

LE DEPOT

B R A S S E R I E

BRUNCH MENU

@ledepotpc
www.ledepotpc.com

EXECUTIVE CHEF Galen Zamarra

OPEN DAILY

◆ LUNCH Monday-Friday 11:30am-3pm ◆ BRUNCH Saturday & Sunday 11:30am-3pm ◆ APRÈS Daily 3pm-5pm ◆ DINNER Nightly 5:30pm to Close

HORS D'ŒUVRES



French Baguette & Butter

1/4 of baguette
add olive tapenade, pistou & herbed anchoïade

3

Tartare de Boeuf Steak Tartare*

raw beef tenderloin | cornichon | cured egg yolk | toasted brioche

19

Bisque de Tomate Tomato Bisque

fennel | croutons | pecorino romano | aged balsamic | herb oil

18

Salade de Cœurs de Romaine Romaine Heart Salad*

cherry tomato | hard-boiled egg | mushroom | asparagus | dijon vinaigrette

18

Frisée aux Lardons Classic Frisée & Bacon Salad*

pickled red onion | soft poached egg | croutons | bacon vinaigrette

18

Yaourt Yogurt

berries | honey | granola

6

FRUITS DE MER

PLATEAUX DE FRUITS DE MER

Le Depot Tower* 85

3 west coast oysters, 3 east coast oysters,
6 shrimp, 2 raw sea scallops, crab rémoulade

OYSTERS

Oysters on the Half Shell* 1/2 dozen 28

SHELLFISH

Crevettes Sauce Cocktail 1/2 dozen 16

Shrimp Cocktail

Crab Rémoulade Chilled Crab Salad 4oz 19

bibb lettuce | red pepper aioli | tomato

Noix de St-Jacques Raw Sea Scallops* 2 pcs 28

meyer lemon | chive | lemon agrumato

• PLAT PRINCIPAL •

Loup de Mer Poêlé Roasted Sea Bass*

ratatouille | confit cherry tomato | basil

41

Paillard de Poulet Grilled Pressed Chicken Breast

watercress & mustard greens salad | pine nuts | persillade | chicken jus

31

Croque Monsieur aux Truffes Classic Ham & Cheese Sandwich

truffled béchamel | dijon mustard | gruyère cheese | petite salade

27

Croque Madame - add egg*

30

Crabe Louie Chilled Crab Salad*

bibb lettuce | boiled egg | tomato | red pepper aioli | asparagus tips | potato chips

31

Gaufre de Liège Belgian Waffle

stewed berries | maple whipped cream | feuilletine

21

Oeufs Florentine Eggs Florentine*

two poached eggs | spinach | english muffin | béarnaise sauce | petite salade

23

Omelette aux Asperges Omelette with Asparagus*

goat cheese | mushrooms | sourdough toast

25

Asperges Blanches à la Barigoule White Asparagus Stew

sugar snap peas | smoked shiitake | asparagus tips

38

Steak Frites Grilled Steak & French Fries*

choice of au poivre or béarnaise sauce

7oz Bavette

41

8oz Filet Mignon

63

• PRIX FIXE •

\$25

First Course

Jambon et Melon

French Ham & Melon

compressed cantaloupe |
pickled mustard seed | arugula | lavash

Second Course

Galette au Saumon Fumé

Smoked Salmon Galette

buckwheat crêpe | boursin | dill | sauce vierge

SIDES

Side Sauce	2
French Fries	7
Wilted Greens	7
Pomme Purée	7

COFFEE & TEA

Drip Coffee	5	English Breakfast	6
Latte	7	Earl Grey	6
Café au Lait	7	Jade Cloud (Green)	6
Espresso	5	Peppermint	6
Americano	5	Chamomile Melody	6
Cappuccino	7		



THE UNION PACIFIC TRAIN DEPOT

serviced Park City for 90 years, beginning in 1886. Throughout the gold rush and western expansion, the depot housed a ticket office, baggage and freight areas, and the station master's private residence. It is preserved through the National Register of Historical Places.

* consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

(A gratuity is included for parties of seven or more.)