



216 S Monarch, Aspen
970-920-2555

Shared Things to Start With

- Charcuterie Board / 26
Assortment of Pâté & Dried Aged Meats
- Crispy Calamari / 18
Spicy Romana Sauce
- Chicken Liver Pâté / 9
Crostini - Fruit Preserves
- Cone of Pommes Frites / 9
- Truffle Frites with 2 Year Parmesan / 18

Soups and Salads

- Authentic Onion Soup Gratinée / 13
- Simple Mix Greens Salad / 9
Dijon Vinaigrette Haricot Vert - Field Greens
- Basil Caesar Salad / 15
Basil Croutons - 2 Year Aged Parmesan
- Spinach Salad / 18
Lardons - Shirred Egg - Chevré Crostini
- Beet Salad / 19
Pickled Blueberries - Hazelnuts - Goat Cheese

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
06/09/16

Dinner Menu

Open Nightly 5:30 - Close

Small Plates

- Macaroni and Cheese / 17
Roasted Mushrooms - Truffled Mornay
- Mussels / 22
Prince Edward Island Mussels - Shallots - White Wine - Garlic
- Salmon Tartare* / 17
Shaved Fennel - American Caviar
House Potato Chips - Crème Fraiche Aioli
- Crispy Frogs Legs / 18
Lemon Garlic Cream - Gremolata
- Escargots / 16
Our Version of the Classic
- Soufflé au Fromage / 16

Sides

- Roasted Mushrooms / 12
Fennel Pollen Aioli - Crispy Shallots
- Grilled Corn Succotash / 12
Grilled Broccolini - Garlic Aioli - Orange Zest
- Caramelized Brussels Sprouts / 10
Sherry Gastrique - Lardons
- Sautéed Garlic Spinach / 9
- Potato Purée / 9
- Roasted Baby Carrots / 12
Dill - Yoghurt - Cumin

Main Dishes

- Roasted Half Chicken / 36
Carrot Puree - Haricot Vert - Tarragon Jus
- Pan Roasted Ruby Trout / 36
Shaved Brussels Sprouts - Whole Grain Mustard
Fingerlings Potatoes - Citron Beurre Blanc
- Beef "Pot-au-Feu" / 44
Fingerling Potatoes - Root Vegetables
Mushrooms - Horseradish Crème
- Steak au Poivre
Flat Iron / 38 8oz with Pommes Frites
Rib Eye / 52 14oz with Pommes Frites
- Milk Fed Veal Calf's Liver / 36
Potato Puree - Pickled Red Onion
Smoked Bacon Lardons - Sauce Robért
- Salmon a' la Plancha / 38
Tomato 3 ways - Grilled Broccolini -
Lemon Frisée
- Duck Leg Confit a l'Orange / 38
Warm Farro and Frisée Salad - Smoked Duck
Breast - Pickled Sour Cherry - Fennel -
Orange Demi Glace

Nightly Specials (See Special Insert)

- Soup du Jour
- Salad Special
- Risotto - Half / Full
- Plat du Jour
- Foie Gras
- Appetizers Special
- Seafood Dish
- Side of the Moment



Rustique Bistro

FOOD	DECOR	SERVICE	COST
23	22	24	\$49

A "high quality-to-prettiness ratio" is the hallmark of this "warm," "relaxed country French" "charmer" whose servers, like Aspen locals, "are trained for success" to "make sure" you enjoy dining on the "solid" "traditional bistro fare" ("for added value, try the bar menu"); what's more, since it lacks the "glitz" of its more "self-important" neighbors, reservations are easier to score.

As rated on zagat.com

