

EVENTS & SPECIAL OCCASIONS

Maison fondée en 1862

LADURÉE

*Paris*

FESTIVE EDITION

INDIA 2026

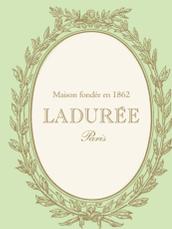


MAISON  
LADURÉE.  
160 YEARS  
OF EXPERTISE.

*Born in Rue Royale, now reigning supreme  
over all things delicious*

*The story began in 1862 when Louis-Ernest Ladurée opened his bakery at number 16 Rue Royale, Paris. Since then, Ladurée has never stopped reinventing itself. The originator of the macaron, the pioneer of tea rooms, unequalled in the art of reinterpreting its classics and forging links with fashion and the zeitgeist, Ladurée tells the story of Paris and the Parisian spirit. To savour one of our creations is to awaken the senses as well as the mind. Ladurée showcases fine French patisserie, with taste and daring.*

"The ultimate  
maison à la française.  
An icon of French high patisserie."



## *Our pastry chef*

*The values of Maison Ladurée remain intact and alive in the hearts of our teams. From using raw materials of exceptional quality and local suppliers whenever possible to our respect for seasonal produce and the expertise of the pâtisserie specialists, we are proud of our extremely high standards at every moment, and our ambition to marry tradition with creativity.*

*Creative pâtisserie chef Julien Alvarez gives free rein to every fantasy. He draws on the legacy and DNA of Maison Ladurée and incorporates his bold vision too.*



**Julien Alvarez**  
*Chef pâtissier / Pastry chef*



*Photo : Maxence Gantier*

## *Our team and our brigade of international chefs*

*A veritable and traditional maison à la française, Ladurée shares its pastry expertise all over the world. Every detail is taken care of, from recipes to presentation and service.*



SPECIAL OCCASIONS

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LADURÉE

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LADURÉE – SPECIAL OCCASIONS

## ESSENTIAL FOR *SPECIAL OCCASIONS*

### *French Toast & Hot Chocolate*

*Classic French Toast with Maple Syrup*  
*Iconic Ladurée Hot Chocolate*



## LADURÉE LOUNGE MENU

### *Veinnoiseries*

*Ladurée Croissant Mini*

*Walnut Croissant Mini*

*Almond bostock*

### *Tea Cake Slices*

*Chocolate*

*Rose*

### *Petit Fours*

- *Passion Raspberry Tartlets*
- *Strawberry Tartlets*
- *Chou Rose raspberry*
- *Mini Ispahan*
- *Mini Plaisir Sucre*
- *Mini Millefeuille Vanilla*

### *Macarons & Eugenie*

### *Finger Bars*

### *Tea & Coffee*



# LADURÉE GRAZING MENU

## *Salads*

- *Quinoa Salad*
- *Ladurée Poke Bowl*
- *Ladurée Salad*

## *Savoury Canapes*

- *Salmon Blinis*
- *Tapenade Blinis*
- *Tomato Mozzarella Blinis*
- *Chicken Vol au Vent*
- *Mushroom Vol au Vent*
- *Cheese Tart*
- *Seed Tart*
- *Chive Tart*
- *Tomato Dome*
- *Pesto Basil Dome Nantai*
- *Smoked Salmon Bruschetta*

## *Macarons & Eugenie*

## *Finger Bars*

## *Finger Sandwiches*



# LADURÉE ROYAL DESSERT MENU WITH CART

## *Sweet Petit Fours*

- *Passion Raspberry Tartlets*
- *Strawberry Tartlets*
- *Chou Rose raspberry*
- *Mini Ispahan*
- *Mini Plaisir Sucre*
- *Mini Millefeuille Vanilla*
- *Rose Religes*
- *Chocolate Pepite*
- *Eclairs Vanilla*
- *Eclairs Chocolate*
- *Ispahan Finger Bar*
- *Vanilla Pecan Finger Bar*
- *Pistachio Finger Bar*

## *Macarons & Eugenie*

## *Macaron Pyramids*



# LADURÉE MACARON CART

## *Macarons*

- *Coffee*
- *Lemon*
- *Vanilla*
- *Pistachio*
- *Chocolate*
- *Rose Petal*
- *Strawberry Candy*
- *Ispahan*
- *Marie Antoinette*
- *Dark Chocolate Coated Raspberry*





*For any enquiries, please contact our team*

LADURÉE

*Paris*

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