

La Maison Ladurée

Ladurée. Born in Rue Royale. Reigning supreme over all things delicious.

The story began in 1862 when Louis-Ernest Ladurée set up his bakery at Rue Royale 16, Paris. After a fire, the place reopened as a patisserie shop with the interiors decorated by a famous painter and poster artist Jules Chéret.

During the Belle Époque, Maison Ladurée became the very first French-style tea house and one of the capital's most highly sought-after addresses. The story continues in the 20th century when the Parisian macaron became the center of attention thanks to Ladurée recipe. The macaron soon became intimately linked with Maison Ladurée. This precious piece of deliciousness reinvents itself year after year, season after season.

For over many years, the majestic Maison Ladurée has been synonymous with excellence, and is the ambassador of luxury French patisserie all over the world.



Breakfast

Parisian Brunch

₪ 235

Choice of viennoiserie and bread served with butter, honey and jam

Bénédictine soft-boiled eggs

French toast served with maple syrup or Chantilly cream or jam

Ladurée granola, plain yogurt, fresh fruit salad served with 2 macarons

Freshly squeezed orange juice or mint lemonade

Ladurée coffee, tea or hot chocolate



Parisian Brunch

Arabic Breakfast For Two

₪ 225

Choice of eggs (scrambled, omelette or bénédictine) shakshuka, hummus, labneh, pita bread, fresh mint, cucumber and cherry tomato, olives, turkey ham, selection of hot beverages and fresh juices.

Ladurée

₪ 85

Basket filled with three mini viennoiseries and bread served with butter, honey and jam.

Freshly squeezed orange or grapefruit juice.

Ladurée coffee, tea or hot chocolate



Arabic Breakfast

Champs Elysées

₪ 135

Choice of viennoiserie and bread served with butter, honey and jam

Freshly squeezed orange or lemon mint juice

Omelette, Fresh fruit salad

Ladurée coffee, tea or hot chocolate

English Breakfast

₪ 93

A refined morning classic featuring your choice of scrambled or fried eggs, veal bacon and Merguez veal sausage, served with crispy hash browns “Pomme Anna”, stuffed mushrooms, baked tomato, toasted artisan bread and baked beans.

*Please be advised: Our dishes may contain allergens or traces of allergens. If you have any food allergies or intolerances, please consult your server or manager before placing your order.
Consuming raw, undercooked, or cooked-to-order meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, particularly for individuals with certain medical conditions*
Vat included





Free range eggs

All our eggs come from free-range farming.



Middle Eastern Omelette

Eggs Royale ₪ 95

English muffin or brioche, smoked salmon, hollandaise, salmon roe, lime, dill, with poached or boiled eggs.    

Bénédictine Soft Boiled Eggs ₪ 69

Soft-boiled eggs with Hollandaise sauce.

Eggs Florentine ₪ 85

English muffin or brioche with spinach, Cheddar béchamel, smoked paprika, and Lincolnshire cheese.

Labneh Tartine ₪ 55

Sourdough bread, labneh, zaatar, pomegranate seeds, pine nuts, poached eggs and lemon dressing, chilli oil

Soft boiled egg & salmon ₪ 95

Brioche toast, soft-boiled egg, avocado, smoked salmon, zaatar, radish, pollen.

Croissant Salmon, Avocado ₪ 79

Scrambled eggs, smoked salmon, avocado, Hollandaise sauce

English Breakfast ₪ 93

Fried or scrambled egg, veal sausage, bacon, mushrooms, baked tomato, Pomme Anna, toast and beans.    

Ladurée Omelette ₪ 72

Mushroom, Emmental cheese, veal ham, tomato concasse and fine herbs

Royale Omelette ₪ 92

Free range eggs, Salmon roe, Hollandaise sauce, Lime powder and fresh dill   

Middle Eastern Omelette ₪ 85

Free-range eggs, cherry tomatoes, red onion, garlicky labneh, chili sauce, smoked paprika, zesty salad.

Breakfast Bowl ₪ 89

Quinoa, cucumber, avocado, vegan cheese, pomegranate, herbs, poached eggs, English muffins, mix seeds, Hollandaise sauce

Avocado Asparagus Tartine ₪ 69

Sourdough bread, mashed avocado, asparagus, poached eggs, feta cheese, flax and pumpkin seeds with lemon dressing



Egg Florentine

Allergens



Crustaceans



Mustard



Sesame



Soya



Nuts



Sulfites



Fish



Gluten



Milk



Eggs



Celery



Free range eggs

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Scrambled eggs with caviar

Scrambled eggs with caviar **฿135**

Creamy scrambled eggs served with 10g of Osietra caviar.    

