

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)
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)
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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)
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Orange, Grapefruit

Homemade Tahitian Vanilla Milk.....	\$4.00
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137 7th Avenue South, New York, NY 10014

Hours of Operation: 9am – 9pm Daily

TEL: (212) 242 5111

www.dominiqueanselkitchen.com

dominique ansel
KITCHEN

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New York, NY

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Breakfast

Brown Sugar DKA.....	\$5.50
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"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

Croissant.....	\$3.75
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Almond Lavender Croissant.....	\$5.50
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Marcona Almonds, Gin-spiked Frangipane and a hint of Lavender

Nutella Swirl Croissant.....	\$5.50
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With 66% Valrhona Dark Chocolate, Nutella, Maldon Sea Salt

Made-To-Order Breakfast

Cold Pear Yogurt & Hot Toasted Granola.....	\$8.50
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Greek Yogurt, Honey, Pear Compote, House Made Granola

Garlic Croissant.....	\$5.25
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Served Warm with Rosemary Olive Oil, Confit garlic

Prosciutto & Boursin Croissant.....	\$7.50
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Italian prosciutto, Whipped French Boursin Cheese

Blueberry Laminated Brioche.....	\$7.50
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Blueberry Balsamic Compote, Whipped Mascarpone, Brûléed Laminated Brioche

Egg-Clipse.....	\$12.00
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Squid Ink Brioche, Two Confit Egg Yolks, Mushroom Béchamel, Garlic Mashed Potatoes

We are also available for delivery
at trycaviar.com!

Cakes & Tarts

48-Hour Tea-ramisu.....	\$7.00
<i>Black Tea and Honey Cake Soaked for 48 hours, Mascarpone Cream, Cocoa Powder</i>	
West Village Chocolate Cake.....	\$7.75
<i>Chocolate Mousse, Whiskey-Kissed Chocolate Cake, Caramel Crèmeux, Hazelnut Feuilletine</i>	
Passionfruit Lavender Cake.....	\$8.00
<i>Lavender Bavoroise, Mascarpone Whipped Ganache, Passionfruit Gelée, Almond Dacquoise</i>	
Grapefruit Tart.....	\$8.00
<i>Honey Lemon Thyme Poached Grapefruit, Grapefruit Curd, Almond Cream, Vanilla Sable Tart Shell</i>	
Chocolate Peanut Butter Banana Cake.....	\$7.00
<i>Rum Caramelized Bananas, Peanut Butter Nougat, Peanut Butter Mousse</i>	
Black Truffle Honey Cheesecake.....	\$8.50
<i>Light Crème Fraîche Cheesecake, Gentle Drizzle of Black Truffle Honey (GF)</i>	
Cherry Peach Pavlova.....	\$8.25
<i>Cherries, Honey Poached Peaches, Lemon Verbena Ganache, Cherry Jam, Whipped Crème Fraîche Ganache</i>	

**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
<i>Kale, San Marzano Tomatoes, Leeks, Sweet Italian Sausage, Bacon</i>	
Chilled Heirloom Tomato Gazpacho	\$10.00
<i>Heirloom tomatoes, cucumbers, bell peppers, jalapeño, tomato and mint salad (VG)</i>	
Honey Roasted Peach and Prosciutto Salad...\$	\$11.50
<i>Honey Roasted Peaches, Arugula, Prosciutto Chips, Goat Cheese, Shallot Mustard and Balsamic dressing.</i>	

Sandwiches & More

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

Edamame Avocado Toast	\$13.00
<i>Fresh Ricotta, Mint, Poppy Seed Brioche. (VG)</i>	
Lemon & Ricotta Chicken Salad Sandwich.....\$	\$13.50
<i>Dark Meat Chicken, Parsley Garlic Lemon Remoulade Dressing, Shabazi Spice, Preserved Lemon and Fresh Ricotta, Lemon Poppy Brioche Bun.</i>	
Fireside Veal & Pork Meatball w/ Polenta	\$13.00
<i>Tomato Cognac Jam, Rosemary Lemon Bread Crumbs, Parmesan Cheese (served warm)</i>	
XL Croque Monsieur.....	\$14.50
<i>Black Forest Ham, Guyère Cheese, Béchamel, Country Bread (Chef's Favorite – served warm)</i>	

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

Cookies & More

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

