

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.....	7.50 (sm)	7.75 (lg)
Vanilla Bean Latte.....	7.50 (sm)	7.75 (lg)
Chai Latte.....	6.50 (sm)	6.75 (lg)
Matcha Latte.....	7.50 (sm)	7.75 (lg)
Tea	5.00 (sm)	5.50 (lg)

Chamomile, English Breakfast, Earl Grey, Green Mint
(by Palais des Thés)

Vanilla Bean Ganache.....+1.00
made with Valrhona white chocolate,
add to any hot or iced drink

Cold Drinks

Iced Americano.....	4.75 (sm)	5.50 (lg)
Iced Coffee.....	5.25 (sm)	5.75 (lg)
Cold Brew.....	6.50 (sm)	6.75 (lg)
Iced Latte	6.50 (sm)	6.75 (lg)
Iced Vanilla Bean Latte	7.50 (sm)	7.75 (lg)
Iced Mocha	7.50 (sm)	7.75 (lg)
Iced Matcha Latte.....	7.50 (sm)	7.75 (lg)
Iced Tea.....	5.00 (sm)	5.50 (lg)
Made with Palais des Thés signature Yunnan Black		
Lemonade.....	6.00 (sm)	6.50 (lg)
Arnold Palmer.....	5.50 (sm)	6.00 (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

* SUMMER DRINK SPECIAL *

WATERMELON SORBET LEMONADE

A swirl of our homemade watermelon sorbet soft serve
paired with refreshing lemonade
9.00 (L, one size)

Available Thursdays - Sundays only,
all summer long!



DOMINIQUE ANSEL
BAKERY

189 Spring Street

Tel: 212.219.2773

DominiqueAnselNY.com

Our Summer Hours are:

8AM to 7PM - Monday thru Thursday

8AM to 8PM - Friday and Saturday

8AM to - 7PM Sunday

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
<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>	
Strawberry, Passionfruit, & Coconut Mousse Cake	11.00
<i>Strawberry confit, coconut mousse, passionfruit jam, fior di latte ganache, and chiffon cake topped with fresh strawberries and strawberry jam</i>	
Pink Grapefruit, Calamansi, & Honey Tart	11.00
<i>Calamansi curd, honey whipped ganache, pink grapefruit jam, honey syrup-soaked chiffon cake, honey-poached fresh pink grapefruit, vanilla sablé tart shell</i>	
Raspberry Pistachio Tart	11.00
<i>Fresh raspberries, raspberry jam, pistachio whipped ganache, and pistachio dacquoise, in a vanilla sablé tart shell</i>	
Rhubarb, Orange Blossom, & Cassis Tart	11.00
<i>Rhubarb jam, orange blossom water-soaked chiffon cake, cassis Chambord jam, orange blossom Chantilly cream, vanilla sablé tart shell</i>	
Fresh Blueberry & Mascarpone Cheesecake	11.00
<i>Mascarpone and cream cheese cheesecake mousse, crunchy sablé feuilletine, fresh blueberries, blueberry jam, and lime zest</i>	
Passion Fruit & Banana 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

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	9.50	
<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>		
Chocolate Chip Cookie Shot	6.25	
<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>		
Affogato	7.00 (sm)	7.50 (lg)
<i>One or two shots of espresso over a scoop of Madagascan vanilla ice cream</i>		
DKA Ice Cream Sandwich	10.00	
<i>Our signature "Dominique's Kouign Amann" filled with a scoop of Madagascan vanilla ice cream</i>		
Cookie Ice Cream Sandwich	13.50	
<i>Any two of our cookies filled with a scoop of Madagascan vanilla ice cream</i>		
What-a-Melon Soft Serve	12.50	
(Available Thursdays-Sundays)		
<i>A slice of fresh juicy watermelon - complete with tiny hand-cut dark chocolate "seeds"! - filled-to-order with our refreshing homemade watermelon soft serve (Vegan, Gluten-Free)</i>		

Cookies

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>	

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>	
Heritage Bacon & Heirloom Tomato BLT	15.00
<i>Thick-cut maple-glazed bacon, heirloom tomatoes, bibb lettuce, and chive aioli on toasted multigrain bread</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 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)



What-a-Melon Soft Serve

(available Thurs-Sun)
Fresh watermelon with dark chocolate "seeds" & watermelon soft serve
12.50 (vegan, GF)



Fresh Blueberry & Mascarpone Cheesecake

Mascarpone & cream cheese cheesecake, sablé feuilletine, fresh blueberries, blueberry jam, lime zest
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



Pink Grapefruit, Calamansi, & Honey Tart

Calamansi curd, honey ganache, grapefruit jam, honey chiffon cake, honey-poached pink grapefruit, vanilla sablé
11.00



Black & Blue Pavlova

Light-as-air blueberry meringue, blueberry compote, fresh blackberries, creamy lemon ganache (gluten-Free)
11.00



Strawberry, Passion Fruit, & Coconut Mousse Cake

Strawberry confit, coconut mousse, passion fruit jam, fior di latte ganache, chiffon cake fresh strawberries & jam
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



Rhubarb, Orange Blossom, & Cassis Tart

Rhubarb, orange blossom chiffon cake & Chantilly, cassis Chambord jam, vanilla sablé
11.00



Salted Caramel Éclair

Filled with salted caramel cream
10.00



Chocolate Éclair

Filled with silky smooth chocolate cream
10.00



DKA Ice Cream Sandwich

Our DKA (Dominique's Kouign Amann) served with a scoop of vanilla ice cream
10.00



Cookie Ice Cream Sandwich

Choice of 2 cookies (chocolate chunk, flourless pecan, or white chocolate macadamia) with vanilla ice cream
13.50

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)



**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