



*Bienvenue*  
*Welcome*



**The Ladurée way...**

Ladurée Aviation appreciates that, for many passengers, their time aboard a private aircraft can be just as important as the destination itself. The experience should start from the moment you board the plane...

## *Le Petit Déjeuner Ladurée*

Croissant à l'ancienne	£2.30
Croissant with almonds and walnuts	£2.40
Pain au chocolat	£2.30
Brioche au sucre	£1.90
Palmier	£2.00
Lemon cake slice	£3.80
Fruit cake slice	£3.80
Mini – viennoiseries (selection of 3) <i>Mini croissant, mini croissant with almonds and walnuts, mini pain au chocolat</i>	£5.00
Ladurée assorted bread rolls (each)	£1.00
Ladurée butter and jam (each) <i>Apricot, blackcurrant, redcurrant, lemon, orange, strawberry</i>	£1.00
Assortment of breakfast cheeses <i>Cantal, Sainte Maure Fermier, bread and butter</i>	£8.00
Meat platter <i>La viande de Grison, Bresaola, Cecina de Leon with bread, butter, olive oil and fresh mixed herbs</i>	£10.50
Fresh fruit salad <i>Pineapple, mango, orange, guava, passion fruit, kiwi, raspberry and fresh mint</i>	£6.80
Ferme Normande yoghurt from Hattenville	£4.00
Freshly squeezed juices	300ml: £4.00 1 litre: £13.50

## Les Intentions Ladurée

Ladurée crudités <i>Freshly cut seasonal garden vegetables with assorted dips</i>	£12.00
Cheese platter <i>Cantal, Sainte Maure Fermier, Fourme D'Ambert, Bleu D'Auvergne, Beaufort with quince jam, bread and butter</i>	£16.00
Meat platter <i>La viande de Grison, Bresaola, Cecina de Leon with bread, butter, olive oil and fresh mixed herbs</i>	£26.00
English style finger sandwich selection <i>Assortment of 4 delicate sandwiches with various fillings: Ham, Scottish smoked salmon, Beaufort cheese, Piquillos sweet peppers</i>	£12.00
Assortment of savoury canapés (price is for each canapé) <i>Foie gras with macaroon; fromage blanc tartlet; aubergine and saffron tartlet; mini asparagus éclair; mini carrot éclair; mini celeriac and black truffle choux; blini with Scottish smoked salmon</i>	£2.75
Savoury straws (assortment of 5 a portion) <i>Cheese, black olive, poppy seed</i>	£3.50

## Club Sandwiches Ladurée

Club Champs-Elysées <i>Toasts, dried tomato, aubergine, courgette, black olive, riquette salad, mozzarella, parmesan cheese with pine nut, rosemary and basil dressing</i>	£15.50
Club Ladurée <i>Toasts, salad, chicken, hard-boiled egg, tomatoes, bacon with home made mayonnaise</i>	£16.50
Club Salmon <i>Toasts, salad, hard-boiled egg, cucumber, Scottish smoked salmon with home made mayonnaise</i>	£17.50

## Les Salades Ladurée

Salade Bonaparte <i>Scottish smoked salmon, mesclun salad, salmon eggs, Isabella pasta, seaweed tartare, black olive cream, olive oil, lemon juice and balsamic vinegar</i>	£23.00
Salade Ladurée <i>Riquette salad, small artichokes, green beans, tomatoes, green asparagus, mozzarella cheese, squash seeds, pesto, grapefruit and lemon olive oil</i>	£19.50
Salade Concorde <i>Chicken fillet, cucumber, baby spinach, tomatoes, olive oil, balsamic vinegar and Meaux mustard vinaigrette</i>	£19.50

## Les Entrées Ladurée

Duck foie gras with a seasonal macaroon and kugelhopf brioche	£19.50
Scottish smoked salmon <i>German rye bread and butter</i>	£17.00

## Les Plats Ladurée

Beef fillet with potato candies, galanga root	£29.00
Printemps salad with king prawns <i>Aubergine, soya beans and mixed salad</i>	£32.00
Roasted lobster in filo pastry <i>Samosa of soya beans, piquillos, roquette salad and avocado oil</i>	£32.50
Chicken breast with mash potatoes and black truffle dressing	£25.00

## Les Accompagnements

Choose from the following (price is for each side order):	£5.50
<i>Mash potato; potato candies; French beans; young salad sprouts with fresh herbs</i>	

