DOMINIQUE ANSEL
BAKERY

189 Spring Street, NYC 10012 | Tel: 212.219.2773
DominiqueAnselNY.com | Open 8AM -7PM daily

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

VIENNOISERIE

DKA 6.50
Dominique's Kouign Amann: similar to a caramelized croissant, with tender flaky layers inside and a golden caramelized crust outside. Our #1 best-seller!

Cronut® Pastry 7.75
Chef Dominique Ansel's signature "half croissant, half doughnut" pastry, featuring a new flavor every month

Croissant 6.00

Almond Croissant 7.50

Ham & Cheese Croissant 7.25

Pain au Chocolat 7.50

Toasted Coconut Chocolate Croissant 7.75
With three batons of chocolate and coconut almond frangipane

Nutella Milk Bread 7.50
Tender milk brioche, Nutella pastry cream, crunchy caramelized hazelnuts

Triple Pistachio Roll 8.00
Laminated brioche, pistachio pastry cream, gooey pistachio praliné, pistachio almond frangipane, salted pistachios

MADE-TO-ORDER, ICE CREAM, & MORE

Mini Madeleines 9.00 (10pc) 14.00 (20pc)
Piped and baked to order, served warm from the oven, finished with powdered sugar

Chocolate Chip Cookie Shot 6.25
A soft chocolate chip cookie shaped like a shot glass, filled to order with Madagascan vanilla milk. Sip the milk, then enjoy the cookie. Cheers!

Frozen S'mores 9.50
An ice cream version of a s'more! 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

COOKIES

Cannelé de Bordeaux 4.50

Macarons 4.25
Chocolate, Vanilla, Pistachio, Salted Caramel, Passionfruit, Raspberry Rose (Gluten-Free)

Chocolate Chunk Cookie 5.50

White Chocolate Macadamia Cookie 5.50

Double Chocolate Pecan Cookie 5.50

OUR PASTRY CASE CAKES

Inspired by Chef Dominique's favorite cookies - all transformed into cake!

Chocolate Crinkle Cookie 11.50
Milk chocolate crémeux, dark chocolate mousse, chocolate biscuit, crispy feuilletine

Blueberry Cobbler Newton 11.50
Blueberry violet compote, bergamot ganache, brown sugar dacquoise *(Gluten-Free)*

Raspberry Guava Thumbprint 11.50
Raspberry mousse, raspberry guava compote, coconut dacquoise, guava jam, raspberry jam, pink lychee guimauve *(Gluten-Free)*

Strawberry Shiso Barquette 11.50
Strawberry compote, shiso ganache, strawberry Kirsch-soaked almond cake, strawberry jam

Hazelnut Banana Cream Wafer 11.50
Gianduja (hazelnut milk chocolate) ganache, caramelized banana jam, hazelnut bavaroise, vanilla Chantilly, soft caramel, crispy feuilletine

Maple Apple Pie Palmier 11.50
Fresh Honeycrisp apple compote, pecan praliné, maple mousse, almond dacquoise *(Gluten-Free)*

Mango Passionfruit Rosette 11.50
Passionfruit mousse, mango passionfruit compote, lime dacquoise, basil seeds *(Gluten-Free)*

Peanut Butter Praliné Spiral 11.50
Vanilla caramel bavaroise, peanut praliné, milk chocolate ganache, crispy peanut feuilletine, soft caramel, topped with smoked sea salt

Tiramisu Milano 11.50
Mascarpone tiramisu ganache, chocolate coffee crémeux, Amaretto coffee-soaked ladyfingers

THANKSGIVING PIES BY-THE-SLICE

Extra Silky Pumpkin Pie 10.00
Extra silky pumpkin custard, gingerbread crust, vanilla Chantilly

Bourbon Pecan Pie 10.00
Toasted pecans, brown sugar, molasses, a hint of Bourbon, vanilla sablé. brown sugar ganache

****Please Note:** All sales are final & non-returnable, refundable, or exchangeable. All prices listed do not include sales tax.

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SAVORY SANDWICHES & QUICHE

All savory items are served with a side salad with Dijon vinaigrette.
Please allow 8-10 minutes so we can prepare these fresh for you.

Perfect Little Egg Sandwich 14.75
Steamed and fluffy farm fresh eggs with shallots, herbs, and Gruyère cheese, served on a mini brioche bun (available all day, served warm) (vegetarian)

Spinach & Cheddar Quiche 13.50
Garlic sautéed spinach, cheddar cheese, and farm fresh eggs in a flaky pastry crust (served warm) (vegetarian)

Avocado Toast 15.25
A rosette of fresh avocado set atop avocado mash on multigrain bread, finished with sliced radishes, tarragon, and chives (vegetarian)

Chef's Grilled Cheese 14.00
Mozzarella, Gruyère, Fontina cheese with garlic rosemary sourdough and our special caramelized onion marmalade (served warm) (vegetarian)

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 cheesy

HUNGRY FOR MORE?
Visit our online shop to pre-order cakes, pastries, and gifts for pick-up:
DominiqueAnselNY.com

WE DELIVER!
Order your favorites on
Caviar & DoorDash

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HOT DRINKS

(Soy, Almond, or Oat Milk / +0.50)

