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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.jpg189 The Grove Drive1st FloorTel: 323.601.1167DominiqueAnselLA.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 atDominiqueAnselLA.com |