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| **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*  **Hot Apple Cider**..................... $ 4.50 (sm) $ 5.00 (lg)  **Chef’s Hot Chocolate**............$ 4.75 (sm) $ 5.25 (lg)  **Blossoming Hot Chocolate**................................. $7.50  **Tea** ..…...……..…....……..........$ 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  *\*\*All sales are final. No returns, refunds, or exchanges. Please note, all prices listed do not include sales tax.\*\**  **Cakes & Tarts**  **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, a hint of lemon, almond sponge, lightly brûléed on top*  **Mini-Me Cake**…….…....…...………..….....….......$ 8.00  *Four-textured chocolate cake topped with  our “Mini Me’s” (miniature meringues) (GF)*  **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*  **Chestnut Rose Cassis Mont Blanc**......……….....$ 8.50  *Spiral-piped chestnut cream with a cassis rose mousse and vanilla bavaroise center, set atop a sablé Breton base, topped with vanilla ganache and a baton of vanilla meringue*  **Liquid Praline Caramel Hazelnut Tart**…….…....$ 8.50  *Hazelnut dacquoise in a chocolate sablé tart shell with caramel cremeux and a liquid praline center*  **Apple Tarte Tatin**……..….....………………..….....$ 7.75  *A whole caramelized autumn orchard apple set atop a sablé Breton base, finished with a dollop of crème fraîche on top*  **Chocolate Éclair**...……………...…..……….….....$ 7.00  **Salted Caramel Éclair**.….……….………….….....$ 7.00 |  | Macintosh HD:Users:jcheng:Downloads:DAB Logo NEW.jpg  189 The Grove Drive  1st Floor  Tel: 323.601.1167  DominiqueAnselLA.com  Opening Hours: 9am – 9pm Daily  ***We're also available for delivery on***  ***Caviar & GrubHub!***    **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 Madagascan vanilla ice cream with chocolate wafer crisps, torched to order and served on a smoked willow wood branch*  **Chocolate Chip Cookie Shot**…………...….…...….$ 4.75  *Served with our cold-infused Madagascan 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)*  **Ice Cream & Soft Serve**    **Ice Cream**……..……...….......…...$ 5.00 (sm) $ 8.00 (lg)  *Choose from: Madagascan Vanilla, Salted Caramel, or 70% Dark Chocolate*  **Cold Brew Soft Serve**…………………….…..…........$ 8.00  *La Colombe cold brew soft serve swirled into a hand-rolled honey tuile waffle cone, topped with a dollop of milk foam, cocoa powder, and a crunchy anise biscotti*  **Burrata Soft Serve** ……….……………..…………......$ 8.00  *Milky and creamy Burrata soft serve topped with balsamic caramel and microbasil, served in a hand-rolled honey tuile waffle cone with a confit strawberry surprise at the bottom*  **We have large 8” cakes! Please order 48 hours**  **in advance by phone or on our website dominiqueanselLA.com**  ***\*\*All sales are final. No refunds, returns,***  ***or exchanges. Please note all prices***  ***do not include sales tax.\*\**** |  | **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*  **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    **Sandwiches, Salads, & More**  **(available 11am to 7pm daily)**  **Signatures** (served with crispy fries or side salad))  **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 split-top potato bun*  **Sandwiches & Salads**  (sandwiches are served with a side salad)  **Chicken, Avocado, Burrata & Spinach Salad**...$16.50  *Roasted chicken, burrata, avocado, baby spinach, cucumber, citrus endive dressing (GF)*  **Seared Salmon & Avocado Salad**......................$16.50  *Seared salmon, Bibb lettuce, lime radishes,cherry tomatoes, avocado, green goddess dressing(GF)*  **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)*    **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*  **Pimento Cheese Grilled Cheese & Tomato..**…$14.00  *A creamy blend of mozzarella, cream cheese, cheddar and pimento peppers with Roma tomato on our pain di mie bread (VG)*  *(Add bacon for an additional $2)*  Check out our online shop at  DominiqueAnselLA.com |