

Ice Creams & Sorbets

Ice Cream.....	\$ 5.00 (sm)	\$ 8.00 (lg)
<i>Madagascan Vanilla, Salted Caramel, or 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	



DOMINIQUE ANSEL BAKERY

189 Spring Street
Tel: 212.219.2773
DominiqueAnselNY.com
Opening Hours:
Monday – Saturday: 8AM to 7PM
Sunday: 9AM to 7PM

Hungry for more?
Check out our
Online boutique at
DominiqueAnselNY.com

Breakfast & Savory (available all day)

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": similar to a caramelized croissant, with tender flaky layers inside and a caramelized crunchy crust outside. Our best-seller!</i>	
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 pastry cream</i>	
All sales are final. No returns, refunds, or exchanges. Please note, all prices listed do not include sales tax.	

Our New York Collection

July 4th – September 2nd only

Bodega Coffee Tiramisu\$ 8.25
Espresso and Amaretto-soaked almond biscuit with a hint of orange, with mascarpone ganache, dark chocolate mousse, and a white chocolate lid – a nod to those iconic blue bodega coffee cups on every corner!

“Everything Bagel & Schmeear” Pavlova\$ 8.00
Our favorite way to start the day – with a honey graham cracker meringue “bagel” topped with poppy seed, sesame, and toasted coconut, filled with cheesecake mousse and sour cherry jam (Gluten-Free)

“A Stroll in Central Park”

Chocolate Hazelnut Acorn\$ 8.25
Take a summer stroll in the park! - with hazelnut mousse, blackberry crème de cassis jam, hazelnut dacquoise, crispy hazelnut feuilletine

A Bite of the Big Apple\$ 7.75
A tribute to the Big Apple, with apple gelée, fresh Gala apples, and vanilla bavaroise, set atop vanilla sablé with a hint of sharp cheddar (a nod to a classic apple pie crust)

Haute Dog\$ 8.00
New Yorkers' favorite snack: a hot dog with the works! But here, made with biscuit à la cuillère (ladyfinger) “buns”, raspberry cremeux, passion fruit curd, and shredded coconut

Pretzel\$ 9.00
Inspired by city street cart soft pretzels, with pretzel peanut butter bavaroise, gooey soft caramel, and crispy peanut butter feuilletine

New York Slice \$ 8.50
A classic NYC slice of “pizza” that’s actually a strawberry tart, with fromage blanc mousse, fresh sliced strawberries, strawberry basil jam, kirsch-soaked almond biscuit, and vanilla sablé

Spring Street Chocolate Éclair.....\$ 7.50
A tribute to our Soho home on Spring Street and the Spring Street station down the block!

Yellow Taxi Salted Caramel Éclair.....\$ 7.50
Topped with a bright yellow cab on top made of milk chocolate

Made-to-Order & More

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
Our signature honey marshmallow wrapped around Madagascar vanilla ice cream with chocolate wafer crisps, torched to order and served on a smoked willow wood branch

Chocolate Chip Cookie Shot.....\$ 4.75
Served with our cold-infused Madagascar vanilla milk **(Available daily after 3pm)**

Pop Fleur.....\$ 7.00
A refreshing whipped yogurt made from fragrant Wakamomo (Japanese mountain peaches). Push it up to watch the flower grow!

Kiwi Sorbet Bar.....\$ 7.25
Kiwi sorbet with a center of Madagascar vanilla ice cream and poppy seeds, coated on milk chocolate that’s even a little bit “fuzzy”

Cookies

Cannelé de Bordeaux.....\$ 3.50

White Chocolate Macadamia Cookie.....\$ 4.00

Double Chocolate Pecan Cookie.....\$ 4.00
(Gluten Free)

Chocolate Chunk Cookie..... \$ 4.00

Macarons.....\$ 2.75
(Assorted flavors)

We have large 8” cakes! Please order 48 hours in advance by phone or on our website
dominiqueanselNY.com

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Soups

Butternut Squash Bisque.....\$ 10.00
A silky 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)

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
Garlic sautéed spinach and Gruyère cheese in a flaky pastry crust, served with a side of salad (*VG) (served all day)

Roasted Pork Club.....\$ 15.75
Six-hour pork shoulder, pickled eggs, tomatoes, Bibb lettuce and spicy mayonnaise on sourdough

Smoked Salmon Toast.....\$ 15.00
Smoked salmon, whole grain toast, crème fraîche, caper berries, and preserved lemon

Smoked Mozzarella, Tomato and Horseradish Panini.....\$ 13.00
Melted smoked and fresh mozzarella cheese with fresh sliced tomatoes, Dijon aioli, and a hint of horseradish, simply seasoned with salt and pepper (*VG)

Chef's Grilled Cheese.....\$ 12.00
Mozzarella, Gruyère, Fontina cheese with garlic rosemary sourdough and our special caramelized onion marmalade (*VG)

Avocado Toast..... \$ 14.50
A blossom of fresh avocado over avocado mash seasoned with a hint of tarragon, with sliced radishes on whole grain toast (*VG)

*VG = Vegetarian

Our savory items are available from 11am to 6pm Monday – Sunday*
***Quiche and The Perfect Little Egg are available all day.**