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
extra shot $2.50
Americano.....$ 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
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!
Tea .....$ 5.00 (sm) $ 5.50 (lg)
Chamomile, English Breakfast, Earl Grey, Green Mint
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)
Made with Palais des Thés signature Yunnan Black
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
"Dominique's Kouign Amann": similar to a caramelized croissant, with tender flaky layers inside and a caramelized crunchy crust outside. Our best-seller!!

Cronut® Pastry..... $ 7.75
Chef Dominique Ansel's signature "half croissant, half doughnut" pastry

Croissant..... $ 5.50

Almond Croissant..... $ 7.25

Ham & Cheese Croissant..... $ 7.00

Pain au Chocolat..... $ 7.50
With three batons of chocolate!

Toasted Coconut Chocolate Croissant..... $ 7.50
With three batons of chocolate and coconut almond frangipane

Nutella Milk Bread..... $ 7.50
Tender milk brioche filled with Nutella pastry cream & crunchy caramelized hazelnuts

Triple Pistachio Roll..... $8.00
Laminated brioche filled with homemade pistachio praliné and pistachio pastry cream, topped with chopped salted pistachios

*****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 our "Mini Me's" (miniature meringues) (Gluten-Free)

Black & Blue Pavlova …….....….$11.00
Light-as-air blueberry meringue, blueberry compote, fresh blackberries, creamy lemon ganache (Gluten-Free)

Coffee, Caramel, & Frangelico Cake ….....$ 10.50
Coffee biscuit, coffee Chantilly, crispy Valrhona Caramelia feuilletine, tonka bean soft 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 red raspberries each filled with homemade raspberry jam, set atop 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, topped with a white chocolate daisy petals

Chocolate Éclair...……..……..…….....$ 10.00

Salted Caramel Éclair……..…….....$ 10.00

Extra Silky Pumpkin Pie...…….....$ 9.50
triple-strained for an extra smooth and silky pumpkin custard in a gingerbread crust, topped with vanilla Chantilly

Bourbon Pecan Pie…….....$ 9.50
toasted pecans, gooey brown sugar molasses, and a hint of Bourbon in a vanilla sablé crust, topped with brown sugar ganache

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

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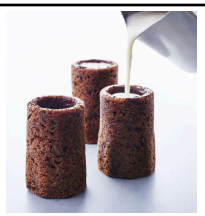
**VG = Vegetarian*

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 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)

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 mering

Salted Caramel Éclair
Filled with salted caramel cream
$10.00

Chocolate Éclair
Filled with silky smooth chocolate cream
$10.00

Extra-Silky Pumpkin Pie Slice
Silky smooth pumpkin custard, gingerbread crust, vanilla chantilly
$9.50

Bourbon Pecan Pie Slice
Toasted pecans, brown sugar, molasses, a hint of bourbon, vanilla sablé crust, brown sugar ganache
$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