



DINNER

LES INNOCENTS

NON-ALCOHOLIC

Zero Hero

Pomegranate juice,
fresh lime & club soda

Pear-a-Dise

Organic pear juice, lemon,
ginger beer & cinnamon stick

Element of Surprise

Elderflower syrup,
sparkling water & fresh mint

14

DANGEROUS LIAISONS
ADD VODKA

COCKTAILS

22

El Amor

Jalapeño infused Mezcal, passion fruit,
fresh orange juice, lime

French Martini

Vodka, pineapple juice, crème de cassis

Pink Panther

X-Rated (*a fusion of ultra premium French vodka,
Sicilian blood orange, mango & passion fruit*),
grapefruit vodka, cranberry, lemon juice & bubbles

Aspen Mindset

Woody Creek Distillers 'Mary's Purple Gin',
fresh lemon juice, egg white* & lavender syrup

Winter Margarita

Tequila blanco, lime juice, agave,
Cointreau, egg white* & mint

Beast of Bourbon

Bourbon, apple, maple syrup & cinnamon

Brandy Alexander

Cognac, crème de cacao & cream



Austrian Glühwein // mulled wine

Spiced red wine w/ cinnamon sticks, cloves,
star anise & orange

14

SIGNATURE STARTERS

Soupe à l’Oignon
French onion soup, gratinéed
w/ baguette & Gruyère cheese 22

Terrine de Foie Gras
Cacao marbled Hudson Valley Foie*, flavored
w/ Sauternes, served w/ toasted brioche
& lingonberry compote 34

 Pair w/ a luscious Sauternes for a perfect match of elegance.

Escargots // en Brioche
Escargots* sautéed w/ garlic butter,
tomato concassée & Pastis 28

Steak Tartare // aged 14 days
Finely chopped sirloin*, shallots, capers,
cornichons, French dressing, quail egg*,
crostini & crispy chips 36

CAVIAR

30g Bjørk Oscietra | Belgium Caviar

Le Chic *G&F*
Served w/ potato chips
& crème fraîche 120

Le Classique
Served w/ blinis & traditional
accoutrements 150



FROM THE GARDEN

Salade de Magret de Canard
Haricots verts, sliced cured duck breast* (4oz),
candied walnuts, baby arugula & black truffle
vinaigrette 40

Salade Paysanne *G&F*
Frisée salad w/ warm bacon vinaigrette, bacon*,
gluten-free croutons, poached egg* & pine nuts 29

Salade de Chèvre Chaud *veg*
Butter lettuce, baked local goat cheese
on crispy baguette, truffle honey, pear,
walnut & Champagne vinaigrette 29

TOP W/ FRESHLY SHAVED TRUFFLES M/P

Bistro Bowl // wild rice & quinoa *vegan G&F*
Toasted sesame ginger dressing, radishes,
edamame, shredded roasted carrots, cucumber,
cherry tomatoes, avocado & crispy scallions 32

 Transport yourself to France w/ one of our Chablis

ADD TO ANY SALAD

Seared Salmon*
22

Shrimp*
22

Chicken Breast*
18





ENTRÉE ICONS

Saffron Sea Scallops *G&F*
Charred Maine scallops*, roasted cherry tomatoes, saffron lemon butter sauce, basil & micro-greens

Pair w/ a chilled Chardonnay for a decadent and buttery experience

Moules-Marinière
Mussels*, shallots, white wine, bay leaves, garlic, thyme, light cream, w/ French baguette

Pair w/ a crisp Sancerre for a light and refreshing pairing

Sea Bass *G&F*
Chilean sea bass* w/ melange of roasted tomato & olives, pesto cream sauce, grilled asparagus

Choice of Seared Salmon*



FRESHLY SHAVED TRUFFLE SPECIAL

M/P

MUST-HAVES

Filet Mignon 6oz // aged 12 days *G&F*
Sliced tenderloin steak*, whipped potatoes, grilled asparagus & peppercorn sauce

Enjoy w/ a classic glass of Bordeaux

Truffle Gnocchi-flette
Black truffle potato gnocchi, bacon*, caramelized onions, touch of cream, melted Gruyère cheese

TOP W/ FRESHLY SHAVED TRUFFLES

Enjoy the ultimate truffle pairing w/ a classic Italian Barolo

Coq au Vin *G&F*
Braised chicken* in red wine sauce, pearl onions, carrots, bacon, mushrooms, over whipped potatoes

Bœuf Bourguignon
Short ribs* braised in red Burgundy, herbs de Provence, mushrooms, celery, carrots, served over Fettuccine

For the full Bourguignon experience, pair w/ an elegant red Burgundy Pinot

Kobe Beef Burger
Snake River Farms Kobe*, truffle aioli, caramelized onions, tomato, Alpine cheese & brioche bun

Choice of
CRISPY CHIPS OR GREEN SALAD
ADD: SUNNY-SIDE UP EGG*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A UNIQUE ALPINE EXPERIENCE

Cheese Fondue // liquid Swiss gold *veg G&F*
Fondue is prepared gluten-free & vegetarian
Melted Gruyère, Beaufort, Comté, Vacherin,
white wine, a touch of Kirschwasser,
served w/ warm crispy bread

