

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	CROQUE MONSIEUR	28
Chili Flake, Crème Fraîche, Pickled Carrot, Za'atar		Parisian Ham, Gruyère Cheese, Mornay Sauce, Boston Lettuce	
SMOKED SALMON*	34	CROQUE MADAME*	32
Scrambled Eggs, Crème Fraîche, Capers, Boston Lettuce		Parisian Ham, Gruyère Cheese, Mornay Sauce, Egg, Boston Lettuce	
MEC MUFFIN*	26		
Sunny Side Up Egg, Parisian Ham, American Cheese, Garlic Aioli, Sage 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	LEMONADE	6	RISHI SELECT TEAS
ESPRESSO	6	ORANGE JUICE	6	ICED BLACK TEA 6
CAPPUCCINO	7	COKE	6	HOT TEA 5
LATTE Hot or Iced	8	DIET COKE	6	
AMERICANO	6			

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 26|120
- CHARDONNAY** Michel Bouzereau, Bourgogne Côte d'Or, Burgundy 2023 32|150
- CHARDONNAY** L'Esperance, Chablis, Burgundy 2023 24|110
- RIESLING** Ajax Cellars, Colorado 2023 16|75

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