Soft boiled Egg & Asparagus **฿75**

Brioche toast, soft-boiled egg, green asparagus, avocado, pollen seeds.   

Croissant veal & cheese **฿75**

Plain croissant, veal, mushroom, Mornay sauce, boiled egg, Emmental cheese.

Breakfast Bowl **฿ 89**

Quinoa, cucumber, pomegranate seeds, mixed herbs, vegan cheese, avocado, poached egg, Hollandaise.

Soft boiled egg & salmon **฿ 75**

Brioche toast, soft-boiled egg, avocado, smoked salmon, zaatar, radish, pollen.

Croissant Shakshouka **฿ 75**

Boiled eggs, red and green pepper shakshouka, cheddar, tomato Hollandaise.



Breakfast Bowl

Allergens



Crustaceans



Mustard



Sesame



Soya



Nuts



Sulfites



Fish



Gluten



Milk



Eggs



Celery



Fruits and Dairies

Fresh Fruit Salad ₪ 49

Mix of melon, pineapple, kiwi, orange, strawberries, raspberries, and blueberries

Greek Yogurt With Homemade Granola ₪ 55

Ladurée granola served with yogurt



Acai Bowl ₪ 58

Acai, homemade granola, fresh blueberry, strawberry and raspberry



Acai Bowl



Chocolate Croissant

Viennoiseries

M | L

Ladurée Croissant  ₪ 15 | 22

Chocolate Croissant  ₪ 15 | 25

Walnut Croissant  ₪ 15 | 25

Zaatar Croissant  ₪ 15 | 25

Ladurée Savoury Croissants

Avocado and Salmon ₪ 79

Scrambled eggs, avocado and smoked salmon, Hollandaise sauce, mix seeds

Shakshouka ₪ 75

Green and red peppers shakshuka, Cheddar cheese, boiled eggs and tomato hollandaise

Allergens



Crustaceans



Mustard



Sesame



Soya



Nuts



Sulphites



Fish



Gluten



Milk



Eggs



Celery

French Toast



Ispahan French Toast

Classic French Toast ₪ 69

Maple syrup or jam or Chantilly whipped cream 🍷 🌿 🥚

Salted Caramel ₪ 72

Salted caramel sauce, vanilla ice cream, salted caramel macaron.

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Chocolate Hazelnut ₪ 72

Hazelnut shortbread, Madagascar vanilla whipped cream, chocolate ice cream, cocoa nibs, chocolate sauce, homemade brioche

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Ispahan French Toast ₪ 72

Homemade brioche with rose ice cream, raspberries, lychees, rose macaron, and raspberry coulis 🍷 🌿 🥚 🍷

Dubai Chocolate French Toast ₪ 76

Tahini pistachio kadaifi, pistachio filling, vanilla ice cream, rose petals and hot chocolate sauce

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Aseeda French toast ₪ 76

A refined fusion of golden French toast and saffron-infused aseeda, layered with Arabic coffee caramel and finished with hazelnut-cardamom crumble, vanilla ice cream, pistachio, and rose petals. A contemporary take on Middle Eastern heritage with warm, indulgent flavors.

Pastry Creation

Tiramisu ₪ 58

Opalys Chocolate cup, brown sugar biscuit cuillere, crunchy coffee praline, coffee syrup, Tiramisu cream 🍷 🍷 🍷 🌿 🥚

Honey Cake ₪ 56

Honey biscuit, vanilla cream, Dulcey chocolate smooth cream 🍷 🌿 🥚 🌿 🍷 🍷

Diva ₪ 55

Sacher biscuit, feuilletine with cocoa nibs, chocolate mousse, vanilla crèmeux, almond crunchy glaze, black mirror glaze.



