

LADURÉE

Paris

The French luxury pastry quest

Inventor of the French-style tea room

Ladurée passes an institution on to the French art of living with a sustainable imprint on Parisian life.

Limited Edition- 400 years «Château de Versailles »

24 Macarons Gift Box



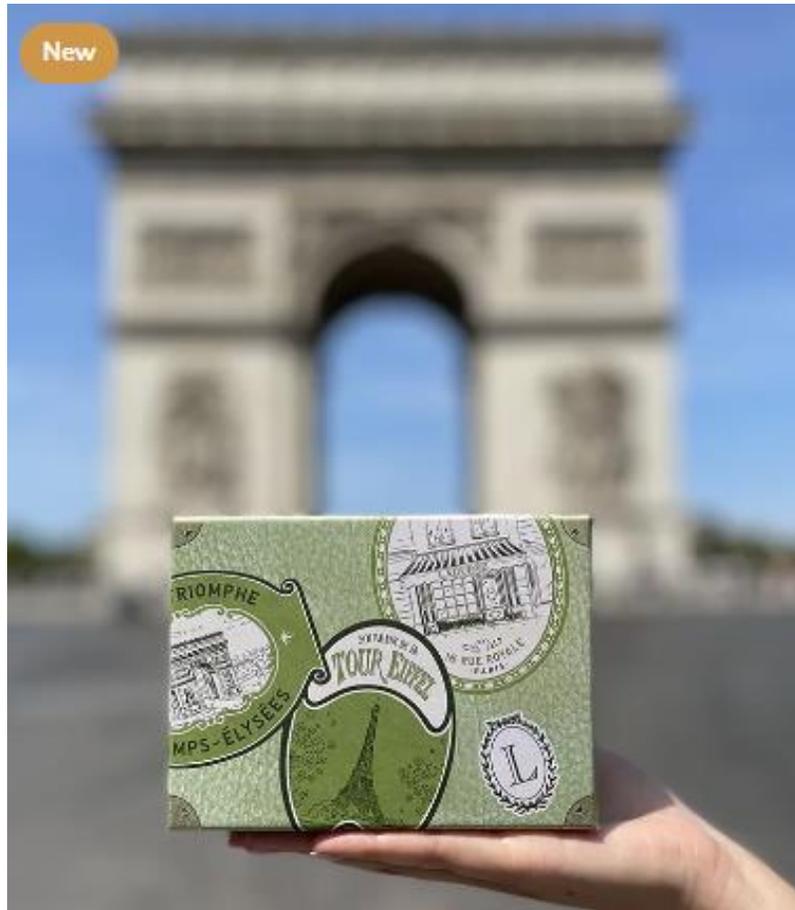
« Château de Versailles »

8 Macaron Gift Box



« Paris »

8 Macaron Gift Box



« Fleurette »

18 Macaron Gift Box



Limited Edition- Vanilla
« Paris Macaron »



OUR MACARONS FLAVOURS

In love with macarons? Fall for subtle flavors with delicate textures that combine to create moments of sweet happiness.



VANILLA



RASPBERRY



PASSION FRUIT



CHOCOLATE



LEMON



COFFEE



PISTACHIO



ORANGE BLOSSOM



MARIE-ANTOINETTE TEA



CARAMEL



ROSE



ALMOND

EUGÉNIE, THE NEW LADURÉE ICON

Today, a new chapter is opening in the history of Maison Ladurée.

Introducing a new delicacy.

Meet Eugénie.

——— EUGÉNIE, IN FEW WORDS?

In its shape, Eugénie echoes the icon of Ladurée: the macaron. But beware! If visually, Eugénie appropriates the Ladurée codes, it is to better reinterpret them.

Eugénie is an unexpected marriage of textures, with a crunchy biscuit, a melting heart and a crunchy chocolate coating. With each bite, the textures blend and melt into a delicate harmony, taking gourmet audacity a step further.



OUR EUGÉNIE RECIPES

A new page has been turned in the history of Maison Ladurée. Let yourself be tempted by Eugénie : an unexpected marriage of textures, mixing a crunchy, gluten-free biscuit, a melting heart and a crunchy chocolate coating.

Eugénie is available in 8 iconic Ladurée flavors.



Eugénie Chocolate

A crunchy dark chocolate shell, a caramel heart with Nyangbo 68% chocolate and a shortbread biscuit.



Eugénie Vanilla

A crunchy white chocolate shell with vanilla pearls, a melting heart infused with Madagascar vanilla beans, a shortbread biscuit.



Eugénie Pistachio

A crispy white chocolate shell, a praline heart with pistachio and salt flower, a shortbread biscuit.



Eugénie Caramel

A crunchy milk chocolate shell, a caramel heart with salt flower, a shortbread biscuit.



Eugénie Rose

A crunchy white chocolate shell, a melting rose and lychee heart, a shortbread biscuit.



Eugénie Orange blossom

A crunchy white chocolate shell, a melting heart with orange blossom and Sicilian mandarin, a shortbread biscuit.



Eugénie Blackcurrant Violet

A crunchy white chocolate shell, a melting heart with violet and Burgundy blackcurrant, a shortbread biscuit.



Eugénie Tea Marie-Antoinette

A crunchy white chocolate shell, a caramel heart infused with Marie-Antoinette Tea (Chinese black tea, rose petals and citrus fruits and honey notes), a shortbread biscuit.