

HOT DRINKS

TAKEAWAY

EAT-IN

We proudly serve The Gentlemen Baristas coffee

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		£ 4.20	£ 4.90
Spanish Cafe Con Leche		£ 4.20	£ 4.90
Sticky Toffee Pudding Latte		£ 4.20	£ 4.90
Cinnamon Roll Latte		£ 4.20	£ 4.90
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 GreenTea, English Breakfast, Earl Grey, Darjeeling, and DAB Bespoke Blend – all from Camellia's Tea

COLD DRINKS

TAKEAWAY

EAT-IN

Iced Latte	£ 3.40	£ 4.00
Iced Americano	£ 3.40	£ 4.00
Iced Tea	£ 3.40	£ 4.00
Iced Mocha	£ 3.90	£ 4.70

OTHER DRINKS

TAKEAWAY

EAT-IN

Fresh Orange Juice	£ 3.50	£ 4.20
Fresh Lemonade	£ 3.50	£ 4.20
Still Water	£ 2.50	£ 2.90
Sparkling Water	£ 2.50	£ 2.90
Coke	£ 2.50	£ 3.00
Diet Coke	£ 2.50	£ 3.00
San Pellegrino Blood Orange	£ 2.50	£ 3.20
San Pellegrino Lemon	£ 2.50	£ 3.20

DOMINIQUE ANSEL
BAKERY LONDON

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



微信扫码

享中文菜单

看美食图片

DOMINIQUE ANSEL
BAKERY LONDON

TEL: 0207 324 7705

www.dominiqueansellondon.com

17-21 Elizabeth Street London, SW1W 9RP

VIENNOISERIES

TAKEAWAY

EAT-IN

DKA	£ 4.10	£ 4.90
"Dominique's Kouign Amann": Caramelized on the outside, flaky and tender layers within		
The Cronut® Pastry	£ 4.50	£ 5.40
Chef Dominique Ansel's signature "half croissant, half doughnut" pastry		
Croissant	£ 3.10	£ 3.70
Almond Croissant	£ 3.90	£ 4.70
Spicy Chorizo Croissant	£ 4.50	£ 5.40
Gruyère, diced chorizo, confit garlic and a spicy paprika kick		
Pain au Chocolat	£ 3.70	£ 4.45
Coconut Pain au Chocolat	£ 3.80	£ 4.55
Welsh Rarebit Croissant	£ 4.00	£ 4.80
Guinness Worcestershire cheddar Béchamel with whole grain mustard and Gruyère		
Pistachio & Rose Bostock	£ 4.00	£ 4.80
Homemade Granola and Yogurt Bowl	£ 6.50	£ 8.00

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		

CAKES & TARTS

TAKEAWAY

EAT-IN

Paris-London	£ 6.50	£ 7.80
Made with Earl Grey ganache, lemon curd and blackberry jam		
"After the Rain" Mousse Cake	£ 6.50	£ 7.80
Fragrant jasmine mousse, pear and ginger gelée with a praline feuilletine base		
Mini-Me Cake (GF)	£ 6.50	£ 7.80
Our signature four-textured chocolate cake topped with miniature meringues		
Cotton-Soft Cheesecake	£ 6.50	£ 7.80
Our signature ricotta mousse cheesecake, brûléed on top		
Zahra Rose	£ 6.50	£ 7.80
Milk Chocolate Mousse raspberry & rose coulis centre, & a delicate date sponge, set atop a puffed rice & pistachio base		
Lime Me Up Tart	£ 6.50	£ 7.80
Pour the mixture of sea salt, juniper and brown sugar into the groove and squeeze fresh lime over to make an instant caramel		
Liquid Caramel Peanut Butter Mousse Cake (GF)	£ 6.50	£ 7.80
Liquid caramel cremeux with peanut butter mousse and puff rice		
Coconut Hazelnut Religieuse	£ 6.50	£ 7.80
Double decker cream puff filled with Hazelnut pastry cream & coconut ganache		
Eton Mess Lunchbox	£ 7.80	£ 9.35
Strawberry mousse & jam "strawberries", mini meringues, basil, black pepper & fromage frais Shake well and Enjoy!		
Whole Apple Tarte Tatin	£ 6.50	£ 7.80
A whole caramelized apple on a sablé Breton base with a quenelle of Chantilly crème fraîche		
Victoria Sponge	£ 6.50	£ 7.80
Vanilla-infused mascarpone cream, raspberry gelée, basil mousse, and a light almond sponge cake, coated in white chocolate		
Blackberry Pavlova	£ 6.50	£ 7.80
Light-as air Blueberry Pavlova filled with lemon ganache, blueberry jam and fresh blackberries		
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.dominiqueanssellondon.com