We proudly serve Stone Street Coffee

	S	L
House Blend Coffee	4.75	5.25
Café au Lait	4.75	5.50
Espresso	4.00	
Double Espresso (extra shot 2.50)	4.50	
Americano	4.75	5.50
Macchiato	5.00	5.50
Café Latte	6.50	6.75
Flat White	5.50	
Cappuccino	6.50	6.75
Café Mocha	7.50	7.75
Vanilla Bean Latte	7.50	7.75
Chai Latte	6.50	6.75
Matcha Latte	7.50	7.75

	S	L
Tea Chamomile, Earl Grey, English Breakfast, Green Mint (by Palais des Thés)	5.00	5.50
Vanilla Bean Ganache Made with Valrhona white chocolate, add to any hot or iced drink	+1.00	
SEASONAL DRINKS		
Hot Mulled Apple Cider	6.50	7.00
Chef's Hot Chocolate	9.00	10.00
Blossoming Hot Chocolate Watch the marshmallow flower "blossom" when it's placed in a cup of our Chef's Hot Chocolate!		11.00 (one size)

ICED DRINKS

	S	L
Iced Coffee	5.25	5.75
Iced Americano	4.75	5.50
Iced Latte	6.50	6.75
Iced Cappuccino	6.50	6.75
Iced Mocha	7.50	7.75
Iced Vanilla Bean Latte	7.50	7.75
Iced Chai Latte	6.50	6.75

	S	L
Iced Matcha Latte	7.50	7.75
Iced Tea Palais des Thés signature Yunnan Black	5.00	5.50
Orange Juice	7.00	7.50
Five Acre Farms Milk	5.50	6.00
Coke, Diet Coke, Fiji Water		5.00
Saratoga Sparkling Water		5.50

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, brûléed to order on a smoked willow wood 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)

OUR PASTRY CASE CAKES: CHEF DOMINIQUE'S COOKIE BOX

Inspired by Chef Dominique's favorite classic cookies, transformed into beautiful cakes! (11.50 each)



Chocolate Crinkle Cookie
Milk chocolate crémeux, dark chocolate mousse, chocolate biscuit, crispy feuilletine



Blueberry Cobbler Newton
Blueberry violet compote, bergamot ganache, brown sugar dacquoise (Gluten-Free)



Raspberry Guava Thumbprint
Raspberry mousse, raspberry guava jam and compote, coconut dacquoise, pink lychee guimauve (Gluten-Free)



Strawberry Shiso Barquette
Strawberry compote, shiso ganache, strawberry Kirsch-soaked almond cake, strawberry jam



Hazelnut Banana Cream Wafer
Gianduja ganache, caramelized banana jam, hazelnut bavaroise, vanilla Chantilly, soft caramel, crispy feuilletine



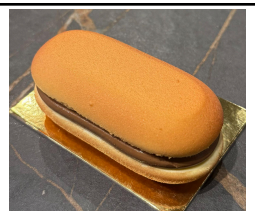
Maple Apple Pie Palmier
Fresh Honeycrisp apple compote, pecan praliné, maple mousse, almond dacquoise (Gluten-Free)



Mango Passionfruit Rosette
Passionfruit mousse, mango passionfruit compote, lime dacquoise, basil seeds (Gluten-Free)



Peanut Butter Praliné Spiral
Vanilla caramel bavaroise, peanut praliné & feuilletine, milk chocolate ganache, soft caramel, smoked sea salt



Tiramisu Milano
Mascarpone tiramisu ganache, chocolate coffee crémeux, Amaretto coffee-soaked ladyfingers



Extra-Silky Pumpkin Pie Slice
Silky smooth pumpkin custard in a gingerbread crust with vanilla chantilly
10.00



Bourbon Pecan Pie Slice
Toasted pecans, brown sugar, molasses, a hint of bourbon, vanilla sablé, brown sugar ganache
10.00

Visit our sister shops:

DOMINIQUE ANSEL Workshop
17 East 27th St
btw Madison & 5th Ave
Flatiron NYC

papa d'amour NEW YORK
64 University Place,
btw 10th & 11th St
Greenwich Village NYC

DOMINIQUE ANSEL
BAKERY

OUR SAVORY MENU

Made fresh to order and served all day

(please allow 8-10 minutes wait while we prepare your food fresh for you)

All items served with mixed green salad with Dijon vinaigrette.



Perfect Little Egg Sandwich - 14.75
Steamed, fluffy, farm-fresh eggs with shallots, Gruyère, and herbs on a homemade brioche bun (VG)



Spinach & Cheddar Quiche - 13.50
Garlic sautéed spinach, farm-fresh eggs, and cheddar cheese and in a flaky pastry crust (VG)



Avocado Toast - 15.25
A rosette of fresh avocado with avocado mash on multigrain bread, sliced radishes, tarragon, and chives (VG)



Chef's Grilled Cheese - 14.00
Mozzarella, Gruyère & Fontina cheese, caramelized onion marmalade, on sourdough bread toasted with garlic rosemary butter (VG)



Heritage Bacon & Heirloom Tomato BLT - 15.00
Thick-cut maple-glazed bacon, heirloom tomato, Bibb lettuce, and chive aioli on toasted multigrain



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