## Les Pâtisseries Traditionnelles Ladurée

Succès Praline <i>Almond meringue, praline cream with caramelized almonds and hazelnuts</i>	£4.30
Carré Chocolat <i>Black chocolate macaroon biscuit, thin crispy leaves of dark chocolate, smooth dark chocolate cream, smooth dark chocolate biscuit and chocolate zabaglione mousse</i>	£5.70
Millefeuille Praliné <i>Caramelized puff pastry, praline cream, almond pralines and crispy hazelnuts</i>	£5.00
Ispahan <i>Smooth rose flavoured macaroon biscuit, rose petal cream, fresh raspberries and lychees</i>	£5.70
Plaisir Sucré <i>Almond meringue sandwich cake with crushed Piedmont hazelnuts, crusty praline, thin milk chocolate leaves, Chantilly cream and milk chocolate filling</i>	£5.00
Mini – viennoiseries (selection of 3) <i>Mini croissant, mini croissant with almonds and walnuts, mini pain au chocolat</i>	£5.00
Éclair Chocolat Ladurée <i>Cream puff pastry covered with thin sweet shortcut pastry, garnished with chocolate cream and traditional chocolate icing</i>	£4.00

## Les Tartes Ladurée

Tarte Passion Framboise <i>Sweet pastry, smooth passion fruit cream and fresh raspberries</i>	£5.40
Tarte Citron <i>Sweet pastry, smooth lemon cream and lemon glaze</i>	£3.60

## Les Macarons Ladurée

Macaroons <i>Rose, liquorice, coffee, chocolate, vanilla, pistachio, caramel with superfine salt, raspberry, red berries (seasonal flavours on request)</i>	£1.80
Gold Leaf/Chocolate Macaroon	£3.30
Macaroon Pyramid (24 macaroons) (45 macaroons)	£35.50 £65.50
Macaroon gift boxes (from 4 to 60 pieces) available on request	

## Les Thé's Ladurée (20 bags per box)

Thé Mélangé Spécial Ladurée <i>Ladurée blend tea scented with orange, rose, vanilla, cinnamon</i>	£8.50
Thé aux Amandes <i>Black China tea and Ceylon scented with almonds</i>	£8.50
Thé au Caramel au Lait <i>Black China tea and Ceylon scented with milk caramel and flowers</i>	£8.50
Thé à la Rose <i>Black China tea and Ceylon scented with rose</i>	£8.50
Thé Earl Grey Fleurs <i>Blend of non smoked China tea with bergamot flower</i>	£8.50
Thé à la Vanille <i>Darjeeling and Assam tea scented with vanilla</i>	£8.50
Thé Darjeeling Mamring <i>Mixed Darjeeling teas from the Himalaya with flavours of almond and peach</i>	£8.50
Thé Jardin Bleu Royal <i>Unsmoked China and Indian teas with wild strawberries, rhubarb with cornflower and Helianthe flower</i>	£8.50
Ladurée home made thick and creamy hot chocolate	£3.50
Ladurée fresh ground coffee	£3.00

# *Champagnes et Vins Ladurée*

## **Champagnes (70cl)**

Ladurée Brut Rose	£39.00
Ladurée Blanc de Blanc 'Limited Edition'	£85.00
Dom Pérignon cuvée 2000	£150.00
Krug cuvée 1995	£200.00

## **Les Vins Blancs (70cl)**

Sancerre 2007 Domaine des vieux pruniers	£40.00
Chablis Grand Cru 2006 Domaine Louis Michel	£80.00
Chassagne Montrachet 2005 Domaine Jean Pillot	£95.00

## **Les Vins Rouges (70cl)**

Château Lamothe Bergeron, Haut Medoc 2004 Bordeaux	£40.00
Châteauneuf du Pape tradition 2006	£65.00
Nuit-Saint-Georges, Les Fleurières 2006 Bourgogne	£95.00
Château Lynch Bages, Pauillac 1999 Bordeaux	£195.00

## **Vin Dessert (37.5cl)**

Les Cypres de Climens, Barsac 2002 Sauternes	£40.00
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Maison fondée en 1862

# LADURÉE

*Fabricant de douceurs*

*Paris*

*Please bring any dietary requirements to our attention  
An additional 15% aviation service charge will be added to your bill*