SEASONAL ITEMS

TAKEAWAY

EAT-IN

What-A-Melon Soft Serve	£ 6.50	£ 7.80
A slice of juicy, ripe watermelon filled-to-order with our refreshing homemade watermelon soft serve complete with little chocolate "seeds" to finish		

MADE-TO-ORDER

(Available all-day)

TAKEAWAY

EAT-IN

Mini Madeleines	10pc £ 4.00	£ 4.80
Piped and baked to order, they'll come to you right out of the oven		
Frozen S'mores	£ 6.50	£ 7.80
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		
Chocolate Chip Cookie Shot	£ 4.50	£ 5.40
Served with our cold-infused Tahitian vanilla milk		
Banoffee Paella	£ 7.00	£ 8.40
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		
Dosa Mille Feuille	£ 7.70	£ 9.35
Puff pastry dosa shell, hazelnut ganache and coffee ganache, lemon curd and lemon confit. Shatter and devour!		

LUNCH

(Served from 11PM)

TAKEAWAY

EAT-IN

English Pea & Mint Soup (V)	£ 6.50	£ 7.80
A silky summer soup made with fresh local English peas with mint-infused oil, crème fraîche and sourdough toast. Served chilled or hot		
Double-Dipped Buttermilk Fried Chicken Sandwich	£ 14.50	£ 17.40
Crispy fried chicken breast, red cabbage & apple slaw, Dijon mustard mayo, and pickled radish, on a toasted homemade brioche bun, served with French fries		
Lobster Roll	£ 21.00	£ 25.00
A classic Lobster Roll with tender Canadian lobster tail meat dressed in a chive mayonnaise and yuzu juice, topped with coriander and served on a lightly toasted split-top bun, with crispy French fries on the side		
Pressed Cuban Sandwich	£11.00	£ 13.20
Slow-braised pork shoulder with garlic and oregano, thinly sliced York ham, melted Gruyère cheese, mustard, and gherkins, on focaccia, and pressed until crispy, served with French fries		

BRUNCH

(Available 8AM to 7PM)

TAKEAWAY

EAT-IN

New York-Style Eggs Benedict	£ 10.80	£ 13.50
Peppered beef pastrami, buttered kale, soft poached eggs and hollandaise, served on our homemade English muffin		
Smoked Salmon & Scrambled Eggs	£ 11.60	£ 14.50
Smoked Scottish salmon with scrambled eggs, crème fraîche, herbs & caper berries served on toasted sourdough		
Basque Shakshuka (V)	£ 10.00	£ 12.50
Roasted piperade, smokey aubergine, baked eggs with Basque flavours, crème fraîche, Espelette pepper and fresh chives served with garlic-rubbed sourdough toast		
Classic Omelette aux Fines Herbes (V)	£ 7.60	£ 9.50
A classic omelette with freshly-picked & chopped herbs, roasted vine tomatoes		
Smoked Trout Salad	£ 11.60	£ 14.50
Hot smoked trout, rubbed in honey whole grain mustard, mixed leaves and toasted sourdough, watermelon and Easter Egg radishes, with a soft boiled egg		
Eggs & Asparagus (V)	£ 9.20	£ 11.50
Steamed English asparagus, Dijon vinaigrette with shallots & herbs, toasted sourdough finished with a fried egg on top		
Ham Hock & Streaky Bacon Muffin	£ 7.40	£ 8.90
Ham hock ballofine, crispy smoked streaky bacon and Bramley apple maple butter served on a toasted English muffin with a garden salad on the side		
Avocado Toast (V)	£ 9.00	£ 10.80
Fresh avocado, whole-milk ricotta, pickled pink radishes with a garden salad on the side		
Croque Monsieur	£ 11.50	£ 13.80
Chef Dominique's favourite, with sliced York Ham, Gruyère cheese, and béchamel		
Turkey Croque Monsieur	£ 11.50	£ 13.80
Chef Dominique's favourite with a twist		
Perfect Little Egg Sandwich (V)	£ 6.60	£ 8.00
Steamed farm fresh eggs, herbs & Gruyère cheese, served on a brioche bun and roasted vine tomatoes with a garden salad on the side		
Florentine Breton Crêpe (V) (GF)	£ 11.50	£ 13.80
Buckwheat crêpe filled with Gruyère cheese, oyster mushrooms, kale and a fried egg		

VAT TO BE CHARGED ON ALL EAT-IN ITEMS