

Ice Cream & Soft Serve

Ice Cream.....	\$ 5.00 (sm)	\$ 8.00 (lg)
<i>Tahitian Vanilla, Salted Caramel, 70% Dark Chocolate</i>		
Affogato.....	\$ 8.00	
Cold Brew Soft Serve.....	\$ 8.00	
<i>La Colombe cold brew soft serve, milk foam, honey tuile waffle cone, anise biscotti</i>		
What-a-Melon Soft Serve.....	\$10.00	
<i>Fresh watermelon soft serve, chocolate "seeds"</i>		
<i><u>Ice cream flavors rotate often</u></i>		

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)
<i>Chamomile, English Breakfast, Earl Grey, Green Mint</i>		
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	

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

TEL: (323) 601 1167

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Breakfast

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

Viennoiserie

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

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

Cakes & Tarts

Paris-LA.....	\$ 8.00
<i>A twist on the Paris-Brest made with muscovado ganache, orange blossom ganache, and raspberry Chambord jam</i>	
Matcha Passion Fruit Mousse Cake	\$ 7.50
<i>Ever-so-light matcha mousse cake with passion fruit curd and white chocolate (Gluten-Free)</i>	
Cotton-Soft Cheesecake.....	\$ 7.00
<i>Light and airy ricotta cheesecake with a hint of lemon on a soft almond sponge, lightly brûléed on top</i>	
Mini-Me Cake.....	\$ 8.00
<i>Four-textured chocolate cake topped with our "Mini Me's" (miniature meringues) (Gluten-Free)</i>	
Apple Tarte Tatin.....	\$ 7.75
<i>A whole caramelized orchard apple set atop a sablé Breton base with crème fraîche</i>	
Guava Fromage Blanc Religieuse.....	\$ 8.00
<i>An elegant double-decker cream puff filled with fromage blanc and guava jam</i>	
Fig Bergamot Pavlova.....	\$ 8.00
<i>Light-as-air Earl Grey meringue filled with fresh black mission figs, whipped bergamot ganache and fig jam</i>	
Lime Me Up Tart.....	\$ 8.00
<i>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</i>	
Chestnut Cassis Rose Mont Blanc.....	\$ 8.25
<i>Chestnut cream with a cassis rose center and a sablé Breton base</i>	
Grapefruit Honey Mascarpone Tart.....	\$ 8.00
<i>Fresh ruby red grapefruit, honey mascarpone ganache, and honey gelée, in a vanilla sablé tart shell</i>	
Chocolate Éclair.....	\$ 7.00
Salted Caramel Éclair.....	\$ 7.00

Salads

Chicken Breast Baby Spinach Salad	\$ 14.50
<i>Prosciutto, Yellow Zucchini, Tzatziki Dressing</i>	
Little Gem Lettuce.....	\$ 13.50
<i>Green Goddess dressing, wild herbs, grapes, sliced almonds, and parmesan cheese</i>	

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
<i>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.</i>	
Pop Fleur.....	\$ 7.00
<i>A refreshing whipped yogurt with a fragrant wakamomo (Japanese mountain peach) jam. Push it up to watch the flower grow!</i>	
Chocolate Chip Cookie Shot.....	\$ 4.75
<i>Served with our cold-infused Tahitian vanilla milk (Available all day)</i>	
Homemade Irish Cream Cookie Shot.....	\$ 14.50
<i>Our signature Cookie Shot served with our housemade Irish Cream (Must be 21+. Available daily after 12pm.)</i>	
Avocado Toast Ice Cream Sandwich.....	\$10.00
<i>Avocado olive oil ice cream, ricotta mascarpone ice cream, shortbread, topped with Maldon salt and dragon fruit</i>	

Cookies

Cannelé de Bordeaux.....	\$ 3.50
White Chocolate Macadamia Cookie.....	\$ 4.00
Double Chocolate Pecan Cookie.....	\$ 4.00
<i>(Gluten Free)</i>	
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
<i>Garlic sautéed spinach and Gruyère cheese in a flaky pastry crust, served with a side of salad (VG)</i>	
Not-So-Simple Grilled Cheese.....	\$ 13.00
<i>American and Provolone cheese, soft toasted bread, Duck Heart tomatoes, smidge of Dijon, served with a side of salad. (VG)</i>	
Avocado Toast.....	\$ 14.75
<i>Fresh avocado sliced over avocado mash seasoned with hint of tarragon, served with a side of salad (VG)</i>	
Saucy Chicken Sundried Tomato Sandwich.....	\$16.00
<i>Sliced fresh tomatoes, chopped broccoli rabe, served with a side of salad.</i>	
House-made Porchetta Sandwich.....	\$ 17.00
<i>3-Hours Roasted Porchetta, crispy skin, caramelized fennel, red bell pepper confit, and Egg Pommery mustard, served with a side of salad</i>	

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

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Check out our online boutique at
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