

LE DEPOT

EXECUTIVE CHEF *Thomas Bernard*

B R A S S E R I E

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

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

3

Tartare de Boeuf *Steak Tartare**

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

5

19

Velouté de Lentilles *Red Lentil Soup*

green apple | carrot | croutons | pomegranate | almonds

17

Saumon Gravlax *Cured & Smoked Salmon**

celery | mustard-dill cream | smoke trout caviar | citrus zest | capers | buckwheat blinis

19

Os à Moelle Rôties *Roasted Bone marrow*

thyme | garlic | baguette toast | fine herbs

21

Salade Depot

bibb lettuce | radish | tomato | dijon vinaigrette | rock shrimp | avocado

18

Frisée aux Lardons *Classic Frisée & Bacon Salad**

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

17

FRUITS DE MER

PLATEAUX DE FRUITS DE MER

Le Depot Seafood Tower*

72

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

OYSTERS

East Coast*

1/2 dozen 28

West Coast*

1/2 dozen 26

SHELLFISH

Crevettes Sauce Cocktail

1/2 dozen 15

Shrimp Cocktail

Crab Rémoulade *Chilled Crab Salad*

4oz 18

celery root | tarragon | chives | lemon

Noix de Pétoncles *Peruvian Scallops**

16

citrus | truffle essence | chives

2 pcs



• PLAT PRINCIPAL •

Turbot Façon Meunière *Sauteed Turbot**

steamed potatoes | leek confit | brown butter | lemon | parsley

58

Steak Frites *Grilled Steak**

7 oz grilled bavette | béarnaise | french fries

39

Champignon Bourguignon *Portobello Mushroom Stew*

crispy panko portobello mushroom | roots vegetable | red wine sauce

29

Paillard de Poulet d'Hiver *Grilled Chicken Scallopini*

diced root vegetables | petite salade | chicken jus

29

Risotto au Homard *Lobster Risotto*

arborio rice | saffron | green pea | lobster bisque emulsion | parmesan chips

52

Filet Mignon au Cèpes *Grilled Beef Tenderloin**

turmeric carrot purée | spinach | baby carrots | porcini sauce

58

SIDES

french fries
small salad
mixed vegetables

7 ea

extra sauce

2

DINE ABOUT PRIX FIXE

\$45 | 3 COURSES

Cassollette de la Mer Gratinée *Seafood Gratin*

scallop | shrimp | crab | gluten-free béchamel

or

Œuf Meurette *Poached Egg in Red Wine Sauce**

mushroom | onion | bacon | toasted baguette



Moules Marinières *Steamed Mussels with White Wine**

shallots | parsley | french fries

or

Tartiflette au Brie *French Brie & Potato Casserole*

onion | bacon | cream sauce | petite salad



Crème Brulée au Potimarron

*Butternut Squash Crème Brulée
spiced cookie crust | caramelized white chocolate*

or

Tarte Tatin à l'Abricot *Apricot Tarte*

*puff pastry | rosemary caramel | crème fraîche ice cream |
burnt honey*



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

www.ledepotpc.com @ledepotpc

• 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

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

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

strawberry puree | sparkling 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