

## Hot Drinks

We proudly serve La Colombe coffee

<b>House Blend</b> .....	\$ 4.50 (sm)	\$ 4.75 (lg)
<b>Café au Lait</b> .....	\$ 4.75 (sm)	\$ 5.25 (lg)
<b>Espresso</b> .....		\$ 4.00
<b>Double Espresso</b> .....	\$ 4.50	
	extra shot \$2.50	
<b>Americano</b> .....	\$ 4.75 (sm)	\$ 5.25 (lg)
<b>Macchiato</b> .....	\$ 5.00 (sm)	\$ 5.50 (lg)
<b>Café Latte</b> .....	\$ 6.00 (sm)	\$ 6.50 (lg)
<b>Flat White</b> .....	\$5.25 (sm, one size)	
<b>Cappuccino</b> .....	\$ 5.50 (sm)	\$ 6.00 (lg)
<b>Café Mocha</b> .....	\$ 6.00 (sm)	\$ 6.50 (lg)
<b>Chai Latte</b> .....	\$ 6.00 (sm)	\$ 6.50 (lg)
<b>Matcha Latte</b> .....	\$ 6.00 (sm)	\$ 6.50 (lg)
<b>Hot Apple Cider</b> .....	\$ 5.50 (sm)	\$ 6.00 (lg)
<b>Chef's Hot Chocolate</b> .....	\$ 7.00 (sm)	\$ 7.50 (lg)
<b>Blossoming Hot Chocolate</b> .....	\$ 8.50	
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!		
<b>Tea</b> .....	\$ 5.00 (sm)	\$ 5.50 (lg)
Chamomile, English Breakfast, Earl Grey, Green Mint		
All from Palais des Thés		

## Cold Drinks

<b>Iced Coffee</b> .....	\$ 4.50 (sm)	\$ 4.75 (lg)
<b>Iced Matcha Latte</b> .....	\$ 6.00 (sm)	\$ 6.50 (lg)
<b>Iced Tea</b> .....	\$ 4.50 (sm)	\$ 4.75 (lg)
Made with Palais des Thés signature Yunnan Black		
<b>Juice or Milk</b> .....	\$ 5.00 (sm)	\$ 6.00 (lg)
Orange Juice or Five Acre Farms Milk		
<b>Coke, Diet Coke, Fiji Water</b> .....	\$ 5.00	
<b>San Pellegrino</b> .....	\$ 5.50	



DOMINIQUE ANSEL  
BAKERY

189 Spring Street  
Tel: 212.219.2773  
[DominiqueAnselNY.com](http://DominiqueAnselNY.com)

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## Viennoiserie

<b>DKA</b> .....	\$ 6.25
<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>	
<b>Cronut® Pastry</b> .....	\$ 7.50
<i>Chef Dominique Ansel's signature "half croissant, half doughnut" pastry</i>	
<b>Croissant</b> .....	\$ 5.50
<b>Almond Croissant</b> .....	\$ 6.50
<b>Ham &amp; Cheese Croissant</b> .....	\$ 6.50
<b>Pain au Chocolat</b> .....	\$ 6.25
<i>With three batons of chocolate!</i>	
<b>Toasted Coconut Chocolate Croissant</b> .....	\$ 6.25
<i>With three batons of chocolate and coconut almond frangipane</i>	
<b>Nutella Milk Bread</b> .....	\$ 6.50
<i>Tender milk brioche filled with Nutella pastry cream &amp; crunchy caramelized hazelnuts</i>	
<b>Maple Pecan French Toast</b> .....	\$ 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.\*\***

## Cakes, Tarts, & Pie

**Vanilla Cheesecake**.....\$ 9.50  
A light and airy cheesecake with vanilla  
crèmeux, vanilla Chantilly, and chiffon cake

**Mini-Me Cake**.....\$ 10.00  
Our signature four-textured chocolate cake  
topped with our "Mini Me's" (miniature  
meringues) (Gluten-Free)

**Grapefruit Orange Blossom Pistachio Pavlova** \$10.00  
Honey-poached grapefruit, orange blossom  
cream, and pistachio ganache set atop  
light-as-air vanilla meringue (Gluten-Free)

