

Hot Drinks

We proudly serve La Colombe coffee

| | | |
|--|---|---------------|
| House Blend | \$ 4.75 (sm) | \$ 5.25 (lg) |
| Café au Lait | \$ 4.75 (sm) | \$ 5.50 (lg) |
| Espresso | | \$ 4.00 |
| Double Espresso | | \$ 4.50 |
| | <i>extra shot \$2.50</i> | |
| Americano | \$ 4.75 (sm) | \$ 5.50 (lg) |
| Macchiato | \$ 5.00 (sm) | \$ 5.50 (lg) |
| Café Latte | \$ 6.50 (sm) | \$ 6.75 (lg) |
| Flat White | \$5.50 (sm, one size) | |
| Cappuccino | \$ 6.50 (sm) | \$ 6.75 (lg) |
| Café Mocha | \$ 6.50 (sm) | \$ 6.75 (lg) |
| Chai Latte | \$ 6.50 (sm) | \$ 6.75 (lg) |
| Matcha Latte | \$ 6.50 (sm) | \$ 6.75 (lg) |
| Hot Mulled Apple Cider | \$ 6.50 (sm) | \$ 7.00 (lg) |
| Chef's Hot Chocolate | \$ 9.00 (sm) | \$ 10.00 (lg) |
| Blossoming Hot Chocolate™ | \$ 11.00 | |
| | <i>A marshmallow flower that "blossoms" when it's placed into a cup of our Chef's Hot Chocolate. Watch the flower bloom before your eyes!</i> | |
| Tea | \$ 5.00 (sm) | \$ 5.50 (lg) |
| | <i>Chamomile, English Breakfast, Earl Grey, Green Mint</i> | |
| | All from Palais des Thés | |

Cold Drinks

| | | |
|--|---|--------------|
| Iced Americano | \$ 4.75 (sm) | \$ 5.50 (lg) |
| Iced Coffee | \$ 5.25 (sm) | \$ 5.75 (lg) |
| Iced Latte | \$ 6.50 (sm) | \$ 6.75 (lg) |
| Iced Tea | \$ 5.00 (sm) | \$ 5.50 (lg) |
| | <i>Made with Palais des Thés signature Yunnan Black</i> | |
| Iced Matcha Latte | \$ 6.50 (sm) | \$ 6.75 (lg) |
| Orange Juice | \$ 7.00 (sm) | \$ 7.50 (lg) |
| Five Acre Farms Milk | \$ 5.50 (sm) | \$ 6.00 (lg) |
| Coke, Diet Coke, Fiji Water | \$ 5.00 | |
| San Pellegrino | \$ 5.50 | |



DOMINIQUE ANSEL
BAKERY

189 Spring Street
Tel: 212.219.2773
DominiqueAnselNY.com

Open 7 Days a Week:
8AM to 7PM

WE DELIVER!
Order your favorites on
CAVIAR & DOORDASH

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

Viennoiserie

| | |
|--|---|
| DKA | \$ 6.50 |
| | <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 | \$ 7.75 |
| | <i>Chef Dominique Ansel's signature "half croissant, half doughnut" pastry</i> |
| Croissant | \$ 5.50 |
| Almond Croissant | \$ 7.25 |
| Ham & Cheese Croissant | \$ 7.00 |
| Pain au Chocolat | \$ 7.50 |
| | <i>With three batons of chocolate!</i> |
| Toasted Coconut Chocolate Croissant | \$ 7.50 |
| | <i>With three batons of chocolate and coconut almond frangipane</i> |
| Nutella Milk Bread | \$ 7.50 |
| | <i>Tender milk brioche filled with Nutella pastry cream & crunchy caramelized hazelnuts</i> |
| Triple Pistachio Roll | \$ 8.00 |
| | <i>Laminated brioche filled with homemade pistachio praliné and pistachio pastry cream, topped with chopped salted pistachios</i> |

