

Ice Creams & Sorbets

Ice Cream.....	\$ 5.00 (sm)	\$ 8.00 (lg)
<i>Tahitian Vanilla, Salted Caramel, 70% Dark Chocolate</i>		
Sorbet.....	\$ 5.00 (sm)	\$ 8.00 (lg)
Affogato.....	\$ 8.00	
<i>Ice cream flavors rotate often</i>		

Hot Drinks

We proudly serve La Colombe coffee

House Blend.....	\$ 3.25 (sm)	\$ 3.75 (lg)
Café au Lait.....	\$ 3.75 (sm)	\$ 4.25 (lg)
Espresso.....	\$ 3.50	
Double Espresso.....	\$ 4.00	
Americano.....	\$ 4.00 (sm)	\$ 4.50 (lg)
Macchiato.....	\$ 3.50 (sm)	\$ 4.25 (lg)
Café Latte.....	\$ 4.25 (sm)	\$ 4.75 (lg)
Cappuccino.....	\$ 4.25 (sm)	\$ 4.75 (lg)
Café Mocha.....	\$ 4.50 (sm)	\$ 5.00 (lg)
Chai Latte.....	\$ 4.25 (sm)	\$ 4.75 (lg)
add extra shot.....	\$ 1.00	
Chef's Hot Chocolate.....	\$4.50 (sm)	\$ 5.00 (lg)
<i>Topped with a frosty, chocolate foam</i>		
Blossoming Hot Chocolate.....	\$7.00	
Tea	\$ 4.25 (sm)	\$ 4.75 (lg)
<i>Chamomile, English Breakfast, Earl Grey, Green Mint</i>		
<i>All from Le Palais des Thés</i>		

Cold Drinks

Iced Coffee.....	\$ 3.25 (sm)	\$ 3.75 (lg)
Cold Brew Coffee.....	\$ 4.75 (sm)	\$5.50 (lg)
Lemonade.....	\$ 3.75 (sm)	\$ 4.50 (lg)
Iced Tea.....	\$ 3.50 (sm)	\$ 3.75 (lg)
<i>Made with "Le Palais des Thés" signature Yunnan Black</i>		
Juice and Milk.....	\$ 4.00 (sm)	\$ 6.00 (lg)
<i>Orange, Grapefruit, and Swede Farm Milk</i>		
Coke, Diet Coke, Water.....	\$ 3.00	
San Pellegrino, Limonata, Aranciata.....	\$ 3.00	

189 Spring Street, New York, NY 10012

Opening Hours: Mon-Sat (8am to 7pm), Sun (9am to 7pm)

www.dominiqueansel.com

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New York, NY 10012
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Breakfast

Perfect Little Egg Sandwich.....	\$ 8.00
<i>Steamed, fluffy, farm fresh eggs with herbs and Gruyère cheese, served warm in a mini brioche bun (Served all day with a side salad)</i>	

Viennoiserie

DKA.....	\$ 5.50
<i>"Dominique's Kouign Amann": Flaky and tender bread with caramelized layers</i>	
The Cronut® Pastry.....	\$ 6.00
<i>Chef Dominique Ansel's signature "half croissant, half doughnut" pastry</i>	
Croissant.....	\$ 3.75
Almond Croissant.....	\$ 4.75
Blackberry Peanut Butter Rum Bostock.....	\$ 5.75
Ham & Cheese Croissant.....	\$ 5.00
Pain au Chocolat.....	\$ 5.00
<i>With three batons of chocolate!</i>	
Toasted Coconut Chocolate Croissant.....	\$ 5.50
<i>With three batons of chocolate and coconut frangipane</i>	
Nutella Milk Bread.....	\$ 5.75
<i>Tender milk brioche filled with Nutella</i>	

