

Ice Cream & Soft Serve

- Ice Cream.....\$ 5.00 (sm) \$ 8.00 (lg)
Tahitian Vanilla, Salted Caramel, 70% Dark Chocolate
- Affogato.....\$ 8.00
- Cold Brew Soft Serve.....\$ 8.00
La Colombe cold brew soft serve, milk foam, honey tuile waffle cone, anise biscotti
- Sugar Cookie Soft Serve.....\$8.00
With a sugar cookie snow flake in a honey tuile waffle cone.

Ice cream flavors rotate often

Hot Drinks

We proudly serve La Colombe coffee

- House Blend..... \$ 3.25 (sm) \$ 3.75 (lg)
- Café au Lait..... \$ 3.75 (sm) \$ 4.25 (lg)
- Espresso.....\$ 3.50
- Double Espresso.....\$ 4.00
- Americano..... \$ 4.00 (sm) \$ 4.50 (lg)
- Macchiato..... \$ 3.50 (sm) \$ 4.25 (lg)
- Café Latte.....\$ 4.25 (sm) \$ 4.75 (lg)
- Cappuccino.....\$ 4.25 (sm) \$ 4.75 (lg)
- Café Mocha.....\$ 4.50 (sm) \$ 5.00 (lg)
- Spiced Apple Cider.....\$4.50 (sm) \$5.00 (lg)
- Chai Latte.....\$ 4.25 (sm) \$ 4.75 (lg)

add extra shot.....\$ 1.00

- Chef's Hot Chocolate.....\$4.50 (sm) \$ 5.00 (lg)
Topped with a frosty, chocolate foam

- Tea\$ 4.25 (sm) \$ 4.75 (lg)
Chamomile, English Breakfast, Earl Grey, Green Mint
All from Le Palais des Thés

Cold Drinks

- Iced Coffee.....\$ 3.25 (sm) \$ 3.75 (lg)
- Cold Brew Coffee.....\$ 4.75 (sm) \$5.50 (lg)
- Draft Latte\$ 5.00
- Matcha Latte.....\$ 5.50
- Lemonade.....\$ 3.75 (sm) \$ 4.50 (lg)
- Iced Tea.....\$ 3.50 (sm) \$ 3.75 (lg)
Made with "Le Palais des Thés" signature Yunnan Black
- Juice and Milk.....\$ 4.00 (sm) \$ 6.00 (lg)
Orange, Grapefruit, and Milk
- Coke, Diet Coke, Water.....\$ 3.00
- San Pellegrino, Limonata, Aranciata.....\$ 3.00

DOMINIQUE ANSEL
BAKERY



189 The Grove Drive
Los Angeles, CA 90036
(323) 601 1167
www.dominiqueansella.com

Breakfast

- Perfect Little Egg Sandwich.....\$ 9.50
Steamed, fluffy, farm fresh eggs with herbs and Gruyère cheese, served warm in a mini brioche bun. (Served all day with a side salad)
- Yogurt & Granola.....\$ 9.75
Greek Yogurt, Pear Compote, Honey & Homemade Granola Bowl

Viennoiserie

- DKA.....\$ 5.75
"Dominique's Kouign Amann": Flaky and tender bread with caramelized layers
- The Cronut® Pastry.....\$ 6.00
Chef Dominique Ansel's signature "half croissant, half doughnut" pastry
- Croissant.....\$ 4.75
- Almond Croissant.....\$ 5.75
- Maple Pecan "French Toast".....\$ 6.50
- Ham & Cheese Croissant.....\$ 5.50
- Gingerbread Croissant.....\$ 6.00
- Pain au Chocolat.....\$ 5.50
With three batons of chocolate!
- Toasted Coconut Chocolate Croissant.....\$ 6.00
With three batons of chocolate and coconut frangipane
- Nutella Milk Bread.....\$ 6.50
Tender milk brioche filled with Nutella