Tiramisu

Allergens





Pastry

Iconic



Ispahan

Plaisir Gourmand ₪ 50

Choux pastry, vanilla light pastry cream, whipped cream, strawberries. 🍓 🥛 🥚 🌿 🍌

Lemon cake ₪ 19

Pound cake with lemon zest, soaked in fresh lemon syrup

Large Size ₪ 129

Ispahan ₪ 55

Crunchy raspberry rose base with Joconde biscuit, layered with raspberry confit, lychees, rose mascarpone, rose glaze and dried rose petals 🍓 🥛 🥚 🌿 🍌

Plaisir Sucré ₪ 55

Hazelnut dacquoise biscuit, milk chocolate ganache with milk chocolate Chantilly

🍌 🍓 🥛 🥚 🌿

Raspberry passion tart ₪ 55

Sweet pastry, smooth passion fruit cream and fresh raspberries

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Éclair Milk Chocolate ₪ 45

Chocolate puff pastry, Jivara milk chocolate cream, Jivara milk chocolate icing.

Rose cake ₪ 19

Pound cake with rose petals and rose syrup.

Large Size ₪ 129

Tradition

Éclair Pistache ₪ 45

Éclair shell, pistachio cream, pistachio fondant, pistachio crumbs 🍌 🍓 🥛 🌿 🥚

Flan Vanille ₪ 45

Caramelized puff pastry with Vanilla custard

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Millefeuille Praline ₪ 55

Caramelized puff pastry, caramelized almonds, crunchy praline, praline cream.

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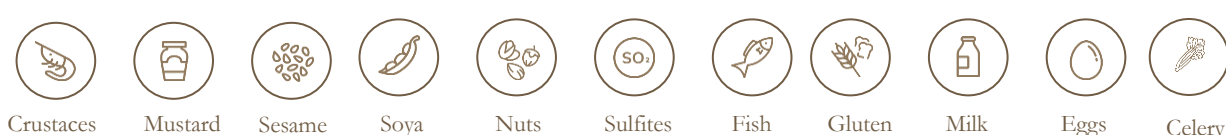
Fondant Chocolat 6 Persons ₪ 249

Chocolate cookies with chocolate fondant, topped with a petite macaron shell.



Flan Vanille

Allergens



Starters

French Onion Soup **₪ 76**
Caramelized onion soup “soup à la française”
Emmental cheese and toast

Creamy Vegetable Soup **₪ 59**
Mix of carrot, leeks, potatoes, light cream

Cucumber Avocado Gazpacho **₪ 52**
Cold refreshing soup from cucumber, red onion, coriander, fresh mint, Greek yogurt, olive oil, avocado, lime



French Onion Soup

Great to share



Salmon Blinis

Salmon Blinis **₪ 74**
Smoked salmon, homemade blinis, Lemon
Fresh cream and dill oil

Caviar Blinis **₪ 449**
30 Gr of Oscietra caviar, homemade blinis,
sour cream and lime

Allergens





Salads

Served from noon

Ladurée Salad

₪ 88

Fresh baby spinach, mozzarella, orange, asparagus, dried cranberries, avocado, pumpkin & flax seeds, citrus dressing (SO) 🌱 🥥 🥑

Lentil Salad

₪ 86

Fresh baby spinach, lentils, sweet potatoes, avocado, almonds, vegan cheese, pomegranate, harissa vinaigrette 🌱 🥥 🥑

Caesar Salad Tiger Prawn

₪ 97

Baby gem lettuce, parmesan cheese, free range egg, croutons, avocado, Caesar dressing.

Caesar Salad With Chicken

₪ 89

Baby gem lettuce, parmesan cheese, Free-range egg, crouton, avocado, Caesar dressing Chicken.



Poke Bowl Chicken



Crab Salad

Poke Bowl Salmon

₪ 94

Mix quinoa, carrot, cucumber, radish, mango, avocado, chia seeds, edamame, spicy and light lime mayonnaise

Poke Bowl Chicken

₪ 89

Cornfed chicken, mix quinoa, raspberry, carrots, cucumber, radish, mango, avocado, edamame, spicy lime mayo.

Crab Salad

₪ 89

Crab, grapefruit, orange, Iceberg lettuce, avocado, radish, zesty lemon sauce and fresh coriander 🌱 🥥 🥑

Date Salad

₪ 79

Spinach, stuffed dates, barley, orange segments, rocket, pistachio, walnut, dried cranberries, feta cheese and date dressing.

