

Ice Creams & Sorbets

- Ice Cream.....\$ 5.00 (sm) \$ 8.00 (lg)
Tahitian Vanilla, Salted Caramel, 70% Dark Chocolate
- Sorbet.....\$ 5.00 (sm) \$ 8.00 (lg)
- Affogato.....\$ 8.00
Ice cream flavors rotate often

Hot Drinks

We proudly serve La Colombe coffee

- House Blend..... \$ 3.25 (sm) \$ 3.75 (lg)
- Café au Lait..... \$ 4.00 (sm) \$ 4.50 (lg)
- Espresso..... \$ 3.50
- Double Espresso..... \$ 4.00
- Americano..... \$ 4.00 (sm) \$ 4.50 (lg)
- Macchiato..... \$ 3.50 (sm) \$ 4.25 (lg)
- Café Latte..... \$ 4.25 (sm) \$ 4.75 (lg)
- Cappuccino..... \$ 4.25 (sm) \$ 4.75 (lg)
- Café Mocha..... \$ 4.75 (sm) \$ 5.25 (lg)
- Chai Latte..... \$ 4.25 (sm) \$ 4.75 (lg)
- Matcha Latte..... \$ 5.00 (sm) \$ 5.50 (lg)
- Spiced Apple Cider.....\$4.50 (sm) \$4.75 (lg)
- Chef's Hot Chocolate..... \$ 4.75 (sm) \$ 5.25 (lg)
Topped with a frosty chocolate foam
- Blossoming Hot Chocolate..... \$7.50
- Tea\$ 4.25 (sm) \$ 4.75 (lg)
Chamomile, English Breakfast, Earl Grey, Green Mint
All from Le Palais des Thés

Cold Drinks

- Iced Coffee..... \$ 3.25 (sm) \$ 3.75 (lg)
- Cold Brew Coffee..... \$ 4.75 (sm) \$5.50 (lg)
- Lemonade..... \$ 3.75 (sm) \$ 4.50 (lg)
- Iced Tea..... \$ 3.50 (sm) \$ 3.75 (lg)
Made with "Le Palais des Thés" signature Yunnan Black
- Iced Matcha Latte..... \$ 5.00 (sm) \$ 5.50 (lg)
- Juice and Milk..... \$ 4.00 (sm) \$ 6.00 (lg)
Orange, Grapefruit, and Swede Farm Milk
- Coke, Diet Coke, Water.....\$ 3.00
- San Pellegrino, Limonata, Aranciata..... \$ 3.00

189 Spring Street, New York, NY 10012
 Opening Hours: Mon-Sat (8am to 7pm), Sun (9am to 7pm)
 TEL: (212) 219 2773
 www.dominiqueanselny.com

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Breakfast

- Perfect Little Egg Sandwich.....\$9.00
Steamed, fluffy, farm fresh eggs with herbs and Gruyère cheese, served warm in a mini brioche bun (Served all day with a side salad)

Viennoiserie

- DKA.....\$5.50
"Dominique's Kouign Amann": Flaky and tender bread with caramelized layers
- The Cronut® Pastry.....\$6.00
Chef Dominique Ansel's signature "half croissant, half doughnut" pastry
- Croissant.....\$4.00
- Almond Croissant.....\$5.75
- Maple Pecan "French Toast".....\$6.50
- Ham & Cheese Croissant\$5.50
- Pain au Chocolat.....\$5.50
With three batons of chocolate!
- Toasted Coconut Chocolate Croissant.....\$6.00
With three batons of chocolate and coconut frangipane
- Gingerbread croissant.....\$6.00
Filled with gingerbread-spiced almond frangipane, and topped with caramelized pecans and marshmallow stars
- Nutella Milk Bread.....\$6.25
Tender milk brioche filled with Nutella

