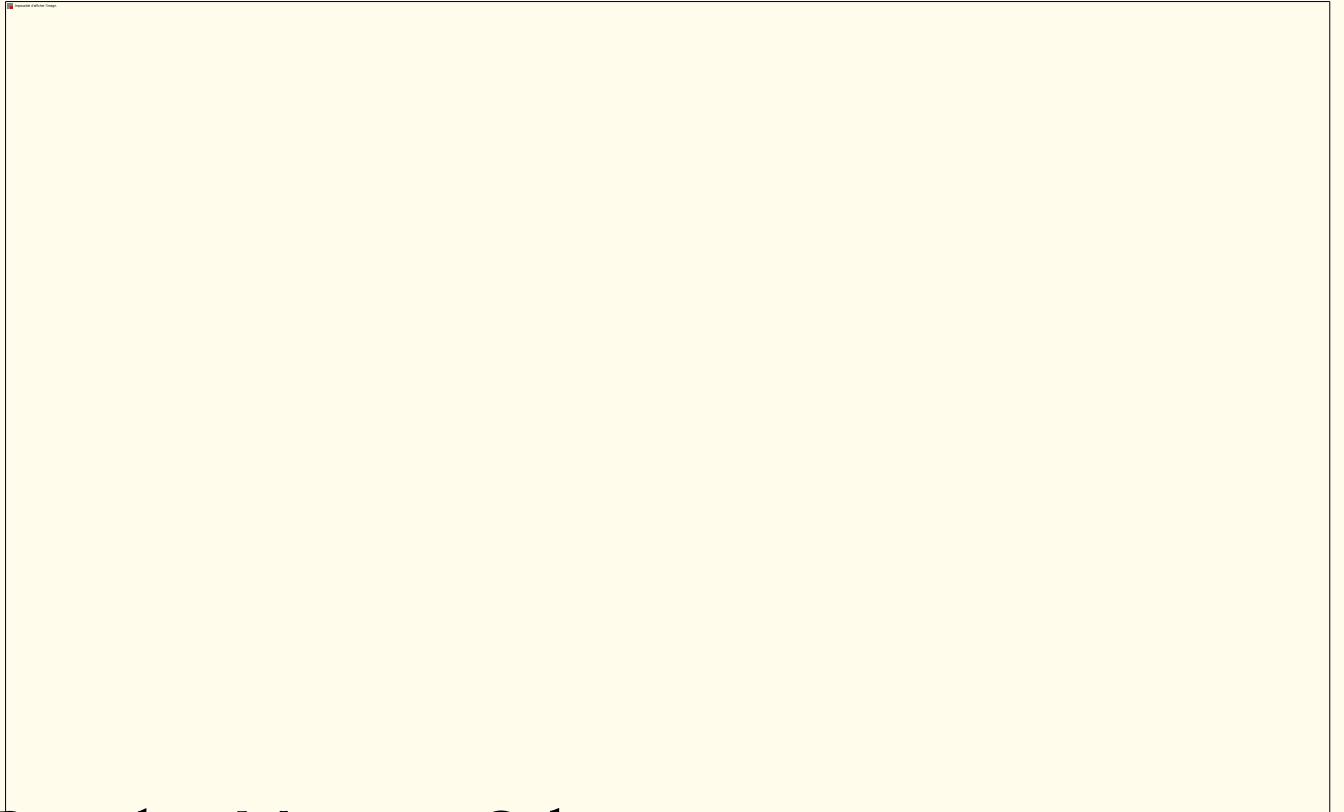
12 portions - £74.40

14 portions - £86.80



Macaron Pistachio Cake

- Permanent Range -



Pistachio Macaron Cake

Pistachio macaron biscuit garnished with pistachio mousseline cream and decorated with pistachio icing

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4 portions - £24.80

6 portions - £37.20

8 portions - £49.60

10 portions - £62.00

12 portions - £74.40

14 portions - £86.80



Cakes



Lemon Cake

Sponge cake with lemon zest, soaked in fresh lemon syrup, and candied lemon.

