

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 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	LEMONADE	6	RISHI SELECT TEAS
ESPRESSO	6	ORANGE JUICE	6	ICED BLACK TEA
CAPPUCCINO	7	COKE	6	HOT TEA
LATTE Hot or Iced	8	DIET COKE	6	5
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, Crème de Cacao à la Vanille, Espresso

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 François Chidaine, "Les Chenin d'Ici," Loire Valley 2024 19|90

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 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