DOMINIQUE ANSEL
Workshop

CROISSANTS

CROISSANT / 6.00
with Beurre d'Isigny French butter and Les Grands Moulins de Paris flour

OLIVE OIL CROISSANT / 6.25
with cold-pressed extra virgin olive oil, rosemary, garlic, and coarse sea salt

PAIN AU CHOCOLAT / 7.50
with three batons of chocolate

ALMOND CROISSANT / 7.50

HAM & CHEESE CROISSANT / 7.25
with black forest ham and Gruyère

BROWN SUGAR DKA (DOMINIQUE'S KOUIGN AMANN) / 6.50
our signature pastry, similar to a caramelized croissant with dark brown sugar

AND MORE

BANANA BREAD STICKY BUN / 9.50
laminated banana brioche swirled up with banana tonka butterscotch and cinnamon sugar, topped with a caramelized banana

LEMON POPPY CARDAMOM BUN / 9.00
cardamom brioche, lemon poppy seed & green cardamom sugar, lemon syrup

PEAR RIZ AU LAIT DANISH / 9.50
fresh poached Bartlett pear, vanilla riz au lait (rice pudding), almond star anise frangipane, laminated brioche

WHITE SESAME TAHINI FLAN / 9.50
white sesame almond praliné and vanilla custard in a laminated brioche nest

STICKY TOFFEE PUDDING MUFFIN / 9.00
sticky toffee cake, caramel, butterscotch pastry cream, vanilla Chantilly cream

HONEYCRISP APPLE ROSETTE / 9.50
fresh sliced Honeycrisp apples, almond frangipane, puff pastry, honey drizzle

CANNELÉ DE BORDEAUX / 4.50

COOKIES / 5.50
Chocolate Chunk, Snickerdoodle, Flourless Chocolate Pecan (GF), Blueberry Oatmeal

SAVORIES

LE BREAKFAST SANDWICH / 13.75
choice of **plain** or **olive oil croissant**, and a perfect French omelet filled with Boursin (French cream cheese with herbs and chives) (served warm)

TARTE FLAMBÉE / 8.25
a French classic from Alsace with bacon lardons, onions, crème fraîche, and Maldon sea salt on a cracker-thin crust (served warm)

SPINACH & CHEDDAR QUICHE / 10.50
garlic-sautéed spinach, eggs, & cheddar cheese in a pastry crust (served warm)

TRIPLE GRILLED CHEESE / 12.00
Mozzarella, Fontina, & Gruyère, rosemary butter, grilled brioche (served warm)

JAMBON BEURRE SANDWICH / 14.00
French ham, Gruyère, French butter, fresh-baked brioche

TURKEY BLT CLUB SANDWICH / 14.00
sliced turkey breast, bacon, Bibb lettuce, tomato, honey dijon, fresh-baked brioche

PROSCIUTTO, PESTO, & RICOTTA SANDWICH / 14.00
prosciutto, basil pinenut pesto, ricotta, arugula, roasted red peppers, balsamic drizzle, fresh-baked brioche

SANDWICH + COOKIE + DRINK SET / 21.00
1 sandwich +
1 cookie (Chocolate Chunk, Flourless Chocolate Pecan (GF), Blueberry Oatmeal, or Snickerdoodle) +
1 bottled beverage (Fiji Water or San Pellegrino)

*If you have a food allergy or intolerance, please notify us

DOMINIQUE ANSEL
Workshop

HOT DRINKS

we proudly serve Stone Street coffee & Palais des Thés teas

HOUSE BLEND / 4.75 (S) / 5.25 (L)

CAFÉ AU LAIT / 4.75 (S) / 5.50 (L)

ESPRESSO / 4.00 (single) / 4.50 (double) / (extra shot 2.50)

AMERICANO / 4.75 (S) / 5.50 (L)

MACCHIATO / 5.00 (S) / 5.50 (L)

CAFÉ LATTE / 6.50 (S) / 6.75 (L)

FLAT WHITE / 5.50 (S, ONE SIZE)

CAPPUCCINO / 6.50 (S) / 6.75 (L)

CAFÉ MOCHA / 7.50 (S) / 7.75 (L)

CHAI LATTE / 6.50 (S) / 6.75 (L)

MATCHA LATTE / 7.50 (S) / 7.75 (L)

TEA / 5.00 (S) / 5.50 (L)
Chamomile, English Breakfast, Earl Grey, Green Mint

HOT MULLED APPLE CIDER / 6.50 (S) / 7.00 (L)

CHEF'S HOT CHOCOLATE / 9.00 (S) / 10.00 (L)

BLOSSOMING HOT CHOCOLATE® / 11.00 (L, ONE SIZE)
A marshmallow flower that "blossoms" when it's placed into a cup of our Chef's Hot Chocolate. Watch the flower bloom before your eyes!

ICED DRINKS

ICED AMERICANO / 4.75 (S) / 5.50 (L)

ICED COFFEE / 5.25 (S) / 5.75 (L)

ICED LATTE / 6.50 (S) / 6.75 (L)

ICED MATCHA LATTE / 7.50 (S) / 7.75 (L)

ICED MOCHA LATTE / 7.50 (S) / 7.75 (L)

ICED TEA / 5.00 (S) / 5.50 (L)
made with Palais des Thés signature Yunnan Black Iced

SEVEN ACRE FARMS MILK / 5.50 (S) / 6.00 (L)

FIJI WATER / 5.00

SAN PELLEGRINO / 5.50

(Soy, Almond, or Oat Milk / +0.50)