(SO) 🌱 🥥 🥑

Allergens



Crustaceans



Mustard



Sesame



Soya



Nuts



Sulfites



Fish



Gluten



Milk



Eggs



Celery

Rolls, Sandwiches and Toasts



All Rolls , Sandwiches and Toast are served with French fries and salad



Lobster Roll

Lobster Roll ₪ 94

Homemade bread roll, lobster, tomato and lemon confit, mayonnaise, lemongrass



Caesar Roll ₪ 79

Homemade bread roll, chicken, Caesar sauce, avocado, parmesan, radish, kale, radicchio



Croque Monsieur Ladurée ₪ 89

White bread, mornay sauce, Emmental cheese, turkey ham



Croque Monsieur Mozzarella ₪ 82

White bread, mozzarella, tomato vegan pesto, served with mornay pesto sauce



**Soft-boiled Egg And Salmon
Avocado Toast**

₪ 75

Brioche toast, soft-boiled egg, avocado, smoked salmon, Zaatar spice, red radish, pollen seeds



**Soft-boiled Egg And Asparagus
Avocado Toast** ₪ 75

Brioche toast, soft-boiled egg, green asparagus, avocado, and pollen seeds



Shrimp Avocado Toast

₪ 74

Brioche bread, breaded shrimps , avocado, baby gem, black and white sesame, spicy mayo dressing



Croque Monsieur Ladurée

Labneh Tartine ₪ 55

Sourdough bread, labneh, zaatar, pomegranate seeds, pine nuts, poached eggs, lemon dressing.

Allergens



Crustaceans



Mustard



Sesame



Soya



Nuts



Sulfites



Fish



Gluten



Milk



Eggs



Celery



Club and burger

All burgers and clubs are served with French fries and salad
Your choice of white, brown, or cereal bread for the Club sandwiches

Club Ladurée ₪ 96

White bread with free-range chicken, lettuce, tomato, free-range egg, veal bacon, and mayonnaise. 🥛 🌿 🥚 🥛

Club Salmon ₪ 98

Cereal bread, smoked salmon, lettuce, tomato, avocado, honey cream cheese 🥛 🥛 🌿 🥚 🥛

Beef Sliders ₪ 88

Potato bun, beef patty, tomato confit, iceberg lettuce, mayo, capers, pickles and raclette cheese

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Club Ladurée



Ladurée Gourmet Burger

Crispy Chicken Sliders ₪ 82

Potato bun, crispy chicken, cucumber pickles, cheddar cheese, spicy mayo dressing, coleslaw 🌿 🥛 🌿 🥚 🥛 🌿

Ladurée Gourmet Burger ₪ 110

Potato bun, truffle mayo, confit beef cheeks, smoked raclette, Mache salad, tomatoes, crispy onions, onion compote and pickles. 🌿 🥛 🌿 🥚 🥛 🌿

Allergens



Main courses



SIGNATURE LADURÉE

Vol-au-vent Grande Tradition 159

Chicken, Porcini, Paris button and Morel mushrooms, baby pearl onion, mushroom sauce



Vol au Vent

Beef sirloin ₪229

350 gr of prime beef ribeye served with pepper sauce, French fries and mix salad

Risotto Saffron Prawns ₪ 135

Carnaroli risotto with saffron, parmesan cheese, jumbo prawns

Saffron Risotto Chicken ₪ 119

Carnaroli risotto with saffron and parmesan cheese

Penne Arrabiata ₪ 92

Penne pasta, Mozzarella and Parmesan cheese, basil, tomato sauce

Grilled Salmon ₪ 149

Salmon fillet, baby potatoes, carrot, radish, pearl onion and green pea, creamy lemon sauce

Grilled Chicken ₪ 106

Chicken, Green peas, Gnocchi, Baby carrots, red radish, baby pearl onion served with lemon sauce

Sides

French Fries ₪ 29

French Fries Parmesan & Truffle  ₪ 45

Mac & Cheese    ₪ 35

Mac & Cheese Truffle    ₪ 45

Grilled Chicken Sides ₪ 29

Grilled Prawns ₪ 35

Mixed Mushroom ₪ 29

Mixed Salad ₪ 29

Smoked Salmon ₪ 35

Asparagus ₪ 9

Allergens



Crustaceans



Mustard



Sesame



Soya



Nuts



Sulfites



Fish



Gluten



Milk



Eggs



Celery



Desserts



Crème Brûlée

Fondant au chocolat ₪ 69

A decadent warm chocolate fondant with a soft, molten center paired with crunchy grue chocolate tuile, creamy vanilla ice cream and delicate gold leaf. 🍷 🌿 🥚 🍃

Crème Brûlée ₪ 55

Rich vanilla custard cream with caramelized sugar crust 🍷 🥚

Chocolat liégeois ₪ 49

Chocolate sorbet, cold chocolate, Chantilly whipped cream.