Slice - £4.50

Size 2 - £22.30

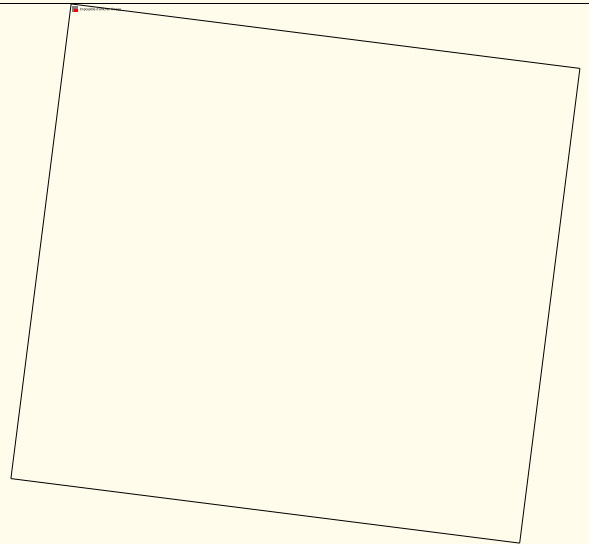


Marie-Antoinette Cake

Cake flavored with the Marie-Antoinette tea

Slice - £4.50

Size 2 - £22.30

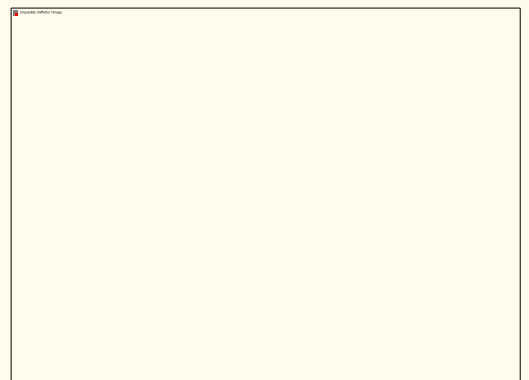


Hazelnut Cake

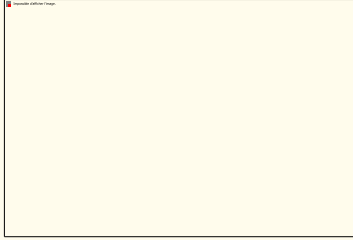
The hazelnut cake combines the soft texture of cake with bits of crispy roasted hazelnuts.

Slice - £4.50

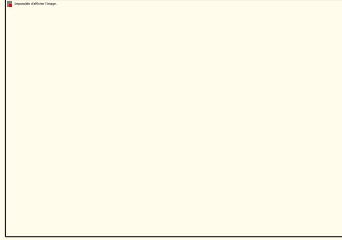
Size 2 - £22.30



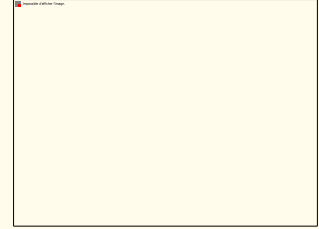
Viennoiseries



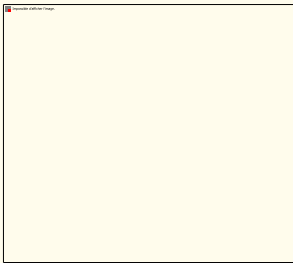
Ladurée Croissant
£1,30 (mini)
£2,30 (large)



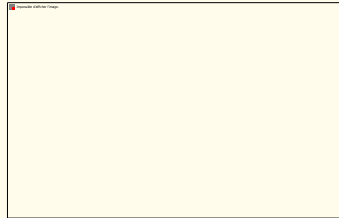
Chocolate Croissant
£1,50 (mini)
£2,50 (large)



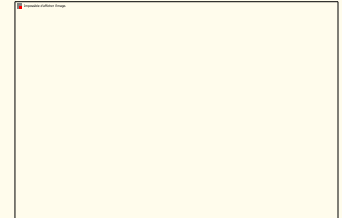
Apple Turnover
£1,50 (mini)



Sugar Brioche
£1,50 (mini)



Heart-Shaped Puff Pastry
£2,30 (large)



**Pistachio & Chocolate
Croissant**
£1,50 (mini)
£2,50 (ind)



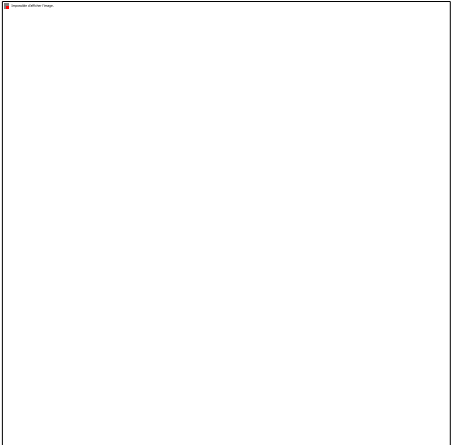
Financier*
£1,50



Madeleine (ind)*
£1,30



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