

## Ice Creams & Sorbets

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

## 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)
Chef's Hot Chocolate.....	\$ 4.75 (sm)	\$ 5.25 (lg)
<i>Topped with a frosty chocolate foam</i>		
Blossoming Hot Chocolate.....	\$ 7.50	
Tea .....	\$ 4.25 (sm)	\$ 4.75 (lg)
<i>Chamomile, English Breakfast, Earl Grey, Green Mint</i>		
<i>All from Le Palais des Thés</i>		

## Cold Drinks

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



189 Spring Street  
New York, NY 10012  
TEL: (212) 219 2773  
[www.dominiqueansel.com](http://www.dominiqueansel.com)

# DOMINIQUE ANSEL BAKERY

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

*Check out our  
online boutique at  
[dominiqueansel.com](http://dominiqueansel.com)*

## Breakfast

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

## Viennoiserie

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

**\*\*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 (Gluten Free)</i>	
Strawberry & Cream Religieuse.....	\$8.00
<i>Two-tiered cream puff filled with homemade strawberry jam and mascarpone ganache</i>	
Fraises des Bois Strawberries and Cream Pot de Crème.....	\$12.00
<i>Vanilla panna cotta, strawberry compote with a hint of star anise, fresh Fraises des Bois (wild woodland strawberries from Malaga, Spain), and a white chocolate lid</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>	
Coffee Break.....	\$7.50
<i>Espresso-soaked almond cake, coffee cremeux, dark chocolate mousse on a sable tart shell</i>	
Matcha Passion fruit Mousse Cake.....	\$7.50
<i>Ever-so-light matcha mousse with passion fruit curd and white chocolate (Gluten Free)</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 fraiche on top</i>	
Chocolate Éclair.....	\$7.00
Salted Caramel Éclair.....	\$7.00

## 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)
Pop Fleur.....	\$ 7.00
<i>A refreshing whipped yogurt made with fragrant wakamomo (Japanese mountain peach) jam. Push it up and watch it bloom!</i>	
Kiwi Sorbet Bar.....	\$ 7.25
<i>Kiwi sorbet, poppy seeds, Tahitian vanilla ice cream, milk chocolate</i>	
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. <b>Available daily after 3pm.</b></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 order 48 hours in advance by phone or on our website [dominiqueansel.com](http://dominiqueansel.com)**

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

## Soups

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

## Sandwiches & Quiche

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

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>Smoked salmon, whole grain toast, 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.**