

CAKES

Classic

Yellow genoise, vanilla syrup, ganache mousse decorated with chocolate ruffles.

Grand Marnier

Yellow genoise, Grand Marnier syrup, light orange mousse, dark chocolate ganache covering.

Citron

Yellow genoise, layered with lemon curd & covered with lemon whipped cream, topped with lemon glaze.

Peach Melba

Yellow genoise, Grand Marnier syrup, raspberry fill, lightly sweetened whipped cream, sliced peaches, topped with Chocolate flowers and whipped cream rope.

Raspberry Mousse

Yellow genoise, vanilla syrup, raspberry mousse, chocolate decorates trim, raspberry glaze.

White Mousse

Yellow genoise, vanilla syrup, creamy white mousse, white chocolate shavings.

Chocolate Mousse

Chocolate genoise, vanilla syrup, chocolate mousse filling, chocolate shavings.

Black Forest

Chocolate genoise, cherry syrup, thin layer ganache chocolate, lightly sweetened whipped cream, cherries, chocolate decorates, chocolate shavings.

Café au Lait

Chocolate genoise, Kahlúa syrup, coffee mousse, chocolate shavings.

Chantal

Chocolate genoise, amaretto syrup, hazelnut mousse filling, dark chocolate ganache covering.

Elodie

Chocolate genoise, Grand Marnier syrup, thin layer of ganache chocolate, raspberry mousse, dark chocolate ganache covering.

Ganache

Chocolate genoise, rum syrup, chocolate mousse filling, dark chocolate ganache covering.

SPECIALTY CAKES

Allow seven to ten days to prepare.

Evie

Yellow genoise syrup, almond whip cream, cherry fill with roasted almond slices.

German Chocolate

Chocolate genoise and caramel coconut pecan filling.

Mascotte

Chocolate genoise, rum syrup, hazelnut buttercream, toasted almond trim.

Mocha Buttercream

Chocolate genoise, rum syrup, hazelnut buttercream, toasted almond trim.

Charlotte au Chocolat

Ladyfinger cake, rum syrup, chocolate bavarian cream, ladyfinger sides and chocolate shavings.

Carrot Cake

Carrot sponge, cream cheese filling and frosting.

Tiramisu

Three layers of lady fingers, three layers of mascarpone filling w/ sabaglione syrup.

SEASONAL CAKES

Frasier

Yellow genoise, vanilla syrup, mousseline filling, fresh strawberries and whipped cream.

Pumpkin Amandine Torte

Pumpkin spice cake, almond cake layered Mascarpone fill, dark chocolate ganache covering.

Tres Leches

Yellow genoise, creamy rum sauce, whipped cream covering.

PASTRIES

Almandine

Baba Au Rhum

Cannoli

Carrot Cake Square

Chantal Square

Charlotte au Chocolat

Cherry Tartlette

Chocolate Raspberry Mousse Tart

Citron Tartlette

Chocolate Square

Coffee Square

Crème Caramel

Éclair au Chocolat

Elodie Square

French Cream Horns

Neute Gateau

Ganache Square

Grand Marnier Choux

Grand Marnier Square

Meringue au Chocolat

Napoleon (Mille-Feuille)

Opera

Ossellet

Pumpkin Point

Strawberry / Kiwi Napoleon

Swan Choux

Tarte aux Pommes

Tiramisu

Togolais

Vanilla Éclair

BREAD & BREAKFAST ROLLS

Campagne / Baguette available Saturdays

Almond Croissant

Butter Croissant

Pain au Chocolat

Cinnamon Roll

Danish –

Cherry, Blueberry, Apple, Raspberry, Cherry

Cream Cheese, or Cream Cheese

Lorrain (Tropezienn)

QUICHE

Cheese, Vegetable, Spinach, Ham & Cheese, Seafood, Italian Sausage, Spinach & Ham, Broccoli

FRUIT TARTS

Baked or fresh in season

3", 8", 9", or 10"

PETITS FOURS

A lovely assortment and a taste of some of our larger pastries -

Chef Choice

Customer Select Choice

COOKIES

Sablé

Assorted seasonal shapes and decoration

Palmier - Cinnamon & Natural

Madeleines - Chocolate & Lemon

Lunettes

Financier

Tea Cookies

Langue du chat and others

Tuile

Plain, dipped with white or dark chocolate

Daniel's of Paris continues the great baking traditions of France and Europe with a commitment to authentic cakes, pastries, cookies, quiche, croissants, breakfast rolls and bread made with the finest ingredients.



Daniel's of Paris

Authentic French and
European Ethnic Pastries

MENU

- *Serving Aurora and the metro area with decadent pastries & savory cakes since 1992.*
- *Award winning bakery voted Best Bakery, Best Desserts & Best Cookie*
- *Top of the town 5280 Magazine Best Baking for Sweets*
- *Daniel's of Paris can accommodate weddings, office meetings, & special occasions.*

Merci beaucoup for your continued patronage!

Daniel's of Paris

12253 East Iliff Avenue
Aurora, CO 80014
Phone: 303-751-6084

Hours: Tuesday thru Friday 7:00am to 6:00pm
Saturday 9:00am to 5:00pm
Closed Sunday and Monday

To order, contact:
Jim Pasquariello, Owner
Phone: 303-751-6084

www.danielsofparis.com