



Courchevel Bistro Menu

<https://menuweb.menu>

201 Heber Ave UT 84060, Park City, United States
+14355724398 - <http://www.courchevelbistro.com/>



The place from Park City offers **130** different **dishes and drinks** on [the menu](https://menuweb.menu) at an average price of \$29.6. Courchevel Bistro at Talisker Club offers artful French European cuisine made with fresh seasonal ingredients from local purveyors. Executive Chef Clement Gelas brings the flavors of France to [Park City](#), creating dishes with inventive flair inspired by the Rhône Valley. Recently named one of the world's best new restaurants by CNN Travel, Courchevel Bistro is a must-visit destination on Main Street. Holiday party inquiries can be directed to event coordinator Alexa Pinter at apinter@taliskerclub.com. Welcome to Courchevel Bistro!.

Courchevel Bistro Menu



Non Alcoholic Drinks

WATER

Alcoholic Drinks

PERNOD

Mains

5OZ STEAK \$30.0

Main Courses

MUSSELS AND FRIES

Salad

GREEN SALAD

A La Carte

AIRLINE CHICKEN BREAST \$20.0

Starters & Salads

FRENCH FRIES

Vegetarian Dishes

BROCCOLINI \$10.0

Fish

SEA BASS

Beef Dishes

FILET MIGNON

Antipasti - Starters

CARPACCIO

Steaks

STEAK FRITES

From The Grill

RIBS

Subs

COLD CUT

Wine

BOTTLE OF WINE

Whisky

HENNESSY VS

Beverages

GRAND MARNIER

First Course

CROZETS DE SAVOIE \$20.0

Soup & Salads

BIBB LETTUCE SALAD \$16.0

Gourmet Pizzas

TARTIFLETTE \$22.0

Bubbles

LUCIEN ALBRECHT CREMANT D'ALSACE

Rose

DOMAINE DE TRIENNES
MÉDITERRANÉE \$15.0

Courchevel Bistro Menu



Interesting Reds

ALMA DE CATTLEYA, RED BLEND,
SONOMA COUNTY 2019

Brunch Sides

HOUSE-MADE FRENCH FRIES \$9.0

Sparkling Wine

GASTON CHIQUET BRUT
'TRADITION' 1ER CRU \$36.0

Cognac

COURVOISIER VS

Classic Cocktails

LAST WORD \$15.0

After Dinner Drinks

B&B

Brandy & Cognac

HENNESSY XO

Liqueur

DISARONNO

Whisk(E)Y

FAMOUS GROUSE

Cordials & Liqueurs

FIVE FARMS IRISH CREAM

French

FRENCH ONION SOUP \$15.0

Hot Espresso Beverages

LONDON FOG \$16.0

Wine (Must Be 21 To Purchase)

GASPARD SAUVIGNON BLANC \$14.0

Aperitifs / Cordials

ST. GERMAIN

Cognac / Calvados

LARRESSINGLE ARMAGNAC ALAIN

Apéritifs, Liqueurs & Cordials

DOLIN GENEPEY LE CHAMOIS

APERETIFS / BITTERS / LIKÖRE

LICOR 43

Other Varieties | United States

MASSICAN – ANNIA, NAPA VALLEY, CA
2021

Pasta

DUCK CONFIT PASTA \$39.0

RAVIOLI

Appetizers

GARDEN CARPACCIO \$14.0

BIBBLETTUCE

Courchevel Bistro Menu



DIGESTIF

SFUMATO RABARBRO AMARO

GENEPY LA SALETTE

Domestic Beers

SPACE DUST INDIA PALE ALE \$8.0

EPIC BRAINLESS BELGIAN ALE \$18.0
651 ML

Sides

BACON-CHIVE POLENTA \$9.0

BRIE

After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

DRAMBUIE

BAILEYS IRISH CREAM

Uncategorized

BOULARD CALVADOS SOLAGE

ROHA NIGHTS OUT BELGIAN \$9.0
STOUT

Salads

SIDE SALAD

BEET SALAD

ARUGULA SALAD

Side Dishes

MASHED POTATOES \$10.0

HARICOT VERT \$9.0

ROASTED MUSHROOMS \$13.0

Spirits

BACARDI

KAHLUA

RYE WHISKEY

Beer

BUD LIGHT \$6.0

BUCKLER NON ALCOHOLIC HOLLAND

PILSNER URQUELL, CZECH REPUBLIC

Liqueurs

CARAVELLA LIMONCELLO

CHARTREUSE GREEN

CHARTREUSE YELLOW

Scotch

CUTTY SARK

JOHNNIE WALKER BLACK

JOHNNIE WALKER BLUE

Restaurant Category

DESSERT

FRENCH

VEGAN

Entrées

BAKED BRIE \$28.0

COUNTRY PATE \$20.0

WINTER GREEN SALAD \$14.0

STEAK TARTAR

Cocktails

NORDIC NEGRONI \$14.0

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COURCHEVEL MARGARITA	\$15.0
BLOOD ORANGE GIMLET	\$16.0
ALPINE OLD FASHIONED	\$16.0

Imports

CHIMAY GRAN RESERVE 750 ML BELGIUM	\$40.0
OLD SPECKLED HEN 440 ML ENGLAND	\$12.0
TRAPPIST ROCHEFORT 10 BELGIUM	\$15.0
LEFFE BLONDE ALE, BELGIUM	

Starters

SMOKED TROUT RILLETES	\$18.0
BUTTERNUT SQUASH BISQUE	\$13.0
NIMAN RANCH SHORT RIBS	\$41.0
LINGUINI PASTA	\$12.0
MUSSELS FRITES	

White & Rosé

BENEVOLENT NEGLECT, VERMENTINO WINDMILL VINEYARD DUNNIGAN HILLS, CA 2021	\$56.0
BODEGA AIZPURUA, TXAKOLI BASQUE COUNTRY, SPAIN 2021	\$48.0
THREE STICKS, 'GAP'S CROWN VINEYARD' CHARDONNAY SONOMA COAST 2019	\$120.0
VIETTI, ARNEIS ROERO, ITALY 2021	\$74.0
ELIZABETH ROSE, ROSÉ, NAPA VALLEY, CA 2022	\$60.0

White Wine

VIN DE TABLE BLANC 90Z CARAFE	\$16.0
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DOMAINE RICHEL APREMONT	\$16.0
DR. LOOSEN 'BLUE SLATE' RIESLING	\$17.0
PENCE RANCH CHARDONNAY	\$18.0
HERMAN MOSER GRÜNER VELTLINER	\$16.0
DOMAINE DE LA GUILLOTIERIE CHENIN BLANC	\$18.0

Red

STEPHANE OGIER, SYRAH 'LA ROSINE', COLLINES RHODANIENNES 2016	\$96.0
JOLIE LAIDE, TROUSSEAU BLEND CALIFORNIA, