

Beer and Wine

Reds

GL/BTL

Pinot Noir.....	\$13/\$52
Cabernet	\$13/\$52

Whites

Chardonnay.....	\$10/\$38
Sauvignon blanc.....	\$12/\$56
Rosé.....	\$10/\$40

Beer

Allagash Saison.....	\$10.00
Ommegang Witte.....	\$12.00
Wolfer Rose Cider.....	\$10.00

Hot Drinks

La Colombe Coffee

Cappuccino/Latte.....	\$4.25(sm)	\$4.75 (lg)
Americano.....	\$4.00(sm)	\$4.50(lg)
Chai Latte.....	\$4.25(sm)	\$4.75(lg)
House Blend Coffee.....	\$3.25(sm)	\$3.75(lg)
Hot Spiced Cider.....	\$4.25(sm)	\$4.75(lg)
Chef's Hot Chocolate.....	\$4.50(sm)	\$5.00(lg)

Topped with a frosty, cold chocolate foam

Hot Tea.....	\$4.25(sm)	\$4.75(lg)
Chamomile, English Breakfast, Earl Grey, Mint Green		

All from Le Palais des Thés.

Cold Drinks

Coke, Diet Coke, Water.....	\$3.00	
San Pellegrino.....	\$3.00	
Limonata or Aranciata.....	\$3.25	
Iced Coffee.....	\$3.25(sm)	\$3.75(lg)
Cold Brew.....	\$4.75(sm)	\$5.25(lg)
Lemonade.....	\$3.75(sm)	\$4.00(lg)
Iced Tea.....	\$3.50(sm)	\$3.75(lg)

Made with "Le Palais des Thés" signature Yunnan Black Tea

Juice/Milk	\$4.00 (sm)	\$6.00 (lg)
Orange, Grapefruit		
Homemade Tahitian Vanilla Milk.....	\$4.00	

137 7th Avenue South, New York, NY 10014

TEL: (212) 242 5111

Hours of Operation: 9am – 9pm Daily

www.dominiqueanselkitchen.com

We are also available for delivery
at trycaviar.com!

dominique ansel
KITCHEN

137 7th Ave South
New York, NY

TEL: (212) 242 5111

www.dominiqueanselkitchen.com

Breakfast

Brown Sugar DKA.....	\$5.50
<i>"Dominique's Kouign Amann": Our signature item made with brown sugar: similar to a "caramelized croissant"; flaky and caramelized on the outside with tender layers on the inside</i>	
Croissant.....	\$3.75
Almond Lavender Croissant.....	\$5.50
<i>Marcona Almonds, Gin-spiked Frangipane and a hint of Lavender</i>	
Nutella Swirl Croissant.....	\$5.50
<i>With 66% Valrhona Dark Chocolate, Nutella, Maldon Sea Salt</i>	

Made-To-Order Breakfast

Cold Pear Yogurt & Hot Toasted Granola.....	\$8.50
<i>Greek Yogurt, Honey, Pear Compote, House Made Granola</i>	
Garlic Croissant.....	\$5.25
<i>Served Warm with Rosemary Olive Oil, Confit garlic</i>	
Prosciutto & Boursin Croissant.....	\$7.50
<i>Italian prosciutto, Whipped French Boursin Cheese</i>	
Blueberry Laminated Brioche.....	\$7.50
<i>Blueberry Balsamic Compote, Whipped Mascarpone, Brûléed Laminated Brioche</i>	
Egg-Clipse.....	\$12.00
<i>Squid Ink Brioche, Two Confit Egg Yolks, Mushroom Béchamel, Garlic Mashed Potatoes</i>	

