

## Beer and Wine

### Reds

### GL/BTL

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	



137 7<sup>th</sup> Avenue South, New York, NY 10014  
TEL: (212) 242 5111  
[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.\*\***

dominique ansel  
**KITCHEN**

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## 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.....	\$6.50
<i>With 66% Valrhona dark chocolate, Nutella, and Maldon sea salt</i>	
Carbonara Croissant.....	\$7.00
<i>Egg yolk dough, pancetta béchamel and parmesan</i>	
Muffaletta Croissant.....	\$7.50
<i>Olive tapenade, pickled onions and carrots, ham, peppered salami, mozzarella, provolone and sesame seeds</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.....	\$6.00
<i>Served warm with rosemary olive oil and confit garlic</i>	
Blueberry Laminated Brioche.....	\$8.00
<i>Blueberry balsamic compote, whipped mascarpone, brûléed laminated brioche</i>	
Sausage, Egg, & Cheddar Sandwich.....	\$10.50
<i>Housemade pork sausage, sunny side up egg, smoky charcoal onions, maple mayo, and melted cheddar on a fresh-baked homemade English muffin. Served with a salad with Dijon vinaigrette.</i>	

## Cakes & Tarts

Whipped Caramel Apple Pie .....	\$9.00
<i>Caramel mousse, homemade caramelized Gala apple compote, caramel glaze, and a buttery sablé Breton cookie base</i>	
West Village Chocolate Cake.....	\$9.00
<i>Chocolate mousse, whiskey-kissed chocolate cake, caramel crèmeux, hazelnut feuilletine</i>	
Grapefruit Honey Tart.....	\$8.75
<i>Made with honey thyme-poached grapefruit, grapefruit curd, almond frangipane, and honey gelée in a vanilla sablé tart shell</i>	
Pear Gingerbread Mousse Cake .....	\$9.00
<i>Star anise-poached pear, milk chocolate mousse, praline feuilletine, pear compote with a hint of Poire Williams (pear brandy), and gingerbread cake</i>	
Chocolate Lavender Tart.....	\$8.75
<i>With silky chocolate ganache and light-as-air lavender Chantilly cream in a dark chocolate sablé tart shell</i>	
Black Truffle Honey Cheesecake.....	\$9.00
<i>Light crème fraîche cheesecake with a gentle drizzle of black truffle honey (GF)</i>	
Brown Sugar Orange Pavlova.....	\$8.50
<i>Light-as-air vanilla meringue filled with brown sugar ganache, mascarpone whipped ganache, fresh sliced oranges, and homemade orange marmalade (GF)</i>	

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

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## Soups & Salads

Sausage and Lentil Soup.....	\$10.50
<i>Kale, San Marzano tomatoes, leeks, Italian sausage, and bacon, served with toasted sourdough</i>	
Roasted Wild Mushroom Velouté.....	\$10.50
<i>Silky wild mushroom soup with a hint of thyme and sherry, served with toasted sourdough (VG)</i>	

## Sandwiches & More

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

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

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

*Choice of:*

- *Soup: Sausage & Lentil OR Mushroom Velouté*
- *Half sandwich: Braised Chicken & Tomato Pesto, Croque Monsieur, OR Edamame Avocado Toast*
- *Cookie: Chocolate Chunk, Sea Salt Macadamia White Chocolate, OR Double Chocolate Pecan*
- *Beverage: Coke, Diet Coke, OR Fiji water*

VG = Vegetarian  
GF = Gluten Free

## 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 .....	\$8.50
<i>Lemon-yuzu curd, softened butter, lemon zest, vanilla sablé tart shell (Made in a Milkshake Maker!)</i>	
Ultimate S'mores.....	\$9.25
<i>Homemade speculoos cookies, dark chocolate whiskey ganache, Valrhona milk chocolate, Maldon sea salt, and a torched-to-order honey marshmallow</i>	
Brown Sugar DKA Ice Cream Sandwich.....	\$8.75
<i>Our signature Brown Sugar DKA filled with a scoop of homemade salted caramel ice cream</i>	
Chocolate Mousse.....	\$8.50
<i>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</i>	
Cinnamon-Spun Roll w/ Apple Jack Frosting...\$6.00	
<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.....	\$5.75
<i>A fudgy dark chocolate brownie wrapped in cedar paper with a sage leaf, torched to order (served warm)</i>	
Mini Matcha Beignets (6pcs).....	\$9.00
<i>Fluffy beignets fried to order and topped with matcha powdered sugar (served warm)</i>	
Mini Hazelnut Madeleines....\$6.50 (10pc) \$11.00 (20pc)	
<i>Petite hazelnut cakes baked to order, finished with 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