

## Beer and Wine

	<b>Reds</b>	<b>GL/BTL</b>
Pinot Noir.....		\$13/\$52
Cabernet .....		\$13/\$52

### Whites

Chardonnay.....		\$10/\$40
Sauvignon blanc.....		\$12/\$48
Rosé.....		\$10/\$40

### Beer

Ommegang Witte.....		\$12.00
Wölffer Rose Cider.....		\$10.00
Wölffer White Cider.....		\$10.00

## Hot Drinks

*We proudly serve La Colombe Coffee*

Cappuccino/Latte.....	\$4.25(sm)	\$4.75 (lg)
+ .50 soy/almond, +.75 for oat/coconut milk		
Americano.....	\$4.00(sm)	\$4.50(lg)
Chai Latte.....	\$4.25(sm)	\$4.75(lg)
Matcha Latte.....	\$5.00(sm)	\$5.50(lg)
House Blend Coffee.....	\$3.25(sm)	\$3.75(lg)
Café Mocha.....	\$4.75(sm)	\$5.25(lg)
Spiced Apple Cider.....	\$4.50(sm)	\$5.00(lg)
Chef's Hot Chocolate.....	\$4.75(sm)	\$5.25(lg)

*Topped with a frosty, cold chocolate foam*

Hot Tea.....	\$4.25(sm)	\$4.75(lg)
Chamomile, English Breakfast, Earl Grey, Mint Green		
<i>All from Le Palais des Thés.</i>		

## 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)
Lemonade.....	\$3.75(sm)	\$4.00(lg)
Iced Tea.....	\$3.50(sm)	\$3.75(lg)
<i>Made with Le Palais des Thés" Yunnan Black Tea</i>		
Juice or Milk.....	\$4.00 (sm)	\$6.00 (lg)
<i>Orange or Grapefruit</i>		
Homemade Tahitian Vanilla Milk.....		\$6.00

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 pastry made with brown sugar, similar to a "caramelized croissant," flaky and caramelized on the outside with tender layers on the inside</i>	
Croissant.....	\$4.00
Almond Lavender Croissant.....	\$6.00
<i>Marcona almonds, gin-spiked frangipane and a hint of lavender</i>	
Nutella Swirl Croissant.....	\$6.00
<i>With 66% Valrhona dark chocolate, Nutella, and Maldon sea salt</i>	

## Made-To-Order Breakfast

Cold Pear Yogurt & Hot Toasted Granola.....	\$9.50
<i>Greek yogurt, honey, and pear compote, topped with warm toasted housemade granola</i>	
Garlic Croissant.....	\$5.75
<i>Served warm with rosemary olive oil and confit garlic</i>	
Prosciutto & Boursin Croissant.....	\$8.25
<i>Italian prosciutto, whipped French Boursin cheese</i>	
Blueberry Laminated Brioche.....	\$8.00
<i>Blueberry balsamic compote, whipped mascarpone, brûléed laminated brioche</i>	
Egg-Clipse.....	\$14.00
<i>Squid ink brioche, two confit egg yolks, mushroom béchamel, garlic mashed potatoes</i>	

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[www.dominiqueanselkitchen.com](http://www.dominiqueanselkitchen.com)  
Hours of Operation: 9am – 9pm Daily

