

SOUP AND SALADS

Onion Soup served on a toasted bread, bed of onions and grated cantal cheese	£14.00
Lobster Caesar Salad, baby gem, egg, parmesan & croutons	£29.00
Chicken Caesar Salad, baby gem, egg, parmesan & croutons	£24.00
Veggie Bowl, tofu, avocado, red beetroot, red cabbage, broccoli, pumpkin seeds, curry sauce	£15.00

EGGS

Our omelettes are served with a side of your choice

White Omelette, spinach, soft goat cheese	£18.00
Ladurée Omelette, mushroom, Emmental cheese, ham, tomato, fresh herbs	£20.00
Soft boiled Eggs Benedict with Spinach & Bacon, crispy brioche & Hollandaise sauce	£16.00
Soft boiled Eggs Benedict with Spinach & Salmon, crispy brioche & Hollandaise sauce	£19.00
Scrambled Eggs	£9.00

AVOCADO TOASTS

Salmon Avocado Toast, brioche, smoked salmon, poched egg	£18.00
Classic Avocado Toast, seeds bread, hummus, goat cheese	£13.00
La Vie En Rose Vegan Toast, avocado, sweet potato, beetroot, hummus	£12.00

MAIN DISHES


Vol au Vent "Grande Tradition", chicken suprême, morel, mushroom sauce	£30.00
Beef Fillet served with pepper sauce and side of your choice	£32.00
Grilled Organic Salmon served with broccoli, brocoletti and a mango sauce	£25.00

SANDWICHES

All our sandwiches are served with a side of your choice

Club Ladurée, free-range chicken, bacon, lettuce, egg, tomato	£21.00
Club Salmon, lettuce, avocado, tomato, honey mustard cream cheese	£23.00
Club Lobster, iceberg lettuce, tomato, olive, lemon	£30.00
Croque-Monsieur, free range chicken, Emmental cheese, Mornay sauce	£18.00
Beef Burger with cheddar cheese, pickles and honey mustard	£22.00

*Eggs, Avocado toasts, French toast & Desserts : served from 10 am
Soups, Salads, Sandwiches & Main Dishes: served from 11:30am.*

The dishes notified by a  are vegetarian

Please inform your waiter if you have any allergies or dietary requirements.

VAT included at current rate, 12.5% discretionary service charge will be added to your bill.

SIDES

French fries	£6.50
Sweet Potato fries	£6.50

EXTRAS

Avocado	£4.00
Mushrooms	£4.00

FRENCH TOASTS & DESSERTS

Classic French Toast served with Maple syrup	£13.00
Caramel French Toast, served vanilla ice cream, salted caramel and caramel macaron pieces	£14.00
Chia Pudding Red Berries Coconut, chia seeds, almond milk, fresh raspberries, strawberries, maple syrup, grated coconut	£5.00
Chia Pudding Banana Chocolate, chia seeds, almond milk, banana, granola, chocolate, maple syrup, grated coconut	£5.00

MACARONS

<u>Assortment of 4 Ladurée macarons</u>	£10.00
---	--------

Classic flavours :

Coffee, salted caramel, chocolate, rose, pistachio, orange blossom, vanilla, lemon, raspberry

Vegan flavours :

Please ask a member of staff for our vegan selection

Seasonal flavours :

Please ask a member of staff for our seasonal selection

SIGNATURE PASTRIES

Ispahan Rose flavoured soft macaron biscuit garnished with rose petal cream, fresh raspberries and lychees	£9.00
Plaisir Sucré Hazelnut meringue biscuit, crispy praline, Jivara ganache and Jivara Chantilly cream	£8.00
Carrot Cake An incredibly moist and creamy traditional carrot cake featuring golden raisins and walnuts, cream cheese cremeux, streusel and carrot coulis	£8.00
Pistachio Macaron Cake Pistachio Macaron biscuit garnished with pistachio mousseline cream, pistachio icing	£8.50

CAKES (slices)


Lemon cake or Hazelnut cake	£5.50
-----------------------------	-------

ICE CREAM CUPS

Ispahan Cup Raspberry sorbet & rose ice cream, raspberry, lychee, Chantilly cream, meringue	£10.40
Chocolat Liégeois Chocolate sorbet, iced chocolate, Chantilly cream, meringue	£8.90
Milkshakes Select ice cream or sorbets of your choice	£7.50
Ice creams of your choice Vanilla, pistachio, caramel, rose, strawberry, raspberry, chocolate	£7.60

VIENNOISERIES

Classic Croissant	£3.50	Mini Classic Croissant	£2.00
Pain au Chocolat	£3.50	Mini Pain au Chocolat	£2.00

The dishes notified by a  are vegetarian

Please inform your waiter if you have any allergies or dietary requirements.

VAT included at current rate, 12.5% discretionary service charge will be added to your bill.