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

Cakes, Tarts, & Pie

- Chocolate Mini-Me Cake**.....\$ 11.50
Our signature four-textured chocolate cake topped with mini meringues (Gluten-Free)
- Black & Blue Pavlova**\$11.00
Blueberry meringue, blueberry compote, fresh blackberries, lemon ganache (Gluten-Free)
- Coffee, Caramel, & Frangelico Cake**\$ 10.50
Coffee biscuit & Chantilly, Valrhona Caramelia feuilletine, tonka bean caramel, Frangelico Chantilly
- Ube Coconut & Strawberry Guava Mont Blanc** \$11.50
Ube ganache, coconut Chantilly, strawberry guava jam, sablé Breton, vanilla meringue
- Raspberry Pistachio Tart**\$ 11.00
Fresh raspberries, raspberry jam, pistachio whipped ganache, and pistachio dacquoise, in a vanilla sablé tart shell
- Vanilla, Hazelnut Praliné, & Crème Brûlée Tart**...\$10.50
Choux pastry, crème brûlée ganache, hazelnut almond pecan praliné, vanilla biscuit, white chocolate, vanilla sablé tart shell
- Caramelized Apple & Vanilla Riz au Lait Cake**...\$11.00
Caramelized Honeycrisp apple, cinnamon almond dacquoise, vanilla riz au lait (rice pudding) mousse, brown butter ganache
- Passion Fruit & Banana Daisy Tart**.....\$ 11.00
Passion fruit curd, caramelized banana jam, banana bread, vanilla sablé
- Chocolate Éclair**.....\$ 10.00
- Salted Caramel Éclair**.....\$ 10.00
- Galette des Rois**.....\$ 9.50
Our classic French King's Cake, made with a flaky puff pastry crust filled with creamy almond frangipane (think: almond croissant in cake form!). Served by-the-slice. Ask our team about pre-ordering whole galettes (serves 6-8)!

Made-to-Order, Ice Cream, & More

Got 4-5 minutes to spare? We bake and finish off many of our items to order so they're fresh and hot out of the oven every day!

- Mini Madeleines**.....\$ 8.50 (10pc) \$ 13.50 (20pc)
Piped and baked to order, served warm out of the oven with a dusting of confectioners sugar
- Frozen S'mores**.....\$ 8.00
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**.....\$ 6.25
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!

Cookies

- Cannelé de Bordeaux**.....\$ 4.50
- Chocolate Chunk Cookie**..... \$ 5.00
- White Chocolate Macadamia Cookie**.....\$ 5.00
- Double Chocolate Pecan Cookie**.....\$ 5.00
(Gluten Free)
- Macarons**.....\$ 4.00
(Assorted flavors)

Savory Sandwiches & Quiche

Our sandwiches are assembled to order to assure freshness & are served with a side salad with Dijon vinaigrette. Please allow a few minutes so we can make these fresh for you.

- Perfect Little Egg Sandwich**.....\$ 14.50
Steamed, fluffy, farm fresh eggs with herbs and Gruyère cheese, served warm in a mini brioche bun, with a side salad (available all day, served warm)
- Spinach Gruyère Quiche**.....\$ 13.50
*Garlic sautéed spinach and Gruyère cheese in a flaky pastry crust, served with a side salad (*VG) (served warm)*
- Avocado Toast**.....\$ 14.75
*A rosette of fresh avocado set atop avocado mash on multigrain bread, finished with sliced radishes, tarragon, and chives (*VG)*
- Chef's Grilled Cheese**.....\$ 13.50
*Mozzarella, Gruyère, Fontina cheese with garlic rosemary sourdough and our special caramelized onion marmalade (*VG) (served warm)*
- Roasted Turkey Salad Sandwich**\$ 15.00
Roasted turkey salad with cranberry chutney, horseradish aioli, and Bibb lettuce on a homemade brioche bun
- Slow-Roasted Pork Cubano Sandwich**.....\$ 15.00
Slow-roasted pork shoulder, Swiss cheese, sliced French ham, pickles, mayonnaise, and Dijon mustard on toasted sourdough (served warm)
- We have large 8" cakes! Please order 48 hours in advance by phone or on our website dominiqueanselNY.com**
- **All sales are final. No returns, refunds, or exchanges. Please note, all prices listed do not include sales tax.****

*VG = Vegetarian

OUR SIGNATURES & PASTRY CASE MENU



The Cronut®

Our flavor changes each month; ask our team what this month's flavor is!
\$7.75



DKA (Dominique's Kouign Amann)