**We are also available for delivery at  
TryCaviar.com!**

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

## Cakes & Tarts

- Whipped Caramel Apple Pie .....\$8.50  
*Caramel mousse, homemade caramelized Gala apple compote, caramel glaze, and a buttery sablé Breton cookie base*
- West Village Chocolate Cake.....\$8.25  
*Chocolate mousse, whiskey-kissed chocolate cake, caramel crèmeux, hazelnut feuilletine*
- Grapefruit Honey Tart..... \$8.25  
*Made with honey thyme-poached grapefruit, grapefruit curd, almond frangipane, and honey gelée in a vanilla sablé tart shell*
- Pear Gingerbread Mousse Cake .....\$8.50  
*Star anise-poached pear, milk chocolate mousse, praline feuilletine, pear compote with a hint of Poiré Williams (pear brandy), and gingerbread cake*
- Chocolate Lavender Tart.....\$8.25  
*With silky chocolate ganache and light-as-air lavender Chantilly cream in a dark chocolate sablé tart shell*
- Black Truffle Honey Cheesecake.....\$8.50  
*Light crème fraîche cheesecake with a gentle drizzle of black truffle honey (GF)*
- Brown Sugar Orange Pavlova.....\$8.00  
*Light-as-air vanilla meringue filled with brown sugar ganache, mascarpone whipped ganache, fresh sliced oranges, and homemade orange marmalade (GF)*
- Blizzard the Bear Religieuse ..... \$8.00  
*A religieuse (a double-decker cream puff) that's all bundled up for winter, filled with raspberry jam and linzer cookie ganache*

**We have large cakes available for pre-order  
Order by phone or on our website  
[www.dominiqueanselkitchen.com](http://www.dominiqueanselkitchen.com).**

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## Soups & Salads

- Sausage and Lentil Soup.....\$10.25  
*Kale, San Marzano tomatoes, leeks, Italian sausage, and bacon, served with toasted sourdough*
- Roasted Wild Mushroom Velouté.....\$10.00  
*Silky wild mushroom soup with a hint of thyme and sherry, served with toasted sourdough (VG)*
- Endive, Sunchoke, & Salami Salad.....\$11.50  
*Endive and sunchoke salad with sliced black pepper salami, Kalamata olive pesto, toasted almonds, and Pecorino Romano*

## Sandwiches & More

*Assembled when ordered to assure freshness, and served with a garden salad with Dijon vinaigrette*

- Edamame Avocado Toast .....\$13.25  
*Fresh ricotta, mint, poppy seed brioche. (VG)*
- Braised Chicken & Tomato Pesto Sandwich....\$15.00  
*With tender braised chicken thighs, sundried tomato pesto, confit lemon, and chopped radicchio salad on focaccia bread*
- Fireside Veal & Pork Meatball w/ Polenta ..... \$14.00  
*Tomato cognac jam, rosemary lemon breadcrumbs, Parmesan cheese (served warm)*
- XL Croque Monsieur.....\$15.75  
*Black Forest ham, Gruyère cheese, béchamel, country bread (Chef's Favorite – served warm)*

## Soup, Sandwich & Cookie Combo.....\$19.00

*Choice of soup (Sausage & Lentil OR Mushroom Velouté), half sandwich (Braised Chicken & Tomato Pesto OR Croque Monsieur), cookie (Chocolate Chunk, Sea Salt Macadamia White Chocolate, OR Double Chocolate Pecan) & Beverage (Coke, Diet Coke, OR Fiji water)*

## 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 .....\$8.25  
*Lemon-yuzu curd, softened butter, lemon zest, vanilla sablé tart shell (Made in a Milkshake Maker!)*
- Ultimate S'mores.....\$9.25  
*Homemade speculoos cookies, dark chocolate whiskey ganache, Valrhona milk chocolate, Maldon sea salt, and a torched-to-order honey marshmallow*
- Brown Sugar DKA Ice Cream Sandwich.....\$8.75  
*Our signature Brown Sugar DKA filled with a scoop of homemade salted caramel ice cream*
- Chocolate Mousse.....\$8.50  
*Silky chocolate mousse, folded to order with dark chocolate ganache, crème fraîche, and meringue, served with a chocolate-dipped honey tuile cookie with dried raspberries*
- Cinnamon-Spun Roll w/ Apple Jack Frosting...\$5.50  
*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.....\$5.75  
*A fudgy dark chocolate brownie wrapped in cedar paper with a sage leaf, torched to order (served warm)*
- Mini Matcha Beignets (6pcs).....\$8.50  
*Fluffy beignets fried to order and topped with matcha powdered sugar (served warm)*
- Mini Hazelnut Madeleines...\$6.50 (10pc) \$11.00 (20pc)  
*Petite hazelnut cakes baked to order, finished with 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

VG = Vegetarian  
GF = Gluten Free