HOT BEVERAGES

Espresso coffee	£3.00	Latte, Cappuccino, Mocha	£4.50
Double espresso coffee	£3.75	Ladurée hot chocolate	£5.00
Americano	£4.00	Ladurée coffee & Chantilly	£4.50
Single macchiato	£4.00	Hot chocolate & Chantilly	£5.50
Double macchiato	£4.50	Irish coffee	£9.80

CLASSIC TEAS

Darjeeling Namring	£4.50
Earl Grey	£4.50
Lapsang Souchong	£4.50
Sencha Yamato	£5.00
Ceylon	£4.50

INFUSIONS

Chamomile, Orange Blossom, Lime Tree, Mint or Verbena	£4.00
---	-------

“GOURMANDS” TEAS

Rose Black tea from China and Ceylan, rose petal aroma	£4.50
Orange blossom Black tea from China, orange blossom	£4.50
Vanilla Black tea from Darjeeling and Assam, Madagascar vanilla	£4.50
Violet Black tea from China, violet petal	£4.50
Jasmin Green tea from China, jasmin flower	£5.00
Jardin Bleu Royal Chinese black tea, strawberry, rhubarb, cherry & marigold petal	£4.50

LADURÉE TEAS

Mélange Spécial Ladurée Chinese black teas, citrus fruit, floral note, light spice & vanilla	£4.50
Marie-Antoinette Chinese black teas with rose petal, citrus fruit and honey	£4.50
Eugénie Chinese black tea, red fruits : strawberry, raspberry cherry and redcurrant	£4.50
Joséphine Chinese black tea, tangerine, grapefruit, orange, lemon, and jasmin flower	£4.50
Othello Indian black tea, cinnamon, cardamom, pepper and ginger	£4.50
Mathilde Chinese black and green tea, orange blossom and magnolia	£4.50
Roi Soleil Green tea with energising bergamot, rhubarb and caramel	£4.50
Mille et une nuits Chinese green tea, rose, orange blossom, mint and ginger	£4.50

ICED BEVERAGES


Ladurée cold chocolate	£5.00	Jasmin iced tea	£5.00
Iced tea mélange spécial Ladurée	£5.00	Iced coffee	£5.00
Iced mint tea	£5.00		

SOFT BEVERAGES

Still or Sparkling water (750ml)	£4.50	Rose lemonade, Victorian lemonade	£4.50
Orange Juice, Apple Juice	£5.75	Coke, Diet Coke, Sprite	£4.00

MOCKTAILS

Raspberry Virgin Mojito	£8.50	Strawberry Fields	£8.50
-------------------------	-------	-------------------	-------

The dishes notified by a  are vegetarian

Please inform your waiter if you have any allergies or dietary requirements.

VAT included at current rate, 12.5% discretionary service charge will be added to your bill.

COCKTAILS

Kir Royal	£14.00	Passion Fruit Margarita	£10.00
Kir Royal Ladurée	£13.80	Espresso Martini	£10.00
Bellini	£14.00	Passion Fruit Martini	£10.00
Gin Cooler	£9.80	Strawberry Daiquiri	£10.00
Cosmopolitan	£9.80	Aperol Spritz	£9.80
Classic Mojito	£9.80	Campari Spritz	£9.80
Classic Pimm's	£10.25	Cocktail Macaron Rose	£10.25
Maison Mirabeau Dry Gin & Rose Lemonade			£13.00

BOTTLED BEERS

Stella Artois	£5.00	Hoegaarden	£5.50
Pilsner Urquell	£5.00	Camden Pale Ale	£5.50

CHAMPAGNE

	Bottle 375ml	Bottle 750ml	Glass 125ml
Ladurée Rosé	£32.50	£45.00	£12.50
Moët & Chandon Imperial		£60.00	£13.50
Laurent Perrier Brut Rosé		£89.00	
Dom Pérignon		£290.00	

WHITE WINES


Viognier, St Hilaire 2019	£25.00	£6.50
Sauvignon Blanc, Beau Mayne Bordeaux 2018	£31.00	£7.50
Vouvray, Domaine de Gautier 2017	£37.00	
Chardonnay Saint Veran, Domaine Gueugnon Raymond 2018	£37.00	£8.00
Chassagne Montrachet Les Pierres, Jean Marc Pillot, Bourgogne 2017	£60.00	

ROSÉ WINES

Maison Mirabeau, Signature Rosé, Cuvée « Pure »	£30.00	£7.50
Val Joanis, Les Agasses, Côtes de Provence 2019	£25.00	£7.00
Côtes de Provence, Cuve Joséphine 2019	£31.50	£8.00

RED WINES

Cabernet Sauvignon, Beau Mayne Bordeaux 2019	£25.00	£7.00
Cabernet Franc, Saint Nicolas de Bourgueil, Le Clos du Vigneau 2018	£28.00	
Bourgogne Pinot Noir, Jean-Marc Pillot 2018	£35.00	£8.50
Saint Emilion, Château Haut Gros Cailloux 2016	£49.00	
Nuits Saint Georges, Vieilles Vignes Domaine Daniel Rion 2017	£69.00	

The dishes notified by a  are vegetarian

Please inform your waiter if you have any allergies or dietary requirements.

VAT included at current rate, 12.5% discretionary service charge will be added to your bill.