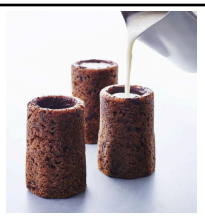
OUR SIGNATURES & PASTRY CASE MENU

*If you have a food allergy or intolerance, please notify us

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
9.00 (10pc) /
14.00 (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, 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 crémeux-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

We're shipping nationwide!

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:

papa d'amour
NEW YORK

64 University Place,
btw 10th & 11th St, NYC

Pastries, sandos, cakes and more, inspired by Asian bread culture

Visit our Flatiron croissant shop:

DOMINIQUE ANSEL
Workshop

17 East 27th St
btw Madison & 5th Ave
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

Chef's Croque Monsieur - 16.00
Black Forest ham, Gruyère cheese, and béchamel on sourdough bread dipped in a savory custard, toasted til golden and cheesy, served with mixed green salad with Dijon vinaigrette

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
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

Opening hours:
8AM to 7PM Daily

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..... 6.00

Almond Croissant..... 7.50

Ham & Cheese Croissant..... 7.25

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

Toasted Coconut Chocolate Croissant..... 7.75
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, pistachio pastry cream, and pistachio almond frangipane, topped with chopped salted pistachios

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

If you have a food allergy or intolerance, please notify us

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 crémeux-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 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……..... 5.50

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

Chef's Croque Monsieur ……... 16.00
Black Forest ham, Gruyère cheese, and béchamel on sourdough bread dipped in a savory custard, then toasted til golden and chees

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*