Cakes & Tarts

- Paris - New York.....\$ 7.25
A twist on the Paris-Brest, made with caramel, peanut and chocolate
- Cotton-Soft Cheesecake.....\$ 6.75
- Champagne Mango Rose Tart.....\$7.00
With fresh Champagne Mangoes, mango cream, rose lokum and rose ganache, all in a vanilla sable tart with almond frangipane
- Mini-Me Cake..... \$ 7.00
Four-textured chocolate cake topped with our "Mini Me's" (Gluten Free)
- Raspberry Lychee Pavolva.....\$ 7.00
Light-as-air lychee meringue filled with fresh raspberries, raspberry jam, mascarpone whipped ganache, and lychee whipped ganache.
- Lime Me Up Tart.....\$ 7.25
A lime tart with a twist. Made with juniper-lime curd in a vanilla sablé tart shell and a soft lime mousse on top.
- Coconut Guava Cake.....\$ 7.00
With coconut lime mousse, fragrant pink guava gelée, and a base of soft coconut almond dacquoise, dusted with coconut to finish.
- Chocolate Caramel Mousse Cake.....\$ 7.25
Made with silky Valrhona dark chocolate mousse, caramel bavarois, and soft caramel, with a layer of crunchy salted hazelnut feuilletine and coffee-soaked devil's food cake.
- Matcha Passionfruit Mousse Cake..... \$ 7.00
Ever-so-light matcha mousse cake with passion fruit curd and white chocolate
- Marcel the Monkey Religieuse.....\$ 7.00
Filled with caramelized banana jam and dulce de leche ganache and covered in a Valrhona Caramelia (caramelized milk chocolate) glaze
- Chocolate Éclair.....\$ 6.50
- Salted Caramel Éclair.....\$ 6.50

Soups

- Chilled Sweet Corn Soup\$ 9.50
*Made with sweet corn, a hint of Tangier spice, and finished with fresh corn salad, micro celery, and a drizzle of parsley oil (*VG) (*VE)*

Our soups are served with our homemade cheese Gougère

Made-to-Order

Got 4 minutes to spare? We bake and finish off many of our items to order so it is fresh and hot out of the oven every day!

- Madeleines..... \$ 6.00 (10pc) ... \$ 10.00 (20pc)
- Frozen S'mores.....\$ 7.00
Our signature honey marshmallow wrapped around a Tahitian vanilla ice cream with chocolate wafer crisps. Served on a smoked willow wood branch and torched to order.
- Chocolate Chip Cookie Shot.....\$ 4.75
*Served with our cold-infused Tahitian vanilla milk. **Available daily after 3pm.***
- Kiwi Sorbet Bar.....\$7.00
Made with kiwi sorbet, vanilla ice cream, poppy seeds all encased in a milk chocolate shell.

*VG = Vegetarian

*VE = Vegan

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

Cookies

- Cannelé de Bordeaux.....\$ 3.50
- White Chocolate Macadamia Cookie.....\$ 4.00
- Double Chocolate Pecan Cookie.....\$ 4.00
(Gluten Free)
- Chocolate Chunk Cookie..... \$ 4.00
- Sablé Breton (2pcs).....\$ 3.00
- Macarons.....\$ 2.75

Assorted flavors

Sandwiches & Quiche

Our sandwiches are assembled when you order them to assure freshness and served with a side salad

- Spinach Gruyère Quiche.....\$ 11.00
*Garlic sautéed spinach and Gruyère cheese in a flaky pastry crust. Served with a side of salad (*VG) (served all day)*

- Roasted Pork Club.....\$ 14.50
Six-hour pork shoulder, pickled eggs, tomatoes, Bibb lettuce and spicy mayonnaise on sourdough

- Green Garlic Chicken Salad Sandwich.....\$ 12.50
With braised dark meat chicken, green garlic aioli, a roasted fennel chip, and spring greens, on a home brioche bun.

- Smoked Mozzarella Wild Mushroom Panini..\$ 11.75
*Melted Scamorza cheese with garlic roasted wild mushrooms and marinated artichokes (*VG)*

- Chef's Grilled Cheese.....\$ 11.50
*Mozzarella, Gruyère, Fontina cheese with garlic rosemary sourdough and our special caramelized onion marmalade (*VG)*

- Avocado Toast.....\$ 12.50
*Half an avocado sliced over avocado seasoned with hint of tarragon (*VG)*

Our savory items are available from 11am to 6pm Monday - Sunday

**Quiche and The Perfect Little Egg are available All Day.*

Check out our online boutique at www.dominiqueansel.com