

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

Made-to-Order, Ice Cream, & More

Mini Madeleines	9.00 (10pc)	14.00 (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	5.50
White Chocolate Macadamia Cookie	5.50
Double Chocolate Pecan Cookie	5.50
<i>(Gluten Free)</i>	
Macarons	4.25
<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	14.75
<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	14.00
<i>Garlic sautéed spinach and Gruyère cheese in a flaky pastry crust, served with a side salad (*VG) (served warm)</i>	
Avocado Toast	15.25
<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	14.00
<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, fresh heirloom tomato, Bibb lettuce, and chive aioli on toasted multigrain bread</i>	
Applewood-Smoked Turkey & Brie Sandwich	15.00
<i>Applewood-smoked turkey breast, Brie cheese, basil & honey Dijon aioli, Bibb lettuce, and fresh heirloom tomato on toasted sourdough</i>	

We have large 8" cakes! Please order 48 hours in advance by phone or on our website
dominiqueanselNY.com

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

*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
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 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



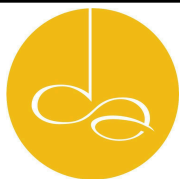
Yuzu & Huckleberry Tart

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



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



**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