

Hot Drinks

We proudly serve Stone Street 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
	<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.....	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)
	<i>Chamomile, English Breakfast, Earl Grey, Green Mint (by Palais des Thés)</i>	
Vanilla Bean Ganache.....		+1.00
	<i>made with Valrhona white chocolate, add to any hot or iced drink</i>	

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)
Cold Brew.....	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)
	<i>Made with Palais des Thés signature Yunnan Black</i>	
Lemonade.....	6.00 (sm)	6.50 (lg)
Arnold Palmer.....	6.00 (sm)	6.50 (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 daily, all summer long!



DOMINIQUE ANSEL
BAKERY

189 Spring Street

Tel: 212.219.2773

DominiqueAnselNY.com

Our summer hours are:

8AM to 7PM: Monday-Thursday

8AM to 8PM: Friday-Saturday

8AM-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
	<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.....	6.00
Almond Croissant.....	7.50
Ham & Cheese Croissant.....	7.25
Pain au Chocolat.....	7.50
	<i>With three batons of chocolate!</i>
Toasted Coconut Chocolate Croissant.....	7.75
	<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>

****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
Our signature four-textured chocolate cake, with flourless chocolate biscuit, chocolate mousse and dark chocolate ganache, topped with chocolate mini meringues (Gluten-Free)
- Matcha Strawberry Tiramisu**11.50
Matcha mascarpone mousse, strawberry jam, ladyfingers brushed with strawberry syrup, matcha-dusted white chocolate
- Strawberry Lychee Tart** 11.50
Fresh strawberries, lychee, almond frangipane, lychee curd, strawberry jam and compote in a vanilla sablé tart shell
- Mango Passionfruit Pavlova**11.50
Mango passionfruit compote, vanilla Chantilly, orange blossom, lime zest, light-as-air vanilla meringue (Gluten-Free)
- Raspberry Pistachio Tart** 11.50
Fresh raspberries filled with raspberry jam, pistachio whipped ganache, and pistachio dacquoise in a vanilla sablé tart shell
- Hazelnut Praliné St. Honoré Tart**11.50
Salted caramel crèmeux-filled choux, crispy hazelnut praliné feuilletine, vanilla Chantilly, and gooey liquid caramel in a vanilla sablé tart shell
- Yuzu Huckleberry Tart**11.50
Yuzu curd, huckleberry blueberry jam with crème de cassis, blueberry mousse, olive oil cake, vanilla Chantilly and confit lemon zest
- Chocolate Éclair**..... 10.50
- Salted Caramel Éclair**.....10.50

Made-to-Order, Ice Cream, & More

- Mini Madeleines**..... 9.00 (10pc) 14.00 (20pc)
Piped and baked to order, served warm out of the oven with a dusting of confectioners sugar
- Frozen S'mores**..... 9.50
Our signature honey marshmallow wrapped around Madagascar 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 Madagascar vanilla milk. Sip the milk, then enjoy the cookie!
- What-a-Melon Soft Serve**..... 12.50
(Available daily, all summer long!)
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)

Cookies

- Cannelé de Bordeaux**..... 4.50
- Chocolate Chunk Cookie**..... 5.50
- White Chocolate Macadamia Cookie**..... 5.50
- Double Chocolate Pecan Cookie**..... 5.50
(Gluten Free)
- Macarons**..... 4.25
(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**..... 14.75
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**..... 14.00
*Garlic sautéed spinach and Gruyère cheese in a flaky pastry crust, served with a side salad (*VG) (served warm)*
- Avocado Toast**..... 15.25
*A rosette of fresh avocado set atop avocado mash on multigrain bread, finished with sliced radishes, tarragon, and chives (*VG)*
- Chef's Grilled Cheese**..... 14.00
*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, fresh heirloom tomato, Bibb lettuce, and chive aioli on toasted multigrain bread
- Applewood-Smoked Turkey & Brie Sandwich**..... 15.00
Applewood-smoked turkey breast, Brie cheese, basil & honey Dijon aioli, Bibb lettuce, and fresh heirloom tomato on toasted sourdough

We have large 8" cakes! Please order 48 hours in advance by phone or on our website dominiqueanseNY.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 Madagascan vanilla milk. Sip the milk, then enjoy the cookie. Cheers!
6.25



Frozen S'more

Madagascan 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
9.00 (10pc) /
14.00 (20pc)



What-a-Melon Soft Serve

A slice of fresh watermelon with dark chocolate "seeds" and a swirl of refreshing watermelon soft serve
\$11.50 (vegan, GF)



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, a hint of orange blossom, fresh lime zest, set atop light-as-air vanilla meringue
11.50 (gluten-free)



Hazelnut Praliné St. Honoré Tart

Salted caramel crèmeux-filled choux, vanilla Chantilly, crispy hazelnut praliné feuilletine, gooey liquid caramel, vanilla sablé tart shell
11.50



Matcha Strawberry Tiramisu

Matcha mascarpone mousse, strawberry jam, ladyfingers brushed with strawberry syrup, matcha-dusted white chocolate
11.50



Yuzu & Huckleberry Tart

Yuzu curd, huckleberry blueberry jam, blueberry mousse, olive oil cake, vanilla Chantilly, confit lemon zest, vanilla sablé
11.50



Raspberry Pistachio Tart

Fresh raspberries filled with raspberry jam, pistachio whipped ganache, pistachio dacquoise, vanilla sablé tart shell
11.50

DOMINIQUE ANSEL
BAKERY

We're shipping nationwide!

Visit:
DominiqueAnselOnline.com

Fresh baked in NYC and shipped to you!



Strawberry Lychee Tart

Fresh strawberries, lychee, almond frangipane, lychee curd, strawberry jam and compote, vanilla sablé tart shell
11.50



Chocolate Éclair

Filled with silky smooth chocolate cream, topped with dark chocolate
10.50



Salted Caramel Éclair

Filled with salted caramel cream, topped with Maldon sea salt
10.50

Visit our newest NYC bakery:

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NYC 10016

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 - 14.75

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 - 14.00

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 - 15.25

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 - 14.00

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 tomato, Bibb lettuce, chive aioli on toasted multigrain, served with mixed green salad with Dijon vinaigrette



Applewood-Smoked Turkey & Brie Sandwich - 15.00

Applewood-smoked turkey, Brie, basil honey Dijon aioli, heirloom tomato, Bibb lettuce on toasted sourdough, served with mixed green salad with Dijon vinaigrette