Similar to a flaky caramelized croissant - our #1 best-seller!
\$6.50



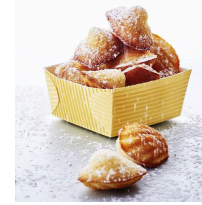
Cookie Shot

Filled to order with Madagscan vanilla milk. Sip the milk, then enjoy the cookie. Cheers!
\$6.25



Frozen S'more

Madagscan vanilla ice cream, chocolate feuilletine, & honey marshmallow, torched to order on a smoked willow branch
\$8.00



Mini Madeleines

Piped and baked to order, served warm from the oven
\$8.50 (10pc) / \$13.50 (20pc)



Blossoming Hot Chocolate™

A marshmallow flower that blooms when it's placed into a cup of our Chef's Hot Chocolate
\$11.00 (L, one size)



Coffee, Caramel, & Frangelico Cake

Coffee biscuit, coffee Chantilly, crispy Valrhona Caramelia feuilletine, tonka bean soft caramel, Frangelico Chantilly
\$10.50



Raspberry Pistachio Tart

Fresh raspberries filled with raspberry jam, pistachio whipped ganache, and pistachio dacquoise, in a vanilla sablé tart shell
\$11.00



Vanilla, Hazelnut Praliné, & Crème Brûlée Tart

Choux pastry, crème brûlée ganache, hazelnut almond pecan praliné, vanilla biscuit, white chocolate, vanilla sablé
\$10.50



Black & Blue Pavlova

Light-as-air blueberry meringue, blueberry compote, fresh blackberries, creamy lemon ganache (Gluten-Free)
\$11.00



Caramelized Apple & Vanilla Riz au Lait Mousse Cake

Caramelized Honeycrisp apple, cinnamon almond dacquoise, riz au lait (rice pudding) mousse, brown butter ganache
\$11.00



Mini-Me Chocolate Cake

Chocolate ganache, flourless chocolate cake, chocolate mousse, & crunchy chocolate mini meringues on top
\$11.50 (gluten-free)

DOMINIQUE ANSEL
Workshop

Visit our sister shop in Flatiron NYC!

featuring fresh-baked croissants and viennoiserie, just off Madison Square Park

17 East 27th St, NYC



Passion Fruit & Banana Daisy Tart

Passion fruit curd, caramelized banana jam, banana bread, vanilla sablé, topped with white chocolate petals
\$11.00



Ube Coconut & Strawberry Guava Mont Blanc

Ube ganache, coconut Chantilly, strawberry guava jam, sablé Breton, vanilla meringue
\$11.50



Salted Caramel Éclair

Filled with salted caramel cream
\$10.00



Chocolate Éclair

Filled with silky smooth chocolate cream
\$10.00



Galette des Rois

Our classic French king's cake, made with a flaky puff pastry crust filled with creamy almond frangipane, served by-the-slice
\$9.50

DOMINIQUE ANSEL
BAKERY

OUR SAVORY TAKEAWAY MENU

Our savory items are made fresh to order

Please allow approximately 8 minutes wait while we assemble your food fresh.



Perfect Little Egg Sandwich - \$14.50

Steamed, fluffy, farm-fresh eggs with herbs, shallots & Gruyère on a homemade brioche bun, served with mixed green salad with Dijon vinaigrette (VG)



Spinach Gruyère Quiche - \$13.50

Garlic sautéed spinach, Gruyère cheese and farm-fresh eggs in a flaky pastry crust, served with mixed green salad with Dijon vinaigrette (VG)



Avocado Toast - \$14.75

A rosette of fresh avocado with avocado mash on multigrain bread, sliced radishes, tarragon, chives, served with mixed green salad with Dijon vinaigrette (VG)



Chef's Grilled Cheese - \$13.50

Mozzarella, Gruyère & Fontina cheese with garlic rosemary sourdough and caramelized onion marmalade, served with mixed green salad with Dijon vinaigrette (VG)



**Roasted Turkey
Salad Sandwich - \$15.00**

Roasted turkey salad, cranberry chutney, horseradish aioli, and Bibb lettuce on a homemade brioche bun, served with mixed green salad with Dijon vinaigrette



**Slow-Roasted Pork
Cubano Sandwich - \$15.00**

Roasted pork shoulder, Swiss cheese, sliced ham, pickles, mayonnaise, and Dijon on toasted sourdough, served with mixed green salad with Dijon vinaigrette