

Hot Drinks

We proudly serve La Colombe coffee

House Blend.....	\$ 4.00 (sm)	\$ 4.25 (lg)
Café au Lait.....	\$ 4.50 (sm)	\$ 5.00 (lg)
Espresso.....		\$ 4.00
Double Espresso.....		\$ 4.50
Americano.....	\$ 4.50 (sm)	\$ 5.00 (lg)
Macchiato.....	\$ 4.50 (sm)	\$ 5.00 (lg)
Café Latte.....	\$ 5.25 (sm)	\$ 5.50 (lg)
Cappuccino.....	\$ 5.00 (sm)	\$ 5.25 (lg)
Café Mocha.....	\$ 5.50 (sm)	\$ 5.75 (lg)
Chai Latte.....	\$ 5.75 (sm)	\$ 6.00 (lg)
Matcha Latte.....	\$ 5.50 (sm)	\$ 6.00 (lg)
Tea.....	\$ 4.50 (sm)	\$ 5.00 (lg)

Chamomile, English Breakfast, Earl Grey, Green Mint

All from Palais des Thés

Cold Drinks

Cold Brew.....	\$ 5.25 (sm)	\$ 6.00 (lg)
Iced Coffee.....	\$ 4.00 (sm)	\$ 4.25 (lg)
Iced Matcha Latte.....	\$ 5.50 (sm)	\$ 6.00 (lg)
Iced Tea.....	\$ 4.00 (sm)	\$ 4.25 (lg)
Made with Palais des Thés signature Yunnan Black		
Lemonade.....	\$ 4.50 (sm)	\$ 5.25 (lg)
Watermelon Lemonade.....	\$ 5.25 (sm)	\$ 5.75 (lg)
Arnold Palmer.....	\$ 4.25 (sm)	\$ 4.75 (lg)
Juice or Milk.....	\$ 4.50 (sm)	\$ 5.00 (lg)
Orange Juice and Five Acre Farm Milk		
Coke, Diet Coke, Water.....		\$ 4.00
San Pellegrino.....		\$ 4.00



DOMINIQUE ANSEL
BAKERY

189 Spring Street

Tel: 212.219.2773

DominiqueAnselNY.com

Opening Hours:

Monday – Saturday: 8AM to 7PM

Sunday: 9AM to 7PM

WE DELIVER!

**Order your favorites on
CAVIAR & DOORDASH**

Viennoiserie

DKA.....	\$ 6.00
<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.....	\$ 6.50
<i>Chef Dominique Ansel's signature "half croissant, half doughnut" pastry</i>	
Croissant.....	\$ 4.75
Almond Croissant.....	\$ 6.25
Ham & Cheese Croissant.....	\$ 6.00
Pain au Chocolat.....	\$ 6.00
<i>With three batons of chocolate!</i>	
Toasted Coconut Chocolate Croissant.....	\$ 6.25
<i>With three batons of chocolate and coconut almond frangipane</i>	
Nutella Milk Bread.....	\$ 6.50
<i>Tender milk brioche filled with Nutella pastry cream & crunchy caramelized hazelnuts</i>	
Maple Pecan French Toast.....	\$ 6.50
<i>Twice-baked with cinnamon-spiced almond frangipane and topped with crunchy toasted pecans</i>	

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

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

Our Summer Marché Collection

fresh fruit tarts featuring this summer's best fruits

Available July 22nd - August 7th

Donut Peach & Honey	\$ 9.00
<i>Family Tree Farms donut peaches, cassis jam, and honey ganache in a vanilla sablé tart shell</i>	
Strawberry & Anise	\$ 9.00
<i>Pell Farms Strawberries, strawberry jam, and anise panna cotta in a vanilla sablé tart shell</i>	
Cherry & Amaretto	\$ 9.00
<i>Hepworth Farms cherries, cherry jam, amaretto ganache, and balsamic glaze in a vanilla sablé tart shell</i>	
Maradol Papaya & Guava	\$ 9.00
<i>Maradol papayas, guava ganache, passionfruit curd, and lime zest in a vanilla sablé tart shell</i>	
Rambutan & Coconut Jasmine	\$ 9.00
<i>fresh rambutan halves, coconut ganache, jasmine ganache, and lime zest in a vanilla sablé tart shell</i>	
Ruby Red Grapefruit & Olive Oil	\$ 9.00
<i>Bernard Ranches ruby red grapefruit, orange Campari jam, and olive oil ganache in a vanilla sablé tart shell</i>	
Calamansi & Pineapple	\$ 9.00
<i>Calamansi curd, pineapple jam, and brûléed Italian meringue in a vanilla sablé tart shell</i>	
Raspberry & Hazelnut	\$ 9.00
<i>Pell Farms raspberries, raspberry jam, hazelnut financier, and Fior di Latte ganache in a vanilla sablé tart shell</i>	
Champagne Mango & Vanilla	\$ 9.00
<i>Ciruli Brothers champagne mangos, mango jam, and Madagascan vanilla riz au lait (rice pudding) in a vanilla sablé tart shell</i>	
Pluot & Pistachio Rose	\$ 9.00
<i>Bernard Ranches pluots, plum jam, pistachio frangipane, and rose mascarpone ganache in a vanilla sablé tart shell</i>	

Can't decide? Try all 10!

