

Beer and Wine

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

Whites

Chardonnay.....		\$10/\$40
Sauvignon blanc.....		\$12/\$48
Rosé.....		\$10/\$40
Rosé Sangria.....		\$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	
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)
Cold Brew.....	\$4.75(sm)	\$5.25(lg)
Café Mocha.....	\$4.75(sm)	\$5.25(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 Avenue South, New York, NY 10014
TEL: (212) 242 5111
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

137 7th Ave South
New York, NY
TEL: (212) 242 5111
www.dominiqueanselkitchen.com

Breakfast & Viennoiserie

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>
Ham & Cheese Croissant.....	\$5.50
	<i>With black forest ham and Gruyère cheese</i>

Made-To-Order Breakfast & Viennoiserie

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>
Prosciutto & Boursin Croissant.....	\$8.25
	<i>Sliced-to-order Italian prosciutto with whipped French Boursin cheese</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

Banana Cream Pie	\$8.75
<i>Caramelized bananas, banana rum jam, banana custard, and cream Chantilly, framed in a graham cracker crust</i>	
West Village Chocolate Cake.....	\$9.00
<i>Chocolate mousse, whiskey-kissed chocolate cake, caramel crémeux, 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>	
Farmers Market Strawberries & Cream Tart ..	\$8.75
<i>Homemade strawberry compote, mascarpone ganache, fresh farmers market strawberries, and vanilla Chantilly in a vanilla sablé tart shell</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.dominiqueanselkitchen.com.**

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

Soups & Salad

Sausage & Lentil Soup.....	\$10.50
<i>Kale, San Marzano tomatoes, leeks, Italian sausage, and bacon, served with toasted sourdough</i>	
Honey Roasted Apricot & Prosciutto Salad ...	\$11.50
<i>Honey roasted apricots, arugula, prosciutto chips, goat cheese, shallot mustard and balsamic dressing</i>	

Sandwiches & More

Assembled when ordered to assure freshness

Edamame Avocado Toast	\$14.25
<i>Fresh ricotta, mint, poppy seed brioche. Served with a side salad with Dijon vinaigrette. (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. Served with a side salad with Dijon vinaigrette.</i>	
XL Croque Monsieur.....	\$15.75
<i>Black Forest ham, Gruyère cheese, béchamel, country bread (Chef's favorite, served warm). Served with a side salad with Dijon vinaigrette.</i>	
Fireside Veal & Pork Meatball w/ Polenta	\$14.00
<i>Tomato cognac jam, rosemary lemon breadcrumbs, Parmesan cheese (served warm)</i>	

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

Includes:

- *Soup: Sausage & Lentil*
- *Half sandwich (choice of): Braised Chicken & Tomato Pesto, Croque Monsieur, OR Edamame Avocado Toast*
- *Cookie (choice of): Chocolate Chunk, Sea Salt Macadamia White Chocolate, OR Double Chocolate Pecan*
- *Beverage (choice of): 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	\$8.50
<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

VG = Vegetarian
GF = Gluten Free