

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

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)
	+0.50 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)
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, Rooibos - All from Le Palais des Thés.	

Cold Drinks

Iced Coffee.....	\$3.25(sm)	\$3.75(lg)
La Colombe Cold Brew.....	\$4.75(sm)	\$5.25(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>	
Coke, Diet Coke, Water.....	\$3.00	
San Pellegrino Sparkling Water.....	\$3.00	
San Pellegrino Limonata or Aranciata.....	\$3.25	
Orange or Grapefruit Juice or Milk..	\$4.00(sm)	\$6.00(lg)
Homemade Tahitian Vanilla Milk.....	\$6.00	

dominique ansel
KITCHEN

137 7th Avenue South, New York, NY 10014
TEL: (212) 242 5111
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.****

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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>
Gingerbread Croissant.....	\$ 6.50
	<i>With gingerbread-spiced frangipane, topped with caramelized pecans and star-shaped marshmallows</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 spicy pork sausage, sunny side up egg, smoky charcoal onions, maple mayo, and melted cheddar on a homemade English muffin. Served with a side salad with Dijon vinaigrette.</i>

Cakes & Tarts

- Banana Cream Pie\$8.75
Caramelized bananas, banana rum jam, banana custard, and vanilla Chantilly, framed in a graham cracker crust
- West Village Chocolate Cake.....\$9.00
Chocolate mousse, whiskey-kissed chocolate cake, caramel crèmeux, hazelnut feuilletine
- Raspberry Toasted Almond Tart.....\$8.25
Creamy toasted almond whipped ganache and homemade raspberry jam in a vanilla sablé tart shell, finished with juicy ripe raspberries filled with raspberry jam
- Matcha & Dark Chocolate Tart.....\$8.00
Silky matcha whipped ganache and Valrhona Caraibe 66% dark chocolate ganache in a chocolate sablé tart shell, topped with matcha powder and vanilla Chantilly
- Blueberry Meringue Tart.....\$8.00
Homemade fresh blueberry compote and silky crème fraîche Chantilly framed in a vanilla sablé tart shell, topped with light-as-air blueberry meringue
- Black Truffle Honey Cheesecake.....\$9.00
Light crème fraîche cheesecake with a gentle drizzle of black truffle honey, served in its own little wooden cheese crate (GF)
- Chocolate Peanut Butter Caramel Tart.....\$8.25
Chocolate ganache, peanut butter whipped cream, and gooey soft caramel in a chocolate sablé tart shell, topped with crunchy toasted peanuts, Maldon sea salt, and Chantilly

**We have large cakes available for pre-order.
Order by phone or on our website
dominiqueanselkitchen.com.**

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Soups & Salad

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

Sandwiches & More

Assembled when ordered to assure freshness

- Edamame Avocado Toast\$14.25
With fresh ricotta and mint on a poppy seed brioche, served with a side salad with Dijon vinaigrette (VG)
- XL Croque Monsieur.....\$15.75
Black Forest ham, Gruyère cheese, and béchamel on country bread (Chef's favorite, served warm), served with a side salad with Dijon vinaigrette
- Fireside Veal & Pork Meatball w/ Polenta.....\$14.00
Tomato cognac jam, rosemary lemon breadcrumbs, Parmesan cheese (served warm)
- Homestyle Chicken Pot Pie.....\$15.75
Slow braised chicken thighs with potatoes, carrots, peas, and celery with a splash of Chardonnay in a flaky golden homestyle pastry crust, served with a side salad with Dijon vinaigrette

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

Includes:

- *Soup (choice of): Sausage & Lentil OR Roasted Wild Mushroom Velouté*
- *Half sandwich (choice of): 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*

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
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.....\$6.00
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.....\$5.75
A fudgy dark chocolate brownie wrapped in cedar paper with a sage leaf, torched to order (served warm)
- Mini Matcha Beignets (6pcs).....\$9.00
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
A tender flan-like custard center with Madagascan vanilla and a hint of dark rum, and a caramelized crunchy shell outside
- Sea Salt Macadamia White Chocolate.....\$4.00
- Double Chocolate Pecan Cookie (GF).....\$4.00
- Chocolate Chunk Cookie.....\$4.00
- Assorted Macarons (GF).....\$2.75