

LE DEPOT

B R A S S E R I E

EXECUTIVE CHEF *Thomas Bernard*

www.ledepotpc.com @ledepotpc

OPEN DAILY

♦ BRUNCH *Friday, Saturday & Sunday 11:30am to 5:30pm*

♦ DINNER *Open Nightly 5:30pm to 9pm* ♦

HORS D'ŒUVRES



French Baguette & Butter	3
<i>1/4 of baguette add olive tapenade, pistou & anchoïade</i>	5
Tartare de Boeuf <i>Steak Tartare*</i>	19
<i>raw beef tenderloin cornichon cured egg yolk toasted brioche</i>	
Velouté de Lentilles <i>Red Lentil Soup</i>	17
<i>green apple carrot croutons pomegranate almond</i>	
Saumon Gravlax <i>Cured & Smoked Salmon*</i>	19
<i>celery mustard-dill cream smoke trout caviar citrus zest capers buckwheat blinis</i>	
Salade Depot	18
<i>bibb lettuce radish tomato dijon vinaigrette rock shrimp avocado</i>	
Frisée aux Lardons <i>Classic Frisée & Bacon Salad*</i>	17
<i>pickled red onion soft poached egg croutons bacon vinaigrette</i>	
Yaourt <i>Yogurt</i>	6
<i>berries honey granola</i>	

FRUITS DE MER

PLATEAUX DE FRUITS DE MER

Le Depot Seafood Tower*	72
<i>3 west coast oysters, 3 east coast oysters, 6 shrimp, 2 scallops, crab rémoulade</i>	

OYSTERS

East Coast*	1/2 dozen	28
West Coast*	1/2 dozen	26

SHELLFISH

Crevettes Sauce Cocktail	1/2 dozen	15
<i>Shrimp Cocktail</i>		
Crab Rémoulade	<i>Chilled Crab Salad</i>	4oz 18
<i>celery root tarragon chives lemon</i>		
Noix de Pétoncles	<i>Peruvian Scallops*</i>	16
<i>citrus truffle essence chives</i>		2 pcs

• PLAT PRINCIPAL •

Daurade Rôti <i>Roasted Sea Bream*</i>	36
<i>lobster broth risotto swiss chard</i>	
Steak Frites <i>Grilled Steak*</i>	39
<i>7 oz grilled bavette béarnaise french fries</i>	
Paillard de Poulet d'Hiver <i>Grilled Chicken Scallopini</i>	29
<i>diced root vegetables petite salade chicken jus</i>	
Croque Monsieur aux Truffes <i>Classic Ham & Cheese Sandwich</i>	27
<i>truffled béchamel gruyere cheese petite salade</i>	
Pain Perdu Croustillant <i>Crunchy French Toast</i>	19
<i>fruit jam feuilletine whipped cream berries</i>	
Omelette aux Brie <i>Omelette with Brie</i>	23
<i>walnuts creme de brie sourdough toast</i>	
Oeuf Benedicts <i>Eggs Benedict*</i>	23
<i>two poached eggs english muffin hollandaise sauce choice of parisian ham or smoked salmon</i>	
Casserole d'Oeuf <i>French Baked Egg Casserole*</i>	26
<i>two eggs any style potatoes onion bacon</i>	

DINE ABOUT PRIX FIXE

\$25 | 2 COURSES

Soupe de Potimarron *Roasted Pumpkin Soup*
crème fraîche | almond | chive

or

Salade de Choux Frisé et Farro *Kale & Farro Salad*
sweet potato | apple | walnut | honey vinaigrette

♦ ————— ♦
Crêpe Jambon Fromage & Œuf *Ham & Egg Crêpe*
thin buckwheat pancake | gruyere cheese

or

Filet de Saumon Gratiné *Broiled Salmon**
mustard glaze | roasted vegetables



SIDES

french fries	7 ea
small salad	
mixed vegetables	
extra sauce	2

COFFEE

Drip Coffee	5
Café au Lait	7
Espresso	5
Americano	5
Cappuccino	7
Latte	7

TEAS -6

English Breakfast
Earl Grey
Jade Cloud (Green)
Peppermint
Chamomile Melody

THE UNION PACIFIC TRAIN DEPOT,



served 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

LE DEPOT

B R A S S E R I E

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• BAR MENU •

Escargots Gratinés au Comté 16
Baked Snails
parsley | garlic | comté cheese | herb breadcrumbs

French Baguette & Butter 3
1/4 of baguette
* add olive tapenade | anchoïade | pistou

Cheeseburger * 20
7 oz burger | cheese | brioche | fries

Le Depot Burger * 26
7 oz burger | foie gras | porcini sauce | comté | sautéed onions | fries

Casse-Croûte Snack Trio 6
niçoise olives | sesame cashews | truffled popcorn

Assiette de Fromage *Selection of Cheeses* 26
chef's selection of local & imported cheeses

Assiette de Charcuterie *Sliced & Cured Meats* 27
chef's selection of local & imported cured meats

