

We proudly serve *The Gentlemen Baristas* coffee

HOT DRINKS		TAKEAWAY	EAT-IN
Blossoming Hot Chocolate		-	£ 5.80
Cappuccino	sm	£ 2.75	£ 3.30
	lg	£ 3.20	£ 3.85
Latte	sm	£ 2.75	£ 3.30
	lg	£ 3.20	£ 3.85
Americano	sm	£ 2.60	£ 3.15
	lg	£ 2.90	£ 3.50
Mocha	sm	£ 3.30	£ 4.00
	lg	£ 3.70	£ 4.50
Chai Latte	sm	£ 3.30	£ 4.00
	lg	£ 3.70	£ 4.50
Chef's Hot Chocolate	sm	£ 3.80	£ 4.60
	lg	£ 4.40	£ 5.30
Matcha Latte		£ 3.80	£ 4.60
Salted Caramel Latte		£ 3.80	£ 4.60
Spanish Cafe Con Leche		£ 3.80	£ 4.60
Sticky Toffee Pudding Latte		£ 3.80	£ 4.60
Cinnamon Roll Latte		£ 3.80	£ 4.60
Macchiato		£ 2.50	£ 3.25
Extra Shot		£ 1.00	£ 1.20
Flat White		£ 3.10	£ 3.75
Single Espresso		£ 2.50	£ 3.00
Double Espresso		£ 3.00	£ 3.60
Tea		£ 2.80	£ 3.40

Chamomile, Lemon Verbena, Yunnan Green Tea, English Breakfast, Earl Grey, Darjeeling, and DAB Bespoke Blend – all from Camellia's Tea

COLD DRINKS		TAKEAWAY	EAT-IN
Iced Latte		£ 3.00	£ 3.60
Iced Americano		£ 3.00	£ 3.60
Iced Tea		£ 3.00	£ 3.60
Iced Mocha		£ 3.40	£ 4.10

OTHER DRINKS		TAKEAWAY	EAT-IN
Fresh Orange Juice		£ 3.50	£ 4.20
Fresh Lemonade		£ 3.50	£ 4.20
Still Water		£ 2.10	£ 2.50
Sparkling Water		£ 2.10	£ 2.50
Coke		£ 2.20	£ 2.65
Diet Coke		£ 2.20	£ 2.65
San Pellegrino Blood Orange		£ 2.30	£ 2.80
San Pellegrino Lemon		£ 2.30	£ 2.80

CHECK OUT OUR NEW ONLINE BOUTIQUE AT DOMINIQUEANSELLONDON.COM

We're now online!

DOMINIQUE ANSELL
BAKERY LONDON

OPENING HOURS: MON-SAT (8:00AM TO 8:00PM), SUN (9:00AM TO 8:00PM)



DOMINIQUE ANSELL
BAKERY LONDON

TEL: 0207 324 7705

www.dominiqueansellondon.com

17-21 Elizabeth Street London, SW1W 9RP

VIENNOISERIES	TAKEAWAY	EAT-IN
DKA	£ 4.00	£ 4.80
"Dominique's Kouign Amann": Caramelized on the outside, flaky and tender layers within		
The Cronut® Pastry	£ 4.50	£ 5.20
Chef Dominique Ansel's signature "half croissant, half doughnut" pastry		
Croissant	£ 2.70	£ 3.25
Almond Croissant	£ 3.90	£ 4.70
Spicy Chorizo Croissant	£ 4.50	£ 5.40
Gruyère, diced chorizo, confit garlic and a spicy paprika kick		
Raspberry Lemon Eccles Cake	£ 4.00	£ 4.80
Puff pastry filled with lightly sweet currants, warm spices enriched butter, and a center of raspberry lemon gelée		
Pain au Chocolat	£ 3.70	£ 4.45
Coconut Pain au Chocolat	£ 3.80	£ 4.55
Gingerbread Croissant	£ 3.90	£ 4.70
Welsh Rarebit Croissant	£ 4.00	£ 4.80
Guinness Worcestershire cheddar Béchamel with whole grain mustard and Fontina		
Pistachio & Rose Bostock	£ 4.00	£ 4.80
Homemade Granola and Yogurt Bowl	£ 6.50	£ 8.00
Mince Pie (Box of 5 also available)	£ 3.60	£ 4.30

COOKIES	TAKEAWAY	EAT-IN
Cannelé de Bordeaux	£ 2.70	£ 3.25
Salted Caramel Brownie	£ 3.50	£ 4.25
Chocolate Chunk Cookie	£ 2.70	£ 3.25
Flourless Chocolate Pecan Cookie	£ 2.70	£ 3.25
Macaron	£ 2.00	£ 2.40

Espresso & Irish Cream, Strawberries & Clotted Cream, Peanut Butter Caramel, Lemon Chamomile, Blueberry Honey, Matcha Passionfruit, Crème Brûlée Vanilla, Dark Chocolate