Cakes & Tarts

- 48-Hour Tea-ramisu.....\$7.00
Black Tea and Honey Cake Soaked for 48 hours, Mascarpone Cream, Cocoa Powder
- West Village Chocolate Cake.....\$7.75
Chocolate Mousse, Whiskey-Kissed Chocolate Cake, Caramel Crèmeux, Hazelnut Feuilletine
- Lychee Dragon Fruit Tart.....\$8.00
Lychee Mousse, Almond Cream, Fresh Dragon Fruit in a Vanilla Sable Tart
- Passionfruit Lavender Cake.....\$8.00
Lavender Bavoroise, Mascarpone Whipped Ganache, Passionfruit Gelée, Almond Dacquoise
- Orelys Chocolate Coffee Mousse Cake..... \$7.00
Orelys Chocolate Coffee Mousse, Coffee Crèmeux, Star Anise Muscovado Financier, Praline Feuilletine, Confit Orange
- Black Truffle Honey Cheesecake.....\$8.50
Light Crème Fraîche Cheesecake, Gentle Drizzle of Black Truffle Honey (GF)
- Elderflower Blackberry Plum Pavlova.....\$7.25
Blackberry Plum Jam, Fresh Blackberry, Fresh Plum, Elderflower Ganache, Meringue (GF)

**We have large cakes available for pre-order
Order by phone or on our website
www.dominiqueanselkitchen.com.**

VG = Vegetarian
GF = Gluten Free

Soups & Salads

- Sausage and Lentil Soup.....\$9.50
Kale, San Marzano Tomatoes, Leeks, Sweet Italian Sausage, Bacon
- Corn and Potato Chowder.....\$9.50
Hearty corn and potato chowder finished with fresh chives and a drizzle of chive oil, served with toasted sourdough on the side. (Vegan)
- Farro & Roasted Kabocha Squash Salad.....\$11.50
A fresh autumn salad made with farro, baby arugula, roasted kabocha squash, dried cranberries and toasted hazelnuts with balsamic dressing, topped with fresh shaved parmesan to finish

Sandwiches & More

Sandwiches are assembled when ordered to assure freshness and served with a garden salad

- Edamame Avocado Toast\$13.00
Fresh Ricotta, Mint, Poppy Seed Brioche. (VG)
- Braised Chicken & Tomato Pesto Sandwich...\$14.50
With tender braised chicken thighs, sundried tomato pesto, confit lemon, and chopped radicchio salad on focaccia bread
- Fireside Veal & Pork Meatball w/ Polenta \$13.00
Tomato Cognac Jam, Rosemary Lemon Bread Crumbs, Parmesan Cheese (served warm)
- XL Croque Monsieur.....\$14.50
Black Forest Ham, Guyère Cheese, Béchamel, Country Bread (Chef's Favorite – served warm)



Made-to-Order

Got a couple 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!

- 1:1 Lemon Yuzu Butter Tart\$8.00
Lemon-Yuzu Curd, Butter, Vanilla Sable Tart (Made in a Milkshake Maker!)
- Ultimate S'mores.....\$8.75
Homemade Speculoos Cookies, All-Honey Marshmallow, Dark Chocolate Cabin Fever Whiskey Ganache, Maldon Sea Salt
- Brown Sugar DKA Ice Cream Sandwich.....\$8.50
Signature Brown Sugar DKA with Homemade Salted Caramel Ice Cream
- Chocolate Mousse.....\$8.00
Dark Chocolate Ganache, Crème Fraîche, Meringue, Honey Tuille with Raspberries
- Cinnamon-Spun Roll w/ Apple Jack Frosting...\$5.00
Inspired by the best part of a cinnamon roll, the soft, warm center you can't wait to rip into! (served warm)
- Sage Smoked Brownie.....\$5.50
Sage, Chocolate Chips, Smoked Cedar Paper. (served warm)
- Mini Matcha Beignets (6pcs).....\$7.00
"Light as Air" with Matcha Sugar (served warm)
- Mini Hazelnut Madeleines....\$6.00 (10pc) \$10.00 (20pc)
Petite Hazelnut Cakes Baked to Order, Powdered Sugar (served warm)

Cookies & More

- Cannelé de Bordeaux.....\$3.50
Tahitian Vanilla, Dark Rum, Custard, Caramelized Crunchy Shell
- Sea Salt Macadamia White Chocolate.....\$4.00
- Double Chocolate Pecan Cookie(GF).....\$4.00
- Chocolate Chunk Cookie.....\$4.00
- Assorted Macarons (GF).....\$2.75