****All sales are final. No refunds, returns, or exchanges. Please note all prices do not include sales tax.****

Cakes & Tarts

Paris - New York.....	\$7.75
<i>A twist on the Paris-Brest, made with caramel, peanut and chocolate</i>	
Cotton Soft Cheesecake.....	\$7.25
Mini-Me Cake.....	\$8.00
<i>Four-textured chocolate cake topped with our "Mini Me's" (Gluten Free)</i>	
Black & Blue Pavlova.....	\$8.00
<i>Light-as-air blueberry meringue filled with blueberry compote, fresh blackberries, and lemon ganache</i>	
Blizzard the Bear Religieuse.....	\$8.00
<i>Two-tiered cream puff filled with raspberry jam and hazelnut linzer cookie ganache</i>	
Gingerbread Pinecone.....	\$8.50
<i>A singular chocolate pinecone made with speculoos ganache, ginger mousse, and a soft gingerbread cake, coated in rich dark chocolate and finished with handcut chocolate petals</i>	
Chocolate Caramel Mousse Cake.....	\$7.75
<i>Silky Valrhona dark chocolate mousse, caramel bavarois, and soft caramel, with a layer of crunchy salted hazelnut feuilletine and coffee-soaked devil's food cake</i>	
Chestnut Cassis Rose Mont Blanc.....	\$8.25
<i>Spiral piped chestnut cream cake with a cassis rose center, vanilla ganache, vanilla meringue and sablé Breton</i>	
Matcha Passion fruit Mousse Cake... ..	\$7.50
<i>Ever-so-light matcha mousse cake with passion fruit curd and white chocolate</i>	
Apple Tatin Tart.....	\$8.00
<i>A whole caramelized autumn orchard apple set a top of a sable Breton, finished with a dollop of crème fraîche on top</i>	
Chocolate Éclair.....	\$7.00
Salted Caramel Éclair.....	\$7.00

Soups

Butternut Squash Bisque.....	\$10.00
<i>A silky, hearty butternut squash bisque topped with sourdough croutons, fried sage, a drizzle of olive oil, and crème fraîche to finish. Served with a Gruyere Gougère on the side. (*VG)</i>	

Made-to-Order

Got 4 minutes to spare? We bake and finish off many of our items to order so it is fresh and hot out of the oven every day!

Madeleines.....	\$ 6.75 (10pc) ... \$ 11.25 (20pc)
Frozen S'mores.....	\$ 7.25
<i>Our signature honey marshmallow wrapped around a Tahitian vanilla ice cream with chocolate wafer crisps. Served on a smoked willow wood branch and torched to order.</i>	
Chocolate Chip Cookie Shot.....	\$ 4.75
<i>Served with our cold-infused Tahitian vanilla milk. Available daily after 3pm.</i>	

Cookies

Cannelé de Bordeaux.....	\$ 3.50
White Chocolate Macadamia Cookie.....	\$ 4.00
Double Chocolate Pecan Cookie.....	\$ 4.00
<i>(Gluten Free)</i>	
Chocolate Chunk Cookie.....	\$ 4.00
Sablé Breton (2pcs).....	\$ 3.50
Macarons.....	\$ 2.75
<i>(Assorted flavors)</i>	

*VG = Vegetarian

*VE = Vegan

We have large 8" cakes! Please pre-order 48 hours in advance by phone or on our website www.dominiqueanseNY.com

Sandwiches & Quiche

Our sandwiches are assembled to order to assure freshness & are served with a side salad with Dijon vinaigrette

Spinach Gruyère Quiche.....	\$12.50
<i>Garlic sautéed spinach and Gruyère cheese in a flaky pastry crust. Served with a side of salad (*VG) (served all day)</i>	
Roasted Pork Club.....	\$15.75
<i>Six-hour pork shoulder, pickled eggs, tomatoes, Bibb lettuce, and spicy mayonnaise on sourdough</i>	
Smoked Salmon Toast	\$15.00
<i>Smoke salmon on whole grain toast with crème fraîche, caper berries, and preserved lemon</i>	
Smoked Mozzarella, Tomato and Horseradish Panini.....	\$13.00
<i>Melted smoked and fresh mozzarella cheese with fresh sliced tomatoes, Dijon aioli, and a hint of horseradish, simply seasoned with salt and pepper (*VG)</i>	
Chef's Grilled Cheese.....	\$12.00
<i>Mozzarella, Gruyère, Fontina cheese with garlic rosemary sourdough and our special caramelized onion marmalade (*VG)</i>	
Avocado Toast.....	\$13.50
<i>Half an avocado sliced over avocado seasoned with hint of tarragon (*VG)</i>	

Our savory items are available from 11am to 6pm Monday – Sunday*

***Quiche and The Perfect Little Egg are available all day.**

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Check out our online boutique at
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