

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)
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/Milkk\$4.00 (sm) \$6.00 (lg)

Orange, Grapefruit

Homemade Tahitian Vanilla Milk.....\$4.00

137 7th Avenue South, New York, NY 10014
Hours of Operation: 9am – 9pm Daily

TEL: (212) 242 5111

www.dominiqueanselkitchen.com



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Breakfast

Brown Sugar DKA.....\$5.50

"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

Almond Lavender Croissant.....\$5.50

Marcona Almonds, Gin-spiked Frangipane and a hint of Lavender

Nutella Swirl Croissant.....\$5.50

With 66% Valrhona Dark Chocolate, Nutella, Maldon Sea Salt

Made-To-Order Breakfast

Cold Pear Yogurt & Hot Toasted Granola.....\$8.50

Greek Yogurt, Honey, Pear Compote, House Made Granola

Garlic Croissant.....\$5.25

Served Warm with Rosemary Olive Oil, Confit garlic

Prosciutto & Boursin Croissant.....\$7.50

Italian prosciutto, Whipped French Boursin Cheese

Blueberry Laminated Brioche.....\$7.50

Blueberry Balsamic Compote, Whipped Mascarpone, Brûléed Laminated Brioche

Egg-Clipse.....\$12.00

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
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
- Chilled Heirloom Tomato Gazpacho\$10.00
Heirloom tomatoes, cucumbers, bell peppers, jalapeño, tomato and mint salad (VG)
- Honey Roasted Peach and Prosciutto Salad...\$11.50
Honey Roasted Peaches, Arugula, Prosciutto Chips, Goat Cheese, Shallot Mustard and Balsamic dressing.

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)
- Lemon & Ricotta Chicken Salad Sandwich.....\$13.50
Dark Meat Chicken, Parsley Garlic Lemon Remoulade Dressing, Shabazi Spice, Preserved Lemon and Fresh Ricotta, Lemon Poppy Brioche Bun.
- 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

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