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

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