Ladurée Um Ali ₪ 39

Warm brioche pudding with pistachios, cranberries, and a hint of orange blossom



Ispahan Cup ₪ 49

Raspberry sorbet, rose ice cream, raspberries, lychees, Chantilly whipped cream, and dried raspberries.

Ice Cream One Scoop ₪ 15

Vanilla, milk chocolate, pistachio, rose, raspberry sorbet

Ice Cream Two Scoop ₪ 30

Ice cream flavours: Vanilla, Chocolate, Pistachio, Rose Petal. Sorbet flavours: Raspberry



Ladurée Ice cream

Milkshakes ₪ 39

Rose Milk Shake: *Rose ice cream, Milk, Chantilly cream, Rose macaron shells*

Chocolate Milk Shake: *Chocolate Ice cream, Milk, Chantilly cream, Chocolate macaron shells*

Vanilla Milk Shake: *Vanilla ice cream, Milk, Chantilly, Vanilla macaron shell*

Pistachio Milk Shake: *Pistachio ice cream, Milk, Chantilly cream . Vanilla macaron shell, vanilla powder*

Allergens



Crustaceans

Mustard

Sesame

Soya

Nuts

Sulfites

Fish

Gluten

Milk

Eggs

Celery



Macarons

Ladurée's iconic macarons - a delicate symphony of textures and flavors, crafted with timeless Parisian elegance since 1862.



Pistachio ₪ 15
Pistachio macaron shells, filled with Pistachio cream

Vanilla ₪ 15
Vanilla macaron shells filled with Madagascar vanilla cream

Salted Caramel ₪ 15
Caramel macaron shells, smooth caramel cream with sea salt

Rose ₪ 15
Rose macaron shells, filled with rose cream and rose aroma

Coffee ₪ 15
Coffee macaron shells, garnished with 100 % Arabica coffee cream

Chocolate ₪ 15
Two chocolate macaron shells made with 70% Cocoa, filled with chocolate and almond cremeux.

Lemon ₪ 15
Lemon Macaron shells filled with smooth lemon



Discover more of our exclusive seasonal macaron and Eugénie creations - available upon your waiter's recommendation.

Raspberry ₪ 15
Raspberry macaron shells, filled with raspberry jam

Peanut Caramel ₪ 15
Crunchy milk chocolate shell, a caramel heart with sea salt and shortbread biscuit

Ispahan ₪ 15
Two macaron shells sprinkled with dried rose petals and filled with a rose-raspberry jam and a lychee insert.

Gold Vanilla ₪ 25

Plaisir Sucré ₪ 15
Two chocolate macaron shells sprinkled with crêpe dentelle flakes, filled with a chocolate-hazelnut ganache enhanced by a crunchy chocolate-hazelnut insert.

Jasmine Tea ₪ 15



Macarons

Allergens





Eugénie

Refined harmony of shortbread, chocolate, and melting centers, inspired by Empress Eugénie



Eugénie

Vanilla **14**

White chocolate shell, shortbread biscuit and melting Vanilla from Madagascar melting heart

Strawberry **14**

Crunchy rice flour shortbread covered with white chocolate, filled with a strawberry melted heart and a strawberry white chocolate coating.

Caramel **14**

Crunchy milk chocolate shell, a caramel heart with sea salt and shortbread biscuit

Pistachio **14**

White chocolate shell, praline heart with Sicilian pistachio and shortbread biscuit

Hazelnut **14**

Crunchy rice flour shortbread covered with dark chocolate, filled with a hazelnut praline and a hazelnut chocolate coating on the top.

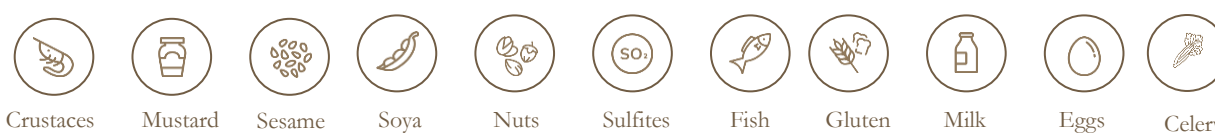
Rose **14**

White chocolate shell, melting rose and lychee heart and a shortbread biscuit



Pistachio

Allergens





Coffees



Ladurée V60

Cold Brew	฿ 39
Affogato	฿ 45
Spanish Latte (hot or iced)	฿ 39
Matcha Tea Latte (hot or iced)	฿ 45

