

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)
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 (lg, one size)	
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 (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)
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		
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

Our hours are:
8AM to 7PM - Monday through Sunday

WE DELIVER!
Order your favorites on
CAVIAR & DOORDASH

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

Viennoiserie

DKA.....	6.50
<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.....	7.75
<i>Chef Dominique Ansel's signature "half croissant, half doughnut" pastry</i>	
Croissant.....	5.50
Almond Croissant.....	7.25
Ham & Cheese Croissant.....	7.00
Pain au Chocolat.....	7.50
<i>With three batons of chocolate!</i>	
Toasted Coconut Chocolate Croissant.....	7.50
<i>With three batons of chocolate and coconut almond frangipane</i>	
Nutella Milk Bread.....	7.50
<i>Tender milk brioche filled with Nutella pastry cream & crunchy caramelized hazelnuts</i>	
Triple Pistachio Roll.....	8.00
<i>Laminated brioche filled with homemade pistachio praliné, pistachio pastry cream, and pistachio almond frangipane, topped with chopped salted pistachios</i>	
Gingerbread Croissant.....	8.00
<i>Filled with gingerbread-spiced almond frangipane and topped with toasted pecans and marshmallow stars</i>	

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

Cakes & Tarts

Chocolate Mini-Me Cake	11.50
<i>Our signature four-textured chocolate cake topped with mini meringues (Gluten-Free)</i>	
Matcha Strawberry Tiramisu	11.00
<i>Matcha mascarpone mousse, strawberry jam, ladyfingers brushed with strawberry syrup, matcha-dusted white chocolate</i>	
Apple Crème Brûlée Tart	11.00
<i>Vanilla crème brûlée ganache, confit apples with a hint of vanilla and star anise, fresh-sliced Honeycrisp apples, vanilla sablé tart shell</i>	
Mango Passionfruit Pavlova	11.00
<i>Mango passionfruit compote, vanilla Chantilly, lime zest, light-as-air meringue (Gluten-Free)</i>	
Pistachio Cherry Mont Blanc	11.00
<i>Pistachio ganache, pistachio bavaroise, cherry jam and compote, pistachio amaretto almond cream, vanilla Chantilly, vanilla sablé tart shell</i>	
Hazelnut Praliné St. Honoré Tart	11.00
<i>Salted caramel crémeux-filled choux, crispy hazelnut praliné feuilletine, vanilla Chantilly, and gooey liquid caramel in a vanilla sablé tart shell</i>	
Yuzu Huckleberry Tart	11.00
<i>Yuzu curd, huckleberry blueberry jam with crème de cassis, blueberry mousse, olive oil cake, vanilla Chantilly and confit lemon zest</i>	
Chocolate Éclair	10.00
Salted Caramel Éclair	10.00
Gingerbread Pinecone	12.00
<i>Gingerbread mousse, speculoos and dark chocolate ganache, hazelnut feuilletine, spiced cake, finished with 50-60 dark chocolate petals</i>	
Triple Chocolate Bûche de Noël	10.50
<i>Dark chocolate mousse, milk chocolate crémeux, flourless chocolate biscuit, chocolate button "mushrooms", Chantilly (Gluten-Free)</i>	
Chestnut Bûche de Noël	10.50
<i>Chestnut mousse and cream, almond biscuit, a hint of whiskey, candied chestnuts from France</i>	
Sticky Toffee Pudding Bûche de Noël	10.50
<i>salted caramel vanilla crémeux, brown sugar ganache, chocolate cake with dates and brown sugar molasses</i>	

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>		

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 & Tomato BLT	15.00
<i>Thick-cut maple-glazed bacon, fresh-sliced 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 dominiqueansele.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
9.50



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)



Mini-Me Chocolate Cake

Our four-textured chocolate cake with dark chocolate ganache, flourless chocolate cake, chocolate mousse, and chocolate mini meringues
11.50 (gluten-free)



Mango Passionfruit Pavlova

Mango passionfruit compote, vanilla Chantilly, & fresh lime zest, set atop light-as-air meringue
11.00 (gluten-free)



Hazelnut Praliné St. Honoré Tart

Salted caramel crèmeux-filled choux, vanilla Chantilly, crispy hazelnut praliné feuilletine, gooey liquid caramel, vanilla sablé
11.00



Matcha Strawberry Tiramisu

Matcha mascarpone mousse, strawberry jam, ladyfingers brushed with strawberry syrup, matcha-dusted white chocolate
11.00



Apple Crème Brûlée Tart

Vanilla crème brûlée ganache, confit apples with vanilla & star anise, fresh-sliced Honeycrisp apples, vanilla sablé
11.00



Yuzu & Huckleberry Tart

Yuzu curd, huckleberry blueberry jam, blueberry mousse, olive oil cake, vanilla Chantilly, confit lemon zest, vanilla sablé
11.00



Chocolate Éclair

Filled with silky smooth chocolate cream
10.00



Salted Caramel Éclair

Filled with salted caramel cream
10.00



Pistachio & Cherry Mont Blanc

Pistachio ganache & bavaoise, cherry jam & compote, pistachio amaretto almond cream, Chantilly, vanilla sablé
11.00



Gingerbread Pinecone

Gingerbread mousse, hazelnut feuilletine, spiced cake, speculoos ganache, 50-60 dark chocolate petals
12.00



Holiday Bûche de Noël

Our Classic French yule log cakes in 3 flavors:
Chestnut
Sticky Toffee Pudding
Triple Chocolate (GF)
10.50

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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 - 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 & Tomato BLT - 15.00

Thick-cut maple-glazed bacon, fresh sliced 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