# eatAspen

Sample Menu

BREAKFAST until 11:00am  Sorry no egg white!!!		S A N D W I C H E S  All our sandwiches are prepared with French bread baked every morning and come with chips and fruits		S A L A D S  All our salads are served with French bread	
Breakfast Burrito  Ham, Bacon, Chorizo, or Veggie (peppers, tomato avocado) with Cheese, Scrambled Eggs, Potatoe		Caprese French Baguette with Pesto, Mayo, Tomato, Melt Mozzarella and Romaine	9.00	Garlic Croutons with a Home-Made Caesar Dressing	
Salsa in Flour Tortilla  Egg Sandwich	7.35			Baby Spinach Salad Bacon, Chicken, Avocado, Blue Cheese,	9.25
Butter Croissant with Bacon, Ham, or Chorizo	, ,,,,	Milanese	9.00	Tomato, Chopped Eggs and Red Onions	
Scrambled Eggs, and your Choice of Cheese		French Baguette, Chicken Milanese, Pesto, Mayo Cheese and Tomato	o, Swiss	Salad Niçoise Mixed Green, Potatoes, Tomato, Peppers	9.25
Omelette of your Choice	9.50	Royal Fish	9.00	Tuna, Chopped Eggs, Olives and Herbs	,
S O U P		Tuna, Sliced Boiled Egg, Tomato, Romaine, Onions, Mayo and Provolone		Greek Salad Romaine, Tomato, Feta, Red Onions,	9.25
		Roast Beef	9.00	Olives, Cucumbers and Celery	
Chicken Tortilla Soup	6/8	Mayo, Horseradish, Roast Beef, Tomato, Red Onions, Romaine and Swiss	9.00	Gourmet Salad	9.25
P A N I N I S come with chips and fruits		Traditional Turkey	9.00	Mixed Green, Roast Beef, Roasted Peppers, Tomato, Celery and Onions	
Le Chevre Goat Cheese, Tomato, Prosciutto,	8.75	Turkey with Cranberry, Mayo, Tomato, Romaine and Provolone		Western Salad Baby Spinach, Goat Cheese, Tomato,	9.50
Herbs & Mozzarella		B.L.T Sandwich	9.00	Grilled Walnuts, Corn and Dried Cranbe	rries
Le Boeuf 8.75				Home-Made Dressing of your Choice	
Ground Beef Mixed with Parsley and Garlic, Tomato, Onions & Mozzarella		Quiches (Please check the kind of Quiche available)	5.00	Caesar, Balsamic or Lemon	
L'Atlantic	8.75	With a Small Salad	8.00	Side Salad (Substitute for Chips or Fruits) Additional	ıl \$2.75
Smoked Salmon, Cream with Shallots and Baby D Lemon, Spinach & Mozzarella		Join us on Facebook!		Extra Chips 0.50	π φ2.75
Le Veggie  Parte Creen Zweekini Regated Red Renners	8.75			Extra Side of Bread 0.50 Extra Dressing 0.50	
Pesto, Green Zucchini, Roasted Red Peppers, Spinach, Mozzarella and Tomato				Extra Meat, Tuna or Vegetables Please add \$1.50 to your order	
Le Poulet Chicken, Pesto, Onions, Spinach & Mozzarella	8.75			Try our Selection of Gourmet Coffee (Espress	o, Latte)
				Sides included in price - Taxes are not include	ed

Winter 2016/17

# FRANCK THIRION CAKES

# Fraisier \$5.25

Sponge Biscuit with a light Vanilla or Kirsh Mousseline And Fresh Strawberries

#### Framboisier \$5.25

Sponge Biscuit with a light Vanilla or Kirsh Mousseline And Fresh Raspberries

# Walnut Tree \$5.45

Almond and Walnut Biscuit with Walnut Nougatine, Coffee and Walnut Mousseline

# Opera \$5.45

Almond Genoise soaked in Espresso Syrup Layered with Coffee Butter Cream and Chocolate Ganache

# 3 Merveilles \$5.45

Biscuit Soaked with Cognac Layered with Milk, White and Dark Chocolate Mousse

#### Le Paradis \$5.45

Chocolate Mousse Cake with a Biscuit without Flour.

# Equinoxe \$5.45

Chocolate Biscuit soaked with Rasberry Layered with Home-Made Raspberry Jam and Chocolate Mousse

#### Fruit Tart \$5.00

Sugar Dough, Almond Cream and Choice of fruits

Catering Menu also available.

Price is per person.

Reservation may be made at least 3 days in advance

Birthday and Special Occasion Decoration Cakes are also available upon request.

Items might not be available at the time of request.

Taxes are not included.

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# FRANCK THIRION CAKES

#### Le Mamandoux \$5.45

Almond Joconde Biscuit layered With Raspberry & Mango Mousse Fresh Fruits Decoration

# Paris-Brest \$5.25

Ring Shape of Choux Pastry filled with Hazelnut Butter Cream, Topped with Grilled Almonds & Sugar Powder

# Manjari \$5.50

Hazelnut Biscuit with Vanilla Bavaroise layered With A Dark Chocolate Mousse (Manjari Grand Cru of Valhrona 64% of Cocoa) Covered with Chocolate Glaze and White Decorations

# Temptation \$5.45

Crunchy Almond & Hazelnut Biscuit layered with Milk Chocolate Mousse and Caramel Mousse

111 Suite G, AABC Phone: 970-925-3569 Aspen, CO 81611 Fax: 970-925-7553

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