

## 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)		

## Wine

J.P. Chenet Brut Rosé NV.....	\$ 9.00
J.P. Chenet Brut Blanc de Blancs NV.....	\$ 9.00
Dancing Coyote.....	\$ 8.25
Pinot Grigio, Rosé, or Pinot Noir	

## 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 or Milk.....	\$ 4.00 (sm)	\$ 6.00 (lg)
Orange, Grapefruit, or Milk		
Coke, Diet Coke, Water.....		\$ 3.00
San Pellegrino, Limonata, Aranciata.....		\$ 3.00



# DOMINIQUE ANSEL BAKERY

189 The Grove Drive  
1<sup>st</sup> Floor  
Tel: 323.601.1167  
DominiqueAnselLA.com  
Opening Hours: 9am – 9pm Daily

**We're also available for delivery on  
Caviar & GrubHub!**

Hungry for more?  
Head upstairs to our restaurant

**189** BY DOMINIQUE ANSEL

Dinner. Brunch.  
Bar & Cocktails.

## Breakfast (available all day)

Perfect Little Egg Sandwich.....	\$ 9.50
Steamed, fluffy, farm fresh eggs with herbs and Gruyère cheese, served warm in a mini brioche bun, served with a side salad	
Spinach Gruyère Quiche.....	\$ 13.00
Garlic sautéed spinach, egg, and Gruyère cheese in a flaky pastry crust, served with a side salad)	
Yogurt & Granola Bowl.....	\$ 9.75
Greek yogurt, pear compote, wildflower honey, and homemade granola	

## Viennoiserie

DKA (Dominique's Kouign Amann).....	\$ 5.75
Similar to a caramelized croissant, with tender flaky layers and a caramelized crunchy crust	
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
Pain au Chocolat.....	\$ 5.50
With three batons of chocolate!	
Toasted Coconut Chocolate Croissant.....	\$ 6.00
With three batons of chocolate & coconut frangipane	
Nutella Milk Bread.....	\$ 6.50
Tender milk brioche filled with Nutella cream	

## Cookies

Cannelé de Bordeaux.....	\$ 3.50
White Chocolate Macadamia Cookie.....	\$ 4.00
Double Chocolate Pecan Cookie (GF).....	\$ 4.00
Chocolate Chunk Cookie.....	\$ 4.00
Macaron (Assorted Flavors) (GF).....	\$ 2.75

GF = Gluten Free

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

## 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 (GF)
- 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) (GF)
- Golden Peach Terra Cotta Flower Pot**.....\$ 8.00  
Golden peaches, brown sugar oat mousse, peach compote, financier cake, and almond feuilletine in a chocolate "flower pot"
- Raspberry & Pistachio Pavlova**.....\$ 8.00  
Raspberry meringue, fresh raspberries, crème fraîche and pistachio ganache, and raspberry Chambord jam (GF)
- Lime Me Up Tart**.....\$ 8.00  
A lime tart with a twist, flip the salt, sugar, and juniper mixture onto the lime mousse and squeeze fresh lime over for an instant caramel
- Champagne Mango & Honey Yogurt Tart**.....\$ 8.00  
Fresh Champagne mango, mango jam, honey yogurt ganache, and honey gelée
- Pineapple Passion Fruit Tart**.....\$ 8.00  
Fresh pineapple compote, lime mousse, and passion fruit ganache
- Birds of Paradise Coconut Passionfruit Religieuse**...\$ 7.50  
A double-decker cream puff inspired by a birds of paradise flower, with coconut pandan ganache and passion fruit curd
- Chocolate Éclair**.....\$ 7.00
- Salted Caramel Éclair**.....\$ 7.00

Check out our online boutique at [dominiqueansella.com](http://dominiqueansella.com)

VG = Vegetarian  
GF = Gluten Free

## 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!

- Mini Madeleines**.....\$ 6.50 (10pc) \$ 11.00 (20pc)  
Piped and baked to order
- Frozen S'mores**.....\$ 7.25  
Our signature honey marshmallow wrapped around Tahitian vanilla ice cream with chocolate wafer crisps, torched to order and served on a smoked willow wood branch
- Pop Fleur**.....\$ 7.00  
A refreshing whipped yogurt. Choose from:  
\* Wakamomo (Japanese mountain peach)  
\* Meyer Lemon & Honey  
\* Guava & Rose  
Push it up to watch the flower grow! (GF)
- 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

## Ice Cream & Soft Serve

- Ice Cream**.....\$ 5.00 (sm) \$ 8.00 (lg)  
Choose from: Tahitian Vanilla, Salted Caramel, or 70% Dark Chocolate
- Affogato**.....\$ 8.00
- Soft Serve Ice Cream**.....\$ 8.00  
Seasonal flavors. Ask us about our current flavors!

**We have large 8" cakes! Please order 48 hours in advance by phone or on our website [dominiqueansella.com](http://dominiqueansella.com)**

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

## Sandwiches, Salads, & More (available 10:30am to 7:00pm daily)

### Signatures

(served with crispy fries or side salad with Dijon vinaigrette)

- 189 Burger** ..... \$20.00  
Double patty, confit tomato, Tomme de Savoie cheese, smoky pickled onions, Dijon espelette aioli, on a homemade potato bun
- Lobster Roll** ..... \$18.00  
Tender tail and claw meat, confit lemon aioli, Old Bay, and espelette on a homemade split-top potato bun

### Sandwiches, Salads, & Soups

(sandwiches are served with a side salad with Dijon vinaigrette)

- Chicken, Avocado, Burrata & Spinach Salad**.....\$16.50  
Slow-roasted chicken, burrata, avocado, baby spinach, cucumber, and citrus endive dressing (GF)
- Seared Salmon, Bibb Lettuce & Avocado Salad**.....\$16.50  
Seared salmon, breakfast and lime radishes, heirloom cherry tomatoes, avocado, and green goddess dressing (GF)
- Heirloom Tomato & Mozzarella Caprese Sandwich**...\$14.00  
Balsamic-dressed heirloom tomatoes, fresh mozzarella, and basil on ciabatta (VG)
- Avocado Toast**.....\$15.00  
A blossom of fresh sliced avocado served atop avocado mash seasoned with tarragon, topped with sliced radishes, on whole grain toast (VG)
- Turkey Breast & Bacon Jam Sandwich**.....\$14.00  
Tender sliced turkey breast, bacon jam, bibb lettuce, and herb aioli on a brioche roll
- Black Forest Ham & Gruyère Sandwich**.....\$14.00  
Sliced Black Forest ham, Gruyère cheese, & Dijonnaise on pullman bread
- Homestyle Chicken Salad Sandwich**.....\$15.50  
Tarragon chicken salad, celery, and Granny Smith apples, on homemade raisin bread
- Smoked Salmon & Crème Fraîche Sandwich**.....\$15.00  
Sliced smoked salmon, crème fraîche, confit lemon, capers, and dill on whole grain bread
- Roast Beef & Horseradish Sandwich**.....\$16.50  
Sliced slow-roasted beef, caramelized onions, and horseradish aioli, on a soft brioche bun