39/person
2-person min order

TOP W/ FRESHLY SHAVED TRUFFLES M/P

*Elevate your experience w/ crisp white wines
from the Alps!*

DIPPING PLEASURES

APPLES (AVAILABLE UPON REQUEST)
ROASTED BROCCOLI & CAULIFLOWER 15
CHARCUTERIE* 18
GLUTEN-FREE BREAD 12

Raclette // individually plated
Raclette cheese melted over boiled potatoes,
caramelized onions w/ cornichons,
charcuterie* & crispy baguette 39

Kaiser-Schnitzel *G&F*
Tender gluten-free breaded pork* loin,
crispy romaine lettuce w/ Caesar dressing,
shaved Parmesan & lemon 45



LES CRÊPES

Lamb Cannelloni
Lamb bolognese*, sauce Mornay,
baked in a cast-iron pan w/ Gruyère 48

Pair w/ a rustic, cozy red Rhône wine

The Classic *G&F*
Buckwheat crêpe from Brittany,
jambon de Paris, melted Gruyère & Swiss
Emmentaler, over-easy fried egg* 30

Endless Summer *veg*
Spinach, Portobello mushrooms, white beans,
bell peppers, caramelized onions, Mozzarella,
tartare sauce & pico de gallo 28

ADD: SEARED SALMON* OR SHRIMP* 22
GRILLED CHICKEN BREAST* 18

Nirvana
Thai green curry crêpe w/ chicken*, red pepper,
eggplant, squash, fresh basil & coconut milk,
topped w/ toasted coconut flakes 34

THE SWEET SIDE

French Carajillo
Espresso, Liquor 43 & brandy 22

Affogato
Vanilla bean ice-cream w/ a shot of espresso 15
TOP W/ BAILEYS 8

The Big Apple // Apfelstrudelpalatschinke
Crêpe w/ Calvados, caramelized apple, touch of cinnamon, topped w/ crunchy almond-walnut streusel & vanilla bean ice-cream 20

Crêpe Suzette
Famous flambéed crêpe w/ beurre Suzette, Grand Marnier, fresh orange juice & zest, served w/ vanilla bean ice-cream 18

Midnight in Paris // the owner’s favorite
Crêpe w/ vanilla crème brûlée custard & crispy caramel 18

Eispalatschinke
Crêpe filled w/ pistachio ice-cream, served w/ crème Chantilly, roasted pistachios & Nutella 19
TOP W/ BAILEYS 8

Schokoladepalatschinke
// pronounced: “sho-ko-lada-pala-chink-ay”
Chocolate crêpe, filled w/ chocolate ganache, dulce de leche, strawberries & bananas, served w/ crème Chantilly 19

Pure Love
Crêpe w/ sugar, butter & lemon 15

The Nutella // all-time favorite crêpe 17

ELEVATE YOUR CRÊPES & ADD

STRAWBERRIES	7	WHIPPED CREAM	2
BANANAS	4	DULCE DE LECHE	5
NUTELLA	8	VANILLA BEAN ICE-CREAM	6



SPIRITS

GIN
Roku 16
Tanqueray No.10 20
Hendrick's 19
Monkey 47 22
Bombay Sapphire 18
Ford's Gin 16

VODKA
Ketel One 16
Tito's 15
Grey Goose 16
Marble 15
Lift 14

TEQUILA
Patron Silver 16
Clase Azul Reposado 42
Casamigos Reposado 19
Don Julio 1942 Añejo 47
Casa Dragones Joven 60
Del Maguey Single Village Mezcal 24
Herradura Silver 15

WHISKEY
Jack Daniels 15
Jameson 16
Woody Creek Rye 17
Bulleit Rye 16

BOURBON
Bulleit 14
Michter's 25
Maker's Mark 15
Knob Creek // aged 9 years 20

RUM
Ron Zacapa // aged 23 years 20
Bacardi Superior 14

SCOTCH
Glenlivet // aged 12 years, single malt 19
Johnnie Walker Black Label // blended 19
Glenmorangie Signet 60
// aged 40 years, single malt
2019 Laphroaig // aged 25 years, single malt 100
Oban // aged 14 years 24

COGNAC & BRANDY
Courvoisier VS 14
Hennessy XO 40
Busnel Calvados // apple brandy, Normandy 15
Coquerel Fine Calvados 18

LIQUEURS
Amaretto 12
Aperol 12
Campari 12
Combier 12
Fernet 1882 12
Ebo Lebo Gran Riserva 22
Limoncello 12
Baileys 14
Frangelico 14
Montenegro 17
Grand Marnier 15

DESSERT WINES
Carmes de Rieussec 2017 16
// Château Les Justices 2019, Sauternes, France
Royal Tokaji 5 Puttonyos 2017 // Hungary 20
Rozès Port 2017 // Portugal 22

HAPPY HOUR

APRÈS-SKI

3:00PM 5:00PM



all
Beers
5

house wine
Red, White, Rosé
10

all house
Cocktails
15

make your own
Spritz
12

Soupe à l'Oignon
French onion soup, gratinéed w/ baguette
& Gruyère cheese
10

Cheese Burger*
Alpine cheese, Tomato, brioche bun,
served w/ choice of chips or salad
20

The Nutella
Aspen's favorite Crêpe
10