VAT TO BE CHARGED ON ALL EAT-IN ITEMS

CAKES & TARTS	TAKEAWAY	EAT-IN
Paris-London Made with Earl Grey mousse, lemon curd and blackberry ganache	£ 6.50	£ 7.80
Gingerbread Pinecone Ginger mousse, speculoos ganache, spiced cake finished with hand-cut chocolate petals	£ 7.20	£ 8.65
"After the Rain" Mousse Cake Fragrant jasmine mousse, pear and ginger gelée with a praline feuilletine base	£ 6.50	£ 7.80
Mini-Me Cake (GF) Our signature four-textured chocolate cake topped with miniature meringues	£ 6.50	£ 7.80
Cotton-Soft Cheesecake Our signature ricotta mousse cheesecake, brûléed on top	£ 6.50	£ 7.80
Zahra Rose Milk Chocolate Mousse raspberry & rose coulis center, & a delicate date sponge, set atop a puffed rice & pistachio base	£ 6.50	£ 7.80
Lime Me Up Tart Pour the mixture of sea salt, juniper and brown sugar into the groove and squeeze fresh lime over to make an instant caramel	£ 6.50	£ 7.80
Liquid Caramel Peanut Butter Mousse Cake (GF) Liquid caramel cremeux with peanut butter mousse, cinnamon and puff rice	£ 6.50	£ 7.80
Blizzard the Bear A classic French religieuse filled with brown butter ganache and caramelized apples	£ 6.50	£ 7.80
Chestnut Cassis Rose Mont Blanc Chestnut cream with a rose cassis center set atop sablé Breton, with vanilla ganache and vanilla meringue	£ 6.50	£ 7.80
Whole Apple Tarte Tatin A whole caramelized apple on a sablé Breton base with a quenelle of Chantilly crème fraîche	£ 6.50	£ 7.80
Victoria Sponge Vanilla-infused mascarpone cream, raspberry gelée, basil mousse, and a light almond sponge cake, coated in white chocolate	£ 6.50	£ 7.80
Dark Chocolate Éclair	£ 4.80	£ 5.75
Salted Caramel Éclair	£ 4.80	£ 5.75

We sell 4" and 8" cakes!

Please order 48 hours in advance by phone or on our website www.dominiqueansellondon.com

SOUP	TAKEAWAY	EAT-IN
Roasted Butternut Squash Soup (V) Roasted pumpkin seeds, sourdough crouton	£ 5.80	£7.00
MADE-TO-ORDER		
	TAKEAWAY	EAT-IN
Mini Madeleines Piped and baked to order, they'll come to you right out of the oven	10pc £ 4.00 20pc £ 6.50	£ 4.80 £ 7.80
Frozen S'mores Our signature honey marshmallow wrapped around Tahitian vanilla ice cream with chocolate wafer crisps, served on a smoked willow wood branch and torched to order	£ 6.50	£ 7.80
Chocolate Chip Cookie Shot Served with our cold-infused Tahitian vanilla milk. Available all-day	£ 4.00	£ 4.80
Banoffee Paella Built in a paella pan upside-down to caramelize the bananas and keep the crust crumbly, with a light-as-air air dulce de leche mousse	£ 7.00	£ 8.40
Dosa Mille Feuille Puff pastry dosa shell, hazelnut coffee whipped Chantilly, lemon curd and candied lemon peel. Shatter and devour!	£ 7.70	£ 9.35

SEASONAL ITEMS	TAKEAWAY	EAT-IN
Pistachio Soft Serve Sundae Made with white chocolate pistachio "shells," filled to order with creamy Italian pistachio soft serve, and crunchy salted pistachio milk crumble to finish	£ 6.50	£ 7.80
Pop Fleur Made with a light and airy whipped yogurt with Wakamomo peaches	£ 4.50	£ 5.40
Double Chocolate Bûche de Noël Chocolate cake and chocolate mousse, covered with marshmallow "snow" and white chocolate pine trees	£ 6.50	£ 7.80
Chestnut Bûche de Noël A French classic, made with soft almond biscuit, chestnut mousse, and candied chestnuts from Aubenas, France	£ 6.50	£ 7.80
Banoffee Bûche de Noël With dulce de leche diplomat cream layered with almond sponge and caramelized banana jam, topped with a white chocolate bow and bells	£ 6.50	£ 7.80

SAVOURY	TAKEAWAY	EAT-IN
Lighter Fare:		
Perfect Little Egg Sandwich (VE) Steamed farm fresh eggs, herbs and Gruyère cheese, served on a mini brioche bun	£ 5.60	£ 6.80
Avocado Toast (VE) Fresh avocado, whole-milk ricotta and pickled pink radishes	£ 9.00	£ 10.80
Smoked Salmon on Sourdough Toast Smoked Scottish salmon with capers, baby shallots, fish roe and lemon chive cream cheese on crispy sourdough toast	£ 9.80	£ 11.80
Ham Hock & Streaky Bacon Muffin Ham hock ballotine, crispy smoked streaky bacon and Bramley apple maple butter served on a toasted English muffin	£ 6.90	£ 8.30
Hearty Dishes:		
Chicken Pork Belly Pot Pie Dark-meat chicken, braised pork belly, peas, onions and gravy	£ 9.80	£ 11.80
Croque Monsieur Chef Dominique's favourite!	£ 11.00	£ 13.20
Turkey Croque Monsieur Chef Dominique's favourite with a twist!	£ 11.00	£ 13.20
Lobster Roll A classic Lobster Roll with tender Canadian lobster tail meat dressed in a chive mayonnaise, topped with microcress and served on a lightly toasted split-top bun, with crispy French fries on the side	£ 21.00	£ 25.00
Pressed Cuban Sandwich Slow-braised pork shoulder with garlic and marjoram, thinly sliced York ham, melted Swiss cheese, mustard, and pickles, on focaccia and pressed until crispy, served with French fries	£ 11.00	£ 13.20
Double-Dipped Buttermilk Fried Chicken Sandwich Crispy fried chicken breast, red cabbage & apple slaw, Dijon mustard mayo, and pickled radish, on a toasted homemade brioche bun, served with French fries	£ 14.50	£ 17.40

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