Café Signature	฿ 30
Thé Masala	฿ 35
Ladurée V60	฿ 55
Espresso	฿ 25
Single Macchiato	฿ 25
Ladurée Coffee & Chantilly	฿ 43
Ladurée Coffee with milk	฿ 35
Ladurée coffee	฿ 29
Cortado	฿ 35
Cappuccino	฿ 35
Ladurée Hot Chocolate	฿ 40
Ladurée Chocolate Viennois	฿ 43
Arabic coffee	฿ 35
Café Latte Classic	฿ 35
French Press Ladurée	฿ 45
Turkish Coffee	฿ 29

Hot drinks

Classic Teas

Earl Grey	฿ 35
English Breakfast	฿ 35
Darjeeling Namring	฿ 35

Infusions

Camomile	฿ 35
Canarino	฿ 35
Café Blanc	฿ 35

Gourmet Teas

Jasmin	฿ 35
Jardin Bleu Royal	฿ 35

Creation Teas

Mélange Ladurée	฿ 35
<i>An elegant combination of Chinese black tea, citrus fruits, floral notes, light spices and vanilla</i>	
Marie-Antoinette	฿ 35
<i>Chinese black tea, rose petal, citrus fruit and honey notes</i>	
Roi Soleil	฿ 35
<i>A green tea marked by the energy of bergamot combined with rhubarb and caramel. A royal blend that gives panache to this tea.</i>	
Mille Et Une Nuits	฿ 35
<i>A Chinese green tea rose notes, orange blossom mint and ginger</i>	

Allergens





Soleil du Manguue

Mocktails

Arlequin	₪ 52
Virgin, Raspberry or Strawberry Mojito	₪ 46
La Vie en Rose	₪ 46
Passionita	₪ 46
Ladurée Tini	₪ 40
Café Negroni	₪ 36
Milkshake	₪ 39
Mint Lemonade	₪ 39
Orange Juice	₪ 36

Iced Teas

Qamar d’Or	₪ 40
Rose du Jardin	₪ 45
Soleil du Manguue	₪ 45
Trésor du Roi	₪ 45
Ladurée iced tea	₪ 40

Matcha collection

Rose Matcha 	₪ 49
Matcha Strawberry Cloud 	₪ 49
Mango Matcha 	₪ 49

Healthy Juices

Exotic	₪ 40
Energy	₪ 40
Berry	₪ 40

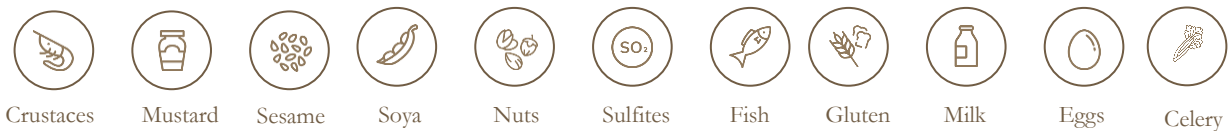
Water and Sodas

Evian Still/Sparkling (330ml)	₪ 24
Evian Still/ Sparkling (550ml)	₪ 26
Evian Still/ Sparkling (750ml)	₪ 34



Matcha collection

Allergens



Macaron Pyramids & Occasion Cakes



Parisian Elegance for Every Celebration

Scan to discover more

Indulge in the elegance of Ladurée Macaron or Choux Pyramids & Cakes, where iconic Parisian flavors meet timeless craftsmanship. Each creation features our signature macarons and exquisite cakes, perfect for weddings, events, or gifting. Order online with delivery across the UAE or pick up from any Ladurée boutique. Celebrate life's sweetest moments with the taste of authentic French luxury. Make every occasion unforgettable with Ladurée.



Ladurée Gifting & Catering



Elegance in Every Bite

Discover bespoke gifting with luxurious macaron boxes and curated hampers, perfect for events or personal occasions.

Our catering brings French pâtisserie to life, tailored beautifully for intimate or grand celebrations.

With refined flavors and elegant packaging, every detail reflects Ladurée's timeless Parisian charm.

Contact our Sales & Events team:

Rana Daher: +971 2487471

rdaher@fsladuree.ae

Scan to discover more





Please be advised: Our dishes may contain allergens or traces of allergens. If you have any food allergies or intolerances, please consult your server or manager before placing your order.

Consuming raw, undercooked, or cooked-to-order meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, particularly for individuals with certain medical conditions.



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