

PETIT TROIS

ASPEN • OPEN 7 DAYS • RESTAURANT À LA CARTE

APPETIZERS

BAGUETTE Beurre de Baratte	12	EGGS CAVIAR Soft Scrambled Organic Eggs, Kaluga Caviar, Chives	50
CRISPY RICE TAPIOCA Parmesan, Piment d’Espelette	12	CRAB SUPRÊME SOUFFLÉ Beurre Blanc, Herbs Salad	32
HOMEMADE POTATO CHIPS Prosciutto, Truffle Honey	24	CLASSIC STEAK TARTARE* Boston Salad, Country Toast	33
TARTIFLETTE Reblochon, Potato, Bacon, Onions	24	BOSTON LETTUCE Dijon Mustard Vinaigrette	21
FRENCH ONION SOUP Veal Broth, Gruyère & Emmental Cheese, Croûtons	25	HEIRLOOM BEETS Horseradish, Crème Fraîche, Mignonette, Pistachio & Toasted Almonds	23
BURGUNDY ESCARGOTS Butter, Garlic, Parsley, Baguette	32	BELGIAN ENDIVE Avocado, Anchovy, Formaggio Di Fossa, Walnuts, Sherry Vinaigrette	26

ENTRÉES

MUSSELS MARINIÈRE Vadouvan Curry, White Wine, Crème Fraîche, Frites	38
TROUT ALMONDINE Brown Butter, Capers, Lemon, Toasted Almonds, Haricot Verts	48
SALMON IN SORREL SAUCE* Scottish Salmon, Sorrel, Jasmine Rice Pilaf	46
HACHIS PARMENTIER (VEGAN) Wild Mushroom, Truffle, Pomme Purée	32
BUCATINI Lemon Sauce, Garlic Breadcrumbs	30
CHICKEN PAILLARD Brioche Butter, Frisée Salad	36
BIG MEC* Double Cheeseburger, Foie Gras Bordelaise, Special Sauce, Frites	42
STEAK FRITES* 6oz Wagyu Bavette Steak, Béarnaise Butter, Frites	52
FILET AUX POIVRES* 8oz Creekstone Farms Filet, Cognac Black Pepper Sauce, Frites	85

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

PETIT TROIS MARTINI 22
Vodka or Gin, Lillet Blanc, Quince

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

FRENCH NEGRONI 22
Cognac, Camapari, Carpano Antica, Bonal, Walnut Bitters

HOUSE OLD FASHIONED 22
Bourbon, Japanese Whisky, Coconut, Oloroso, Umami Bitters

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 Madeleine, Cotes de Provence, Provence 2024	18 70
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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

Sans Alcohol
\$17

FLEUR & TONIC
Elderflower, Lemon, Tonic

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

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