

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

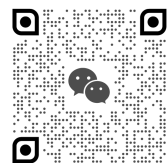
TAKEAWAY

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 11:00PM),
SUN (9:00AM TO 11:00PM)



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		
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
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

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
"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
Coconut Hazelnut Religieuse Double decker cream puff filled with Hazelnut pastry cream & coconut ganache	£ 6.50	£ 7.80
Eton Mess Lunchbox Mousse & jam "strawberries," mini meringues, basil, black pepper & fromage blanc. Shake well and Enjoy!	£ 7.80	£ 9.35
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
Pineapple Upside Down Cake Mango and lime mousse with spiced pineapple compote and muscovado cream on a pistachio Joconde biscuit	£ 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

SEASONAL ITEMS

TAKEAWAY

EAT-IN

Rhubarb & Custard Soft Serve A swirl of rhubarb sorbet and custard ice cream served in a ginger wafer cone topped with a rhubarb crisp	£ 5.95	£ 7.20
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MADE-TO-ORDER (Available all-day)

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 £ 8.80
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	£ 4.50	£ 5.40
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

LUNCH (Served from 11PM)

TAKEAWAY

EAT-IN

English Pea & Mint Soup (V) A silky summer soup made with fresh local English peas with mint crème fraîche and sourdough toast, served chilled or hot	£ 6.50	£ 7.80
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
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

BRUNCH (Available 8AM to 7PM)

TAKEAWAY

EAT-IN

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

VAT TO BE CHARGED ON ALL EAT-IN ITEMS