



PETIT TROIS

ASPEN • OPEN 7 DAYS • RESTAURANT À LA CARTE

Summer Lunch Prix Fixe

\$55 per person
Choose one item from each course

COURSE 1: Boston Lettuce Salad, Tomato Salad, or Asian Chicken Salad
COURSE 2: Trout Almondine, Steak Frites, or Bucatini

APPETIZERS

BAGUETTE Beurre de Baratte	12	CLASSIC STEAK TARTARE* Boston Salad, Country Toast	33
CRISPY RICE TAPIOCA Parmesan, Piment d'Espelette	12	BOSTON LETTUCE Dijon Mustard Vinaigrette	21
HOMEMADE POTATO CHIPS Prosciutto, Truffle Honey	24	HEIRLOOM BEETS Horseradish, Crème Fraîche, Mignonette, Pistachio & Toasted Almonds	23
FRENCH ONION SOUP Veal Broth, Gruyère & Emmental Cheese, Croûtons	25	TOMATO SALAD Tomato Water Vinaigrette, Cucumber, Country Bread Croutons	24
BURGUNDY ESCARGOTS Butter, Garlic, Parsley, Baguette	32		

ENTRÉES

MUSSELS MARINIÈRE White Wine, Crème Fraîche, Frites	38
TROUT ALMONDINE Brown Butter, Capers, Lemon, Toasted Almonds, Haricot Verts	48
PISTOU PASTA Basil, Garlic, Olive Oil, Parmesan, Pecorino, Stracciatella, Pine Nuts	32
STEAK FRITES* 6oz Wagyu Bavette Steak, Béarnaise Butter, Frites	52
ASIAN CHICKEN SALAD Sesame Vinaigrette, Wontons, Peanuts, Carrot, Shredded Greens, Poached Chicken	24
JAMBON BEURRE Comté Cheese, Cornichon, Dijon, Brown Butter, Baguette	22
MOLLIE BURGER* Brioche Bun, Special Sauce, Frites	28
CROQUE MONSIEUR Parisian Ham, Gruyère Cheese, Mornay Sauce, Boston Lettuce	28
CROQUE MADAME* Parisian Ham, Gruyère Cheese, Mornay Sauce, Egg, Boston Lettuce	32

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

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

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’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

Sans Alcohol
\$17

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

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
\$11

Ricard Pastis de Marseille
\$18

Kir Royale
\$20

French 75
\$22