

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
PORK SAUSAGE	12
CHICKEN SAUSAGE	10
SMOKED SALMON	12
SLICED AVOCADO	8
FRITES	12

TARTINES & SANDWICHES

AVOCADO TOAST

24

Chili Flake, Crème Fraîche, Pickled
Carrot, Za'atar
Add Smoked Salmon +12
Add an Egg +5

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 Glaze

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
GREEN JUICE	6
DAILY SMOOTHIE	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

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, Crème de Cacao à la Vanille, Espresso

FRENCH NEGRONI 22
Cognac, Campari, Dolin Rouge, Bonal, Walnut Bitters

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

Sans Alcohol
\$17

FLEUR & TONIC
Elderflower, Lemon, Tonic,
Black Pepper Honey

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 Victorine de Chastenay, Cremant de Bourgogne, Brut NV 16|65

BLANC

CHENIN BLANC François Chidaine, “Les Chenin d’Ici,” Loire Valley 2024 19|90
SAUV BLANC Domaine du Pre Semele, Sancerre, Loire Valley 2024 27|125
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

MACÉRÉ

ROSÉ Domaine du Bagnol, Cassis Rosé, Provence 2025 19|85

ROUGE

CHILLED RED Les Vignerons des Estezargue, “Carambouille,” France 2023 17|70
PINOT NOIR Presqu’île, Santa Barbara County, California 2024 18|75
RHÔNE BLEND Domaine de Panisse, “Le Mazet,” Cotes du Rhône 2023 20|90
MALBEC Chateau les Croisille, “La Pierre” Malbec, Cahors 2023 21|95
BORDEAUX Cru Monsplair, Bordeaux Superieur, Bordeaux 2022 23|105
CABERNET Obsidian, “Volcanic Estate,” North Coast, California 2022 25|115

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
\$11

Ricard Pastis de Marseille
\$18

Kir Royale
\$20

French 75
\$22