

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

SIDES

French fries	£6.50
Sweet Potato fries	£6.50

EXTRAS

Avocado	£4.00
Mushrooms	£4.00

*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.

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

Assortment of 4 Ladurée macarons £10.00

Classic flavours :

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

Vegan & Seasonal flavours :

Please ask a member of staff for our vegan 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
Apricot and Orange Blossom Tartlet A crispy orange blossom honey phyllo dough filled with orange blossom chantilly, dried fruits with honey and orange blossom, almond butter, apricot jam and decorated with vanilla topping, pollen, half pistachios and Violetas	£9.50
Vanilla Flan Caramelised puff pastry, cream flavoured with vanilla from Madagascar and Bourbon	£8.00
Fraisier Hazelnut base topped with creamy vanilla and strawberry mousse, decorated with strawberries and chocolate flowers.	£8.50
Chocolate éclair Gourmet choux pastry éclair, filled with chocolate cream, topped with chocolate icing	£8.00
Pistachio Macaron Cake Pistachio Macaron biscuit garnished with pistachio mousseline cream, pistachio icing	£8.50
Passionfruit and Raspberry Tart Sweet pastry, smooth passion fruit cream & fresh raspberries	£9.00
St Honoré Vanilla Caramel Puff pastry base, caramelized choux buns filled with vanilla pastry cream, Chantilly cream and sliced grilled almonds	£8.00

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

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VIENNOISERIES

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

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
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"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

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MOCKTAILS

Raspberry Virgin Mojito	£8.50	Strawberry Fields	£8.50
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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	

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