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

189 The Grove Drive, G/F, Los Angeles, CA 90036
www.dominiqueansella.com
Opening Hours: Mon-Sun (9am to 9pm)

TEL: (323) 601 1167

DOMINIQUE ANSEL
BAKERY

Cakes & Tarts

- Paris-LA.....\$ 8.00
A twist on the Paris-Brest made with muscovado ganache, orange blossom ganache, and raspberry Chambord jam
- Matcha Passion Fruit Mousse Cake\$ 7.50
Ever-so-light matcha mousse cake with passion fruit curd and white chocolate (Gluten-Free)
- Cotton-Soft Cheesecake.....\$ 7.00
Light and airy ricotta cheesecake with a hint of lemon on a soft almond sponge, lightly brûléed on top
- Mini-Me Cake.....\$ 8.00
Four-textured chocolate cake topped with our “Mini Me’s” (miniature meringues) (Gluten-Free)
- Apple Tarte Tatin.....\$ 7.75
A whole caramelized orchard apple set atop a sablé Breton base with crème fraîche
- Blizzard The Polar Bear Religieuse.....\$ 8.00
A double-decker cream puff filled with caramelized apples and brown butter ganache
- Black and Blue Pavlova.....\$ 8.00
Light-as-air blueberry meringue filled with fresh blackberries, whipped lemon ganache and blueberry jam
- Lime Me Up Tart.....\$ 8.00
A lime tart with a twist! Flip the salt, sugar, and juniper mixture onto the lime mousse, squeeze fresh lime over for an instant caramel
- Chestnut Cassis Rose Mont Blanc.....\$ 8.25
Chestnut cream with a cassis rose center and a sablé Breton base
- Gingerbread Pinecone.....\$ 8.50
Speculoos ganache, ginger mousse, holiday spiced cake, chocolate ganache and 60-70 hand-cut chocolate petals.
- Chocolate Éclair.....\$ 7.00
- Salted Caramel Éclair.....\$ 7.00

Salads

- Chicken Breast Baby Spinach Salad\$ 14.50
Prosciutto, Yellow Zucchini, Tzatziki Dressing

Made-to-Order

Got 4 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!

- Madeleines..... \$ 6.50 (10pc) ... \$ 11.00 (20pc)
- Frozen S'mores.....\$ 7.25
Our signature honey marshmallow wrapped around a Tahitian vanilla ice cream with chocolate wafer crisps. Served on a smoked willow wood branch and torched to order.
- Pop Fleur.....\$ 7.00
A refreshing whipped yogurt. Select from: - Wakamomo (Japanese mountain peach) “Rose”, Meyer Lemon and Honey – “Daisy” Guave and Rose – “Cherry Blossom” Push it up to watch the flower grow!
- Chocolate Chip Cookie Shot.....\$ 4.75
Served with our cold-infused Tahitian vanilla milk (Available all day)
- Homemade Irish Cream Cookie Shot.....\$ 14.50
Our signature Cookie Shot served with our housemade Irish Cream (Must be 21+. Available daily after 12pm.)
- Avocado Toast Ice Cream Sandwich.....\$10.00
Avocado olive oil ice cream, ricotta mascarpone ice cream, shortbread, topped with Maldon salt and dragon fruit

Cookies

- Cannelé de Bordeaux.....\$ 3.50
- White Chocolate Macadamia Cookie.....\$ 4.00
- Double Chocolate Pecan Cookie.....\$ 4.00
(Gluten Free)
- Chocolate Chunk Cookie..... \$ 4.00
- Macaron.....\$ 2.75

*Assorted flavors
 VG = Vegetarian*

Sandwiches & Quiche

Our sandwiches are assembled when you order them to assure freshness and served with a side salad

- Spinach Gruyère Quiche.....\$ 13.00
Garlic sautéed spinach and Gruyère cheese in a flaky pastry crust, served with a side of salad (VG)
- Not-So-Simple Grilled Cheese.....\$ 13.00
American and Provolone cheese, soft toasted bread, Duck Heart tomatoes, smidge of Dijon, served with a side of salad. (VG)
- Avocado Toast.....\$ 14.75
Fresh avocado sliced over avocado mash seasoned with hint of tarragon, served with a side of salad (VG)
- Saucy Chicken Sundried Tomato Sandwich.....\$16.00
Sliced fresh tomatoes, chopped broccoli rabe, served with a side of salad.
- House-made Porchetta Sandwich.....\$ 17.00
3-Hours Roasted Porchetta, crispy skin, caramelized fennel, red bell pepper confit, and Egg Pommery mustard, served with a side of salad

We have large 8” cakes! Please order 48 hours in advance by phone or on our website www.dominiqueansella.com.

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

Check out our
 online boutique at
www.dominiqueansella.com