

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)
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.....	\$ 4.75 (sm)	\$ 5.50 (lg)
Iced Tea.....	\$ 3.50 (sm)	\$ 3.75 (lg)

Made with "Le Palais des Thés" signature Yunnan Black

Lemonade.....	\$ 3.75 (sm)	\$ 4.50 (lg)
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

Ice Cream

Ice Cream.....	\$ 5.00 (sm)	\$ 8.00 (lg)
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Madagascar Vanilla, Salted Caramel, or 70% Dark Chocolate

Affogato.....		\$ 8.00
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A scoop of ice cream with a shot of espresso poured otop



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
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": similar to a caramelized croissant, with tender flaky layers inside and a caramelized crunchy crust outside. Our best-seller!!

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

Nutella Milk Bread..... \$ 6.25
Tender milk brioche filled with Nutella pastry cream & crunchy caramelized hazelnuts

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

Cakes & Tarts

- Cotton-Soft Cheesecake**.....\$ 7.25
Light and airy ricotta cheesecake with a hint of lemon on a soft almond sponge, lightly brûléed on top
- Mini-Me Cake**.....\$ 8.25
Four-textured chocolate cake topped with our "Mini Me's" (miniature meringues) (Gluten-Free)
- Black & Blue Pavlova**.....\$ 8.25
Light-as-air blueberry meringue with homemade blueberry compote, fresh blackberries, and creamy lemon ganache (Gluten-Free)
- Liquid Praline Hazelnut Tart**.....\$ 8.50
Hazelnut dacquoise cake in a chocolate tart shell with caramel cremeux and a liquid praline center
- Grapefruit Vanilla Panna Cotta**.....\$ 8.25
Silky vanilla panna cotta with honey and thyme-poached pink grapefruit, bamboo honey gelée, honeycomb, and fresh thyme leaves (Gluten-Free)
- Banana Bread Tiramisu**.....\$ 8.25
Homemade banana bread with crispy praline feuilletine, caramelized bananas, creamy mascarpone mousse, and vanilla whipped cream in a dark chocolate shell, topped with a dusting of coca powder
- Matcha Passion Fruit Mousse Cake**\$ 7.75
Ever-so-light matcha mousse cake with passion fruit curd and white chocolate (Gluten-Free)
- Mango, Passion Fruit & Rose Lokum Tart**.....\$ 8.25
Homemade mango compote and silky passion fruit pastry cream topped with fresh sliced mangoes and rose lokum, framed in a vanilla sablé tart shell
- Chocolate Éclair**.....\$ 7.50
- Salted Caramel Éclair**.....\$ 7.50

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!

- Mini Madeleines**.....\$ 7.00 (10pc) \$ 11.25 (20pc)
Piped and baked to order, served warm out of the oven with a dusting of confectioners sugar
- Frozen S'mores**.....\$ 7.25
Our signature honey marshmallow wrapped around Madagascan vanilla ice cream with chocolate wafer crisps, torched to order and served on a smoked willow wood branch
- Chocolate Chip Cookie Shot**.....\$ 4.75
*A soft chocolate chip cookie shaped like a shot glass, filled to order with our homemade Madagascan vanilla milk. Sip the milk, then enjoy the cookie! **(Available daily after 3pm)***

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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*VG = Vegetarian

Soups

- Summer Minestrone Soup with Orzo**.....\$ 10.00
*A tomato and roasted vegetable minestrone soup with orzo, served with toasted sourdough bread 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
- Pistachio Chicken Salad Sandwich**.....\$ 14.50
Tender braised chicken thighs in our homemade Dijon aioli with crunchy pistachios, on a homemade sesame brioche bun

- 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, 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)*

Our savory items are available from 11am to 4pm Monday – Sunday*
***Quiche and The Perfect Little Egg are available all day.**