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BEERS, BOTTLES & CANS

Park City Brewing, Powder Buoy, Pilsner 10
16 oz. | Salt Lake City

Uinta, Golden Spike, Hefeweizen 8
12 oz. | Salt Lake City

Sierra Nevada, Pale Ale 8
12 oz. | Chico, CA

Grid City, Brown Ale 14
16 oz. | Salt Lake City

T.F Brewing, Ferda, Double IPA 15
16 oz. | Salt Lake City

Roha Brewing Project, Nights Out, Belgian Stout 10
12 oz. | Salt Lake City

Michelob Ultra, Lager 8
12 oz. | St. Louis, MO

Leffe, Belgian Blond Ale 12
11.5 oz. | Belgium

Chimay, Trappist Cinq Cents (White Label), Golden Strong Abbey Tripel 62
750 ml | Belgium

Chimay, Trappist Grande Réserve (Blue Label), Dark Strong Ale 66
750 ml | Belgium

WINE BY THE GLASS

SPARKLING & CHAMPAGNE

Brut Sparkling 15
Maison Willm, Blanc de Blanc, Brut | Alsace, FR

Brut Rosé (Dry) 20
Hubert Meyer, Crémant D'Alsace, Rosé | Alsace, FR

Brut Champagne 40
Laurent Perrier, La Cuvée | Tours-sur-Marne, FR

ROSÉ

Still Rosé 15
Château Montaud | Côtes de Provence, FR

WHITE

Sauvignon Blanc 17
Le Coeur de la Reine | Touraine, FR

Dry Riesling 17
Willm, Réserve | Alsace, FR

Rhône Blanc 16
André Brunel, La Bécassonne | Côtes du Rhône, FR

Chardonnay 18
Louis Latour, Grand Ardèche | Ardèche, FR

Chablis 25
Simonnet-Febvre | Chablis, FR

RED

Beaujolais 18
Maison Envoyé, Vivier Monopole, Fleurie | Beaujolais, FR

Pinot Noir 17
Primarius | Oregon

Burgundy 26
Latour | Burgundy, FR

Rhône Rouge 16
André Brunel, Cuvée Est-Ouest | Côtes du Rhône, FR

Cabernet Sauvignon 20
Daou Vineyards | Paso Robles, CA

Bordeaux 24
La Devine Clos Cantenac | St. Émilion Grand Cru, Bordeaux, FR

DRAUGHT BEER

Stella Artois, Lager 8
Belgium

Local Brewery Seasonal 9
Rotation

HARD CIDERS

Highpoint, Transplant, New England Style 9
12 oz. | Jackson Hole, WY

Dendric Estate, Dry Cut '24 30
375 ml | Kamas Valley, Utah

Claque-Pépin, Cidre Bouché 35
750 ml | Normandy, France

APÉRITIFS & CHAMPAGNE COCKTAILS

Le Depot 75 20
gin | st germain | sparkling wine | lemon

La Piscine 20
snow tequila | chambord | sparkling wine

Kir / Kir Royale 18
creme de cassis | white wine or sparkling wine

Tous Les Deux 17
aperol | campari | alpine preserve | lemon | passion fruit

Hugo Spritz 18
st germain | sparkling wine | sparkling water | mint

Champ de Mars 18
cocchi americano | st germain absinthe | sparkling wine

HARD SELTZER

Bubble Works, 12
Cucumber-Lime

12oz. | Salt Lake City

Bubble Works, Elderflower 18
12oz. | Salt Lake City

N/A BEER

Athletic, Golden 8
Stratford, CT

“ONLY THE
UNIMAGINATIVE
CAN FAIL TO
FIND A REASON
FOR DRINKING
CHAMPAGNE.”

OSCAR WILDE

MARTINIS

French Blonde 20
gin | lillet blanc | st germain | grapefruit

French Martini 19
tito's vodka | chambord | pineapple | gin

• LE DEPOT COCKTAILS •

L' Amourette 19

bourbon | sweet vermouth | underground herbal

Au Vélo 15

st germain | amontillado sherry | alpine preserve

Près du Quai 19

rum | bourbon | sweet vermouth | averta amaro

Herbal Candy 18

hendrick's gin | genepy | alpine preserve

Champs-Élysées 22

cognac | green chartreuse | lemon

La Roselle 19

tanqueray gin | strega | hibiscus | lemon | almond simple syrup

Le Gascon* 19

courvoisier vs cognac | campari | byrrh grand quinquina aperitif

ZERO PROOF

Joie de Vivre 16
everleaf mountain aperitif | lime | rose water

Blonde Lumière 16
ritual n/a gin | grapefruit juice

lemon | elderflower n/a

Mocktail #1 16
ritual n/a gin | eldeflower n/a

liqueur | grapefruit soda

Hugonaught 16

elderflower n/a liqueur | zilch n/a

sparkling wine | sparkling water

Corkage Fee \$30 per Bottle - Two 750 ml bottles (or equivalent) maximum per reservation