

PETIT TROIS

ASPEN • OPEN 7 DAYS • RESTAURANT À LA CARTE

Pastries

CROISSANT

7

CHOCOLATE CROISSANT

8

ALMOND CROISSANT

8

BAGUETTE

served with jam, honey
& butter

12

SIDES

TWO EGGS* Any Style	10
EGG WHITES	10
GLAZED BACON	10
SLICED AVOCADO	8
FRITES	12

TARTINES & SANDWICHES

AVOCADO TOAST

24

Chili Flake, Crème Fraîche, Pickled
Carrot, Za'atar

SMOKED SALMON*

34

Scrambled Eggs, Crème Fraîche,
Caper Berry, Boston Lettuce

MEC MUFFIN*

26

Sunny Side Up Egg, Parisian Ham,
American Cheese, Garlic Aioli, Sage
Boston Lettuce

CROQUE MONSIEUR

28

Parisian Ham, Gruyère Cheese,
Mornay Sauce, Boston Lettuce

CROQUE MADAME*

32

Parisian Ham, Gruyère Cheese,
Mornay Sauce, Egg, Boston Lettuce

Plates

LUDO'S BREAKFAST PLATE*

32

Two Eggs any Style, Parisian Ham, Caramelized Onions,
Bell Pepper, Potato, Boston Lettuce

CLASSIC BREAKFAST BURRITO*

24

Eggs, Bacon, Caramelized Onion, Jack Cheese, Potato, Chipotle Sauce

EGG WHITE FRITTATA*

28

Hen of the Wood Mushrooms, Kale, Cherry Tomato,
Parmesan, Asparagus, Country Bread

YOGURT & FRUIT BOWL

16

Yogurt Parfait, Homemade Granola, Berries

CHURRO FRENCH TOAST

22

Crème Fraîche Gelato, Cassia Cinnamon, Chocolate Powder

PANCAKES SUZETTE

24

Beurre de Baratte, Orange Grand Marnier

OMELETTE PETIT TROIS*

28

Black Pepper Boursin Cheese, Boston Lettuce

CROISSANT CHEESEBURGER*

26

Sunny Side Up Egg, American Cheese, Pickles, Bacon, Special Sauce

STEEL CUT OATMEAL

17

Caramelized Banana, Pecan

Drinks

DRIP COFFEE	6
ESPRESSO	6
CAPPUCCINO	7
LATTE Hot or Iced	8
AMERICANO	6

LEMONADE	6
ORANGE JUICE	6
COKE	6
DIET COKE	6

RISHI SELECT TEAS
ICED BLACK TEA 6
HOT TEA 5

To ensure exceptional hospitality, and as permitted by Colorado law, gratuities are shared among our servers, bartenders, sommeliers, and support staff.

*These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat, and seafood, may increase your risk of foodborne illness.

The following major food allergens may be used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame.
Please notify staff if you have an allergy or for more information about these ingredients.

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COCKTAILS

- BLOOD MARY** 20
Vodka, Tomato, Celery, Harissa, Siracha, Citrus
- MIMOSA** 18
Cremant, Orange Juice
- FLEUR DU MAL SPRITZ** 20
Vodka, Jasmine, Elderflower, Grapefruit, French Vermouth, Citrus, Soda
- G & T** 22
Gin, Pisco, Passion Fruit, Grapefruit, Tonic
- PEAR** 22
Gin, Pear Eau de Vie, Bay Leaf, Citrus, Poire Cider
- CANARY** 20
Tequila Blanco, Pineapple, French Apéritif, Lime, Nutmeg Salt
- DELPHINE** 20
Mezcal, Cucumber, Fresno Chile, Cilantro, Chartreuse, Lime
- LA MARGUERITE** 20
Tequila Reposado, Lillet Blanc, Suze, Fire Bitters
- ESPRESSO MARTINI** 22
Vodka, Creme de Cacao a la Vanilla, Espresso
- HOUSE OLD FASHIONED** 22
Bourbon, Japanese Whisky, Coconut, Oloroso, Umami Bitters

Sans Alcohol
\$17

FLEUR & TONIC
Elderflower, Lemon, Tonic

PIÑA FIX
Aqara Agave de Los Andes Refugio Zero,
Pineapple, Lime, Nutmeg

Wines by the Glass

half glass pours available

PÉTILLANT ET MOUSSEUX

- CHAMPAGNE** Gatinois, “Tradition,” Brut Grand Cru, Champagne NV 29|120
- CREMANT** Chateau de l'Eperonniere, Crémant de Loire NV 18|70

BLANC

- CHENIN BLANC** François Chidain, “Les Chenin d'Ici,” Loire Valley 2022 16|65
- SAUV BLANC** Domaine du Pre Semele, Sancerre, Loire Valley 2023 21|85
- CHARDONNAY** Vincent Couche, Bourgogne Blanc, Burgundy 2022 24|95
- CHARDONNAY** Daniel-Etienne Defaix, “Vielles Vignes,” Chablis 2022 26|105

ROSÉ

- GRENACHE BLEND** Clos Sainte Maddeleine, Cotes de Provence, Provence 2024 18|70

ROUGE

- GAMAY** Domaine Charnay, Beaujolais 2023 16|70
- PINOT NOIR** Presqu'île, Santa Barbara County, California 2023 18|75
- SYRAH** Julien Cecillon, “Gravieres,” Collines Rhodaniennes, Rhone 2024 15|60
- BORDEAUX** Chateau l'Angevin, Bordeaux Superieur, Bordeaux 2021 19|80
- CABERNET** Matthiasson, “Village,” Napa Valley, California 2022 25|100

BEER

- KRONENBOURG 1664** 9
- COORS DRAFT** 8
- GUINNESS DRAFT** 9
- MOUNTAIN HEART
SEASONAL DRAFT** 9
- GREAT DIVIDE
IPA DRAFT** 9
- ATHELTIC NA** 8

Apéritif, etc.

- Suze
Ricard Pastis de Marseille
\$18
- Kir Royale
\$20
- French 75
\$22