



LUNCH

## 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

20

### 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 18

**Terrine de Foie Gras**  
Cacao marbled Hudson Valley Foie\*, flavored  
w/ Sauternes, served w/ toasted brioche  
& lingonberry compote 32

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

**Escargots // en Brioche**  
Escargots\* sautéed w/ garlic butter,  
tomato concassée & Pastis 25

**Steak Tartare // aged 14 days**  
Finely chopped sirloin\*, shallots, capers,  
cornichons, French dressing, quail egg\*,  
crostini & crispy chips 34

# 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 36

**Salade Paysanne** *G&F*  
Frisée salad w/ warm bacon vinaigrette, bacon\*,  
gluten-free croutons, poached egg\* & pine nuts 27

**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 29

**Farmer’s Market Quiche**  
Chef’s daily quiche special, organic eggs\*  
& green salad 26

 *Transport yourself to lunch in France w/ one of our Chablis*



## ADD TO ANY SALAD

**Seared Salmon\***

20

**Shrimp\***

20

**Chicken Breast\***

16



# 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\***

58

39

62

# 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** *M/P*

*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, mushrooms, celery, carrots, herbs de Provence, 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\***

68

45

55

58

38

4



# FRESHLY SHAVED TRUFFLE SPECIAL

M/P

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 13  
CHARCUTERIE\* 18  
GLUTEN-FREE BREAD 12

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

**Bratwurst & Sauerkraut**  
Sandwich w/ grilled bratwurst\*, sauerkraut,  
caramelized onions & potato salad 28

**Kaiser-Schnitzel** *G&f*  
Tender gluten-free breaded pork\* loin,  
crispy romaine lettuce w/ Caesar dressing,  
shaved Parmesan & lemon 39



# LES SANDWICHES

**Grilled Caprese Sandwich** *veg*  
Fresh Mozzarella, tomato, basil, basil-walnut  
pesto, balsamic, herbs de Provence,  
served w/ chips 28

**Croque Monsieur**  
French Ham & Cheese Sandwich  
w/ sauce Mornay 28

**Make it a Croque Madame**  
ADD: SUNNY-SIDE UP EGG\* 4

# 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 26

ADD: SEARED SALMON\* OR SHRIMP\* 20  
GRILLED CHICKEN BREAST\* 16

**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 19

**Crêpe Suzette**  
Famous flambéed crêpe w/ beurre Suzette, Grand Marnier, fresh orange juice & zest, served w/ vanilla bean ice-cream 17

**Midnight in Paris // the owner’s favorite**  
Crêpe w/ vanilla crème brûlée custard & crispy caramel 17

**Eispalatschinke**  
Crêpe filled w/ pistachio ice-cream, served w/ crème Chantilly, roasted pistachios & Nutella 18  
**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 18

**Pure Love**  
Crêpe w/ sugar, butter & lemon 14

**The Nutella // all-time favorite crêpe** 16

## 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