Pre-order a box of all 10 Summer Marché fruit tarts at DominiqueAnselNY.com or ask our team

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	\$ 7.00 (10pc)	\$ 12.00 (20pc)
<i>Piped and baked to order, served warm out of the oven with a dusting of confectioners sugar</i>		
Frozen S'mores	\$ 7.50	
<i>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</i>		
What-A-Melon Soft Serve	\$ 11.00	
<i>A slice of juicy ripe watermelon, complete with dark chocolate "seeds," filled to order with our refreshing homemade watermelon soft serve.</i>		
Available Thursday - Sunday		
Chocolate Chip Cookie Shot	\$ 4.75	
<i>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!</i>		

Cookies

Cannelé de Bordeaux	\$ 3.50
Chocolate Chunk Cookie	\$ 4.50
White Chocolate Macadamia Cookie	\$ 4.50
Double Chocolate Pecan Cookie	\$ 4.50
<i>(Gluten Free)</i>	
Macarons	\$ 3.50
<i>(Assorted flavors)</i>	

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	\$ 12.00
<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	\$ 12.50
<i>Garlic sautéed spinach and Gruyère cheese in a flaky pastry crust, served with a side salad (*VG) (served warm)</i>	
Smoked Mozzarella, Tomato and Horseradish Panini	\$ 14.00
<i>Melted smoked and fresh mozzarella cheese with fresh sliced tomatoes, Dijon aioli, and a hint of horseradish, seasoned with salt and pepper (*VG) (served warm)</i>	
Chef's Grilled Cheese	\$ 13.00
<i>Mozzarella, Gruyère, Fontina cheese with garlic rosemary sourdough and our special caramelized onion marmalade (*VG) (served warm)</i>	

Chicken Cordon Bleu Melt	\$ 14.00
<i>Tender braised chicken thighs, sliced Black Forest ham, and melted Swiss cheese, with Dijon cream cheese and garlic butter, on fresh-baked sourdough (served warm)</i>	

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

OUR SIGNATURES & SUMMER MARCHÉ MENU



The Cronut®

Our flavor changes each month; ask our team what this month's flavor is!
\$6.50



DKA (Dominique's Kouign Amann)

Similar to a flaky caramelized croissant - our #1 best-seller!
\$6.00



Cookie Shot

Filled to order with Madagscan vanilla milk. Sip the milk, then enjoy the cookie. Cheers!
\$4.75



Frozen S'more

Madagscan vanilla ice cream, chocolate feuilletine, & honey marshmallow, torched to order on a smoked willow branch
\$7.50



Mini Madeleines

Piped and baked to order, served warm from the oven \$7.00 (10pc) / \$12.00 (20pc)



Cannelé de Bordeaux

A French classic with a tender flan-like custard center and caramelized crunchy crust outside
\$3.50

MEET OUR SUMMER MARCHÉ FRUIT TARTS

available FRIDAY 7/22 - SUNDAY 8/7 only, \$9.00 each



Donut Peach & Honey

Family Tree Farms donut peaches, cassis jam, honey ganache



Strawberry & Anise

Pell Farms Strawberries, homemade strawberry jam, anise panna cotta



Cherry & Amaretto

Hepworth Farms cherries, cherry jam, amaretto ganache, balsamic glaze



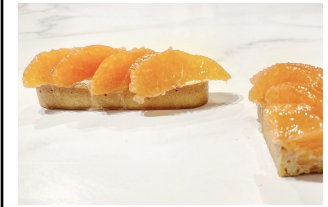
Maradol Papaya & Guava

Maradol papayas, guava ganache, passionfruit curd, lime zest



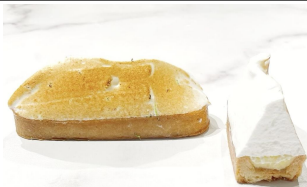
Rambutan & Coconut Jasmine

fresh rambutan halves, coconut ganache, jasmine ganache, lime zest



Ruby Grapefruit & Olive Oil

Bernard Ranches ruby red grapefruit, orange Campari jam, olive oil ganache



Calamansi & Pineapple

Calamansi curd, pineapple jam, brûléed Italian meringue



Raspberry & Hazelnut

Pell Farms raspberries, raspberry jam, hazelnut financier, Fior di Latte ganache



Champagne Mango & Vanilla

Ciruli Brothers champagne mangos, fresh mango jam, Madagscan vanilla riz au lait (rice pudding)



Pluot & Pistachio Rose

Bernard Ranches pluots, plum jam, pistachio frangipane, rose mascarpone ganache



Try all 10 Summer Marché Fruit Tarts!

Pre-order a gift box of our 10 fruit tarts to try them all. Visit DominiqueAnselNY.com or ask our team!



We're shipping nationwide!

DominiqueAnselOnline.com

order our signature pastries, shipped nationwide 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 - \$12.00

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



Spinach Gruyère Quiche - \$12.50

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



Chef's Grilled Cheese - \$13.00

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



Chicken Cordon Bleu Melt - \$14.00

Tender braised chicken thighs, sliced Black Forest ham, and melted Swiss cheese, with Dijon cream cheese and garlic butter, on fresh-baked sourdough bread



Smoked Mozzarella, Tomato, and Horseradish Panini - \$14.00

Melted Scamorza cheese, sliced tomatoes, Dijon aioli, & a hint of horseradish, served with mixed green salad with Dijon vinaigrette (VG)