

Hot Drinks

We proudly serve La Colombe coffee

House Blend	\$ 4.50 (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	\$ 5.50 (sm)	\$ 6.00 (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)
Chef's Hot Chocolate	\$ 8.00 (sm)	\$ 8.50 (lg)
Blossoming Hot Chocolate	\$ 9.50	
	<i>A marshmallow flower that "blossoms" when it's placed into a cup of our Chef's Hot Chocolate.</i>	
	<i>Watch the flower bloom before your eyes!</i>	
Tea	\$ 5.00 (sm)	\$ 5.50 (lg)
	<i>Chamomile, English Breakfast, Earl Grey, Green Mint</i>	
	<i>All from Palais des Thés</i>	

Cold Drinks

Iced Coffee	\$ 5.00 (sm)	\$ 5.50 (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)
Cold Brew	\$ 6.25 (sm)	\$ 6.75 (lg)
Lemonade	\$ 5.25 (sm)	\$ 5.75 (lg)
Arnold Palmer	\$ 5.00 (sm)	\$ 5.50 (lg)
Orange Juice	\$ 6.00 (sm)	\$ 6.50 (lg)
Five Acre Farms Milk	\$ 5.50 (sm)	\$ 6.00 (lg)
	<i>Orange Juice or Five Acre Farms Milk</i>	
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	\$ 6.25
	<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>
Cronut® Pastry	\$ 7.50
	<i>Chef Dominique Ansel's signature "half croissant, half doughnut" pastry</i>
Croissant	\$ 5.50
Almond Croissant	\$ 6.75
Ham & Cheese Croissant	\$ 6.75
Pain au Chocolat	\$ 6.50
	<i>With three batons of chocolate!</i>
Toasted Coconut Chocolate Croissant	\$ 6.75
	<i>With three batons of chocolate and coconut almond frangipane</i>
Nutella Milk Bread	\$ 7.00
	<i>Tender milk brioche filled with Nutella pastry cream & crunchy caramelized hazelnuts</i>
Triple Pistachio Roll	\$ 7.50
	<i>Laminated brioche filled with homemade pistachio praliné and creamy pistachio ganache, 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

Vanilla Cheesecake.....\$ 11.00
*A light and airy cheesecake with vanilla
crèmeux, vanilla Chantilly, and chiffon cake*

Mini-Me Cake.....\$ 11.00
*Our signature four-textured chocolate cake
topped with our "Mini Me's" (miniature
meringues) (Gluten-Free)*

Fresh Strawberries & Cream Pavlova\$11.00
*Light-as-air strawberry meringue filled with
strawberry compote, vanilla Chantilly, Amaretto
crèmeux, and fresh sliced strawberries
(Gluten-Free)*

Mango Calamansi Tart\$ 11.00
*Fresh mango, calamansi curd, guava crèmeux,
vanilla ganache, lime zest, vanilla sablé tart shell*

Raspberry Pistachio Tart\$ 11.00
*Fresh red raspberries each filled with
homemade raspberry jam, set atop pistachio
whipped ganache and pistachio dacquoise in
a vanilla sablé tart shell*

Dulce de Leche Coconut Lime Tart.....\$ 10.50
*Coconut whipped ganache, lime crèmeux, and
gooey dulce de leche with a hint of Maldon sea
salt, framed in a vanilla sablé tart shell*

Plum & Crème Fraîche Olive Oil Cake.....\$ 11.00
*Honey vanilla roasted plums, Mirabelle plum
jam with a hint of rosewater, olive oil cake, and
crème fraîche Chantilly*

Chocolate Éclair.....\$ 9.50

Salted Caramel Éclair.....\$ 9.50

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.....\$ 5.75
*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!*

Cookies

Cannelé de Bordeaux.....\$ 4.50

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.....\$ 13.50
*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)*

Heritage Bacon & Heirloom Tomato BLT.....\$ 15.00
*Thick-cut maple-glazed bacon, heirloom
tomatoes, bibb lettuce, and chive aioli on
toasted multigrain bread*

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
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



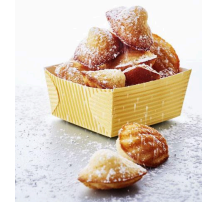
Cookie Shot

Filled to order with Madagascan vanilla milk. Sip the milk, then enjoy the cookie. Cheers!
\$5.75



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
\$9.50 (L, one size)



Cannelé de Bordeaux

A French classic with a caramelized crust outside and flan-like vanilla custard center
\$4.50



Vanilla Cheesecake

Light & airy cheesecake with vanilla crémeux, vanilla Chantilly, and chiffon cake
\$11.00



Fresh Strawberries & Cream Pavlova

Strawberry meringue, strawberry compote, vanilla Chantilly, Amaretto crémeux, and fresh sliced strawberries
\$11.00 (gluten-free)



Plum & Crème Fraîche Olive Oil Cake

Honey roasted plums, Mirabelle plum jam with a hint of rosewater, olive oil cake, crème fraîche Chantilly
\$11.00



Raspberry Pistachio Tart

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



Mini-Me Chocolate Cake

Chocolate ganache, flourless chocolate cake, chocolate mousse, & crunchy chocolate mini meringues on top
\$11.00 (gluten-free)



Liquid Caramel Peanut Butter Tart

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



Dulce de Leche Coconut Lime Tart

Coconut whipped ganache, lime crémeux, gooey dulce de leche with Maldon sea salt, vanilla sablé tart shell
\$10.50



Mango Calamansi Tart

Fresh mango, calamansi curd, guava crémeux, vanilla ganache, lime zest, in a vanilla sablé tart shell
\$11.00



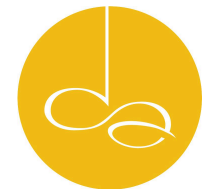
Salted Caramel Éclair

Filled with salted caramel cream
\$9.50



Chocolate Éclair

Filled with silky smooth chocolate cream
\$9.50



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 - \$13.50

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)



Heritage Bacon & Heirloom Tomato BLT - \$15.00

Thick-cut maple-glazed bacon, heirloom tomatoes, bibb lettuce, and chive aioli on toasted multigrain bread, 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