**Mango Calamansi Tart** .....\$ 10.00  
Fresh mango, calamansi curd, guava crèmeux,  
vanilla ganache, lime zest, vanilla sablé tart shell

**Liquid Caramel Peanut Butter Tart**.....\$ 10.00  
Milk chocolate ganache, liquid caramel, salted  
peanut butter feuilletine, vanilla sablé tart shell

**Caramelized Apple Tart Tatin**.....\$ 9.50  
A French classic: a whole caramelized  
Honeycrisp apple set atop sablé Breton topped  
with crème fraîche

**Chestnut Rose Cassis Mont Blanc**.....\$ 10.00  
Chestnut cream with a hint of whiskey, cassis  
crèmeux, vanilla rose bavaoise, and vanilla  
Chantilly and meringue, set atop sablé Breton

**Chocolate Éclair**.....\$ 9.00

**Salted Caramel Éclair**.....\$ 9.00

## 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) \$ 13.00 (20pc)  
Piped and baked to order, served warm out of  
the oven with a dusting of confectioners sugar

**Frozen S'mores**.....\$ 7.50  
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**.....\$ 5.50  
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**.....\$ 4.00

**Chocolate Chunk Cookie**.....\$ 4.50

**White Chocolate Macadamia Cookie**.....\$ 4.50

**Double Chocolate Pecan Cookie**.....\$ 4.50  
(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**.....\$ 13.00  
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)

**Smoked Mozzarella, Tomato and  
Horseradish Panini**.....\$ 14.50  
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)

**Chef's Grilled Cheese**.....\$ 13.50  
Mozzarella, Gruyère, Fontina cheese with garlic  
rosemary sourdough and our special caramelized  
onion marmalade (\*VG) (served warm)

**Chicken Cordon Bleu Melt**.....\$ 14.50  
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)

**We have large 8" cakes! Please order 48 hours in  
advance by phone or on our website**  
[dominiqueanseNY.com](http://dominiqueanseNY.com)

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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!  
\$7.50



## DKA (Dominique's Kouign Amann)

Similar to a flaky caramelized croissant - our #1 best-seller!  
\$6.25



## Cookie Shot

Filled to order with Madagscan vanilla milk. Sip the milk, then enjoy the cookie. Cheers!  
\$5.50



## 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  
\$8.50 (10pc) / \$13.00 (20pc)



## Blossoming Hot Chocolate

A marshmallow flower that blooms when it's placed into a cup of our Chef's Hot Chocolate  
\$8.50 (L, one size)



## Cannelé de Bordeaux

A French classic with a caramelized crust outside and flan-like vanilla custard center  
\$4.00



## Vanilla Cheesecake

Light & airy cheesecake with vanilla crèmeux, vanilla Chantilly, and chiffon cake  
\$9.50



## Grapefruit Orange Blossom Pistachio Pavlova

Vanilla meringue, honey-poached grapefruit, orange blossom cream, pistachio ganache,  
\$10.00 (gluten-free)



## Mango Calamansi Tart

Fresh mango, calamansi curd, guava crèmeux, vanilla ganache, lime zest, in a vanilla sablé tart shell  
\$10.00



## Liquid Caramel Peanut Butter Tart

Milk chocolate ganache, liquid caramel, salted peanut butter feuilletine, in a vanilla sablé tart shell  
\$10.00



## Mini-Me Chocolate Cake

Chocolate ganache, flourless chocolate cake, chocolate mousse, & crunchy chocolate mini meringues on top  
\$10.00 (gluten-free)



We ship nationwide!

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



## Chestnut Rose Cassis Montblanc

Chestnut cream with a hint of whiskey, cassis crèmeux, vanilla rose bavaoise, sablé Breton, vanilla Chantilly  
\$10.00



## Salted Caramel Éclair

Filled with salted caramel cream  
\$9.00



## Chocolate Éclair

Filled with silky smooth chocolate cream  
\$9.00



## Apple Tart Tatin

A French classic: a whole caramelized Honeycrisp apple set atop sablé Breton topped with crème fraîche  
\$9.50



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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 - \$13.00**

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 - \$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)



**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)



**Chicken Cordon Bleu Melt - \$14.50**

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 - \$14.50**

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