

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
<i>Our signature four-textured chocolate cake topped with mini meringues (Gluten-Free)</i>	
Black & Blue Pavlova	11.00
<i>Blueberry meringue, blueberry compote, fresh blackberries, lemon ganache (Gluten-Free)</i>	
Coffee, Caramel, & Frangelico Cake	10.50
<i>Coffee biscuit & Chantilly, Valrhona Caramelia feuilletine, tonka bean caramel, Frangelico Chantilly</i>	
Ube Coconut & Strawberry Guava Mont Blanc	11.50
<i>Ube ganache, coconut Chantilly, strawberry guava jam, sablé Breton, vanilla meringue</i>	
Raspberry Pistachio Tart	11.00
<i>Fresh raspberries, raspberry jam, pistachio whipped ganache, and pistachio dacquoise, in a vanilla sablé tart shell</i>	
Vanilla, Hazelnut Praliné, & Crème Brûlée Tart	10.50
<i>Choux pastry, crème brûlée ganache, hazelnut almond pecan praliné, vanilla biscuit, white chocolate, vanilla sablé tart shell</i>	
Caramelized Apple & Vanilla Riz au Lait Cake	11.00
<i>Caramelized Honeycrisp apple, cinnamon almond dacquoise, vanilla riz au lait (rice pudding) mousse, brown butter ganache</i>	
Passion Fruit & Banana Daisy Tart	11.00
<i>Passion fruit curd, caramelized banana jam, banana bread, vanilla sablé</i>	
Chocolate Éclair	10.00
Salted Caramel Éclair	10.00

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)
<i>Piped and baked to order, served warm out of the oven with a dusting of confectioners sugar</i>		
Frozen S'mores	8.00	
<i>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</i>		
Chocolate Chip Cookie Shot	6.25	
<i>A soft chocolate chip cookie shaped like a shot glass, filled to order with our homemade Madagascar vanilla milk. Sip the milk, then enjoy the cookie!</i>		
Cannelé de Bordeaux	4.50	
Chocolate Chunk Cookie	5.00	
White Chocolate Macadamia Cookie	5.00	
Double Chocolate Pecan Cookie	5.00	
<i>(Gluten Free)</i>		
Macarons	4.00	
<i>(Assorted flavors)</i>		

Cookies

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
<i>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)</i>	
Spinach Gruyère Quiche	13.50
<i>Garlic sautéed spinach and Gruyère cheese in a flaky pastry crust, served with a side salad (*VG) (served warm)</i>	
Avocado Toast	14.75
<i>A rosette of fresh avocado set atop avocado mash on multigrain bread, finished with sliced radishes, tarragon, and chives (*VG)</i>	
Chef's Grilled Cheese	13.50
<i>Mozzarella, Gruyère, Fontina cheese with garlic rosemary sourdough and our special caramelized onion marmalade (*VG) (served warm)</i>	
Roasted Turkey Salad Sandwich	15.00
<i>Roasted turkey salad with cranberry chutney, horseradish aioli, and Bibb lettuce on a homemade brioche bun</i>	
Slow-Roasted Pork Cubano Sandwich	15.00
<i>Slow-roasted pork shoulder, Swiss cheese, sliced French ham, pickles, mayonnaise, and Dijon mustard on toasted sourdough (served warm)</i>	
We have large 8" cakes! Please order 48 hours in advance by phone or on our website dominiqueanseiNY.com	
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*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



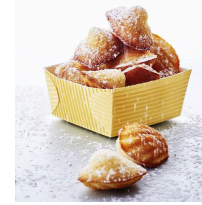
Cookie Shot

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



Frozen S'more

Madagascan 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



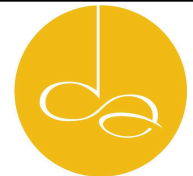
Salted Caramel Éclair

Filled with salted caramel cream
10.00



Chocolate Éclair

Filled with silky smooth chocolate cream
10.00



We ship nationwide!

DominiqueAnselOnline.com

fresh-baked here in NYC and shipped to your doorstep!

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