

Ice Creams & Sorbets

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

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)
Topped with a frosty, chocolate foam
- Blossoming Hot Chocolate.....\$7.00
- Tea\$ 4.25 (sm) \$ 4.75 (lg)
Chamomile, English Breakfast, Earl Grey, Green Mint
All from Le Palais des Thés

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)
Made with "Le Palais des Thés" signature Yunnan *Black*
- Juice and Milk.....\$ 4.00 (sm) \$ 6.00 (lg)
Orange, Grapefruit, and Swede Farm Milk
- 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)
TEL: (212) 219 2773
www.dominiqueansel.com

DOMINIQUE ANSEL
BAKERY

DOMINIQUE ANSEL
BAKERY



189 Spring Street
New York, NY 10012
TEL: (212) 219 2773
www.dominiqueansel.com

Breakfast

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

Viennoiserie

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

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

Cakes & Tarts

Paris - New York.....	\$ 7.25
<i>A twist on the Paris-Brest, made with caramel, peanut and chocolate</i>	
Cotton-Soft Cheesecake.....	\$ 6.75
Chestnut Rose Cassis Mont Blanc.....	\$8.00
<i>Made with chestnut cream accented with rose and cassis, set atop a salted butter cookie and finished with vanilla ganache and a vanilla meringue baton on top.</i>	
Mini-Me Cake.....	\$ 7.00
<i>Four-textured chocolate cake topped with our "Mini Me's" (Gluten Free)</i>	
Raspberry Lychee Pavolva.....	\$ 7.00
<i>Light-as-air lychee meringue filled with fresh raspberries, raspberry jam, mascarpone whipped ganache, and lychee whipped ganache</i>	
Maple Bergamot Mousse Cake	\$ 7.25
<i>Made with Cream maple mousse, cinnamon ganache, and bergamot gelee with orange zest, on a speculoos hazelnut cookie base.</i>	
Apple Tart Tatin.....	\$ 7.50
<i>A French classic, made with layers of gorgeous caramelized autumn orchard apples on a buttery Sable Breton base, topped with crème fraiche to finish.</i>	
Chocolate Caramel Mousse Cake.....	\$ 7.25
<i>Made with silky Valrhona dark chocolate mousse, caramel bavaois, and soft caramel, with a layer of crunchy salted hazelnut feuilletine and coffee-soaked devil's food cake</i>	
Matcha Passionfruit Mousse Cake.....	\$ 7.00
<i>Ever-so-light matcha mousse cake with passion fruit curd and white chocolate</i>	
Hootie The Owl Religieuse.....	\$ 7.00
<i>A double-decker cream puff filled with homemade blackberry jam and creamy toasted almond ganache.</i>	
Chocolate Éclair.....	\$ 6.50
Salted Caramel Éclair.....	\$ 6.50

Soups

Butternut Squash Bisque.....	\$ 9.50
<i>Hearty butternut squash bisque finished with sourdough croutons, sage, olive oil, and crème fraîche. Served with a parmesan gougère on the side.</i>	
(*VG)	

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
<i>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.</i>	
Chocolate Chip Cookie Shot.....	\$ 4.75
<i>Served with our cold-infused Tahitian vanilla milk. Available daily after 3pm.</i>	
Kiwi Sorbet Bar.....	\$7.00
<i>Made with kiwi sorbet, vanilla ice cream, poppy seeds all encased in a milk chocolate shell</i>	

*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
<i>(Gluten Free)</i>	
Chocolate Chunk Cookie.....	\$ 4.00
Sablé Breton (2pcs).....	\$ 3.00
Macarons.....	\$ 2.75

Assorted flavors

Sandwiches & Quiche

Our sandwiches are assembled to order to assure freshness & are served with a side salad

Spinach Gruyère Quiche.....	\$ 11.00
<i>Garlic sautéed spinach and Gruyère cheese in a flaky pastry crust. Served with a side of salad (*VG) (served all day)</i>	
Roasted Pork Club.....	\$ 14.50
<i>Six-hour pork shoulder, pickled eggs, tomatoes, Bibb lettuce and spicy mayonnaise on sourdough</i>	
Roasted Turkey Salad Sandwich	\$ 12.50
<i>With tender roasted turkey salad, horseradish aioli, cranberry and bib lettuce on a homemade brioche bun. Served with a mixed green salad with Djon vinaigrette.</i>	
Smoked Mozzarella Wild Mushroom Panini..	\$ 11.75
<i>Melted Scamorza cheese with garlic roasted wild mushrooms and marinated artichokes (*VG)</i>	
Chef's Grilled Cheese.....	\$ 11.50
<i>Mozzarella, Gruyère, Fontina cheese with garlic rosemary sourdough and our special caramelized onion marmalade (*VG)</i>	
Avocado Toast.....	\$ 12.50
<i>Half an avocado sliced over avocado seasoned with hint of tarragon (*VG)</i>	

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

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

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

Check out our online boutique at www.dominiqueansel.com