PETIT TROIS

ASPEN · OPEN 7 DAYS · RESTAURANT À LA CARTE

APPETIZERS

BAGUETTE 12
Beurre de Baratte

CRISPY RICE TAPIOCA 12
Parmesan, Piment d'Espelette

HOMEMADE POTATO CHIPS 24
Prosciutto, Truffle Honey

FRENCH ONION SOUP 25
Veal Broth, Gruyère & Emmental Cheese, Croûtons

BURGUNDY ESCARGOTS 32
Butter, Garlic, Parsley, Baguette

CLASSIC STEAK TARTARE* 33
Boston Salad, Country Toast

BOSTON LETTUCE 21
Dijon Mustard Vinaigrette

HEIRLOOM BEETS 23
Horseradish, Crème Fraîche, Mignonette, Pistachio & Toasted Almonds

BELGIAN ENDIVE 26
Avocado, Anchovy, Formaggio Di Fossa, Walnuts, Sherry Vinaigrette

ENTRÉES

MUSSELS MARINIÈRE 38
White Wine, Crème Fraîche, Frites

TROUT ALMONDINE 48
Brown Butter, Capers, Lemon, Toasted Almonds, Haricot Verts

LEMON BUCATINI 30
Lemon Sauce, Garlic Breadcrumbs

CHICKEN PAILLARD 36
Brioche Butter, Frisée Salad

BIG MEC* 42
Double Cheeseburger, Foie Gras Bordelaise, Special Sauce, Frites

STEAK FRITES* 52
6oz Wagyu Bavette Steak, Bérnaise Butter, Frites

FILET AUX POIVRES* 85
8oz Creekstone Farms Filet, Cognac Black Pepper Sauce, Frites

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

BLANC DE BLANCS *Empire Estate, Finger Lakes, New York, Brut, NV* 16|65

BLANC

CHENIN BLANC *Chateau Moncontour, Vouvray, 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 *Florence et François Bachelier, Chablis, Burgundy 2023* 24|110

RIESLING *Ajax Cellars, Colorado 2023* 16|75

MACERÉ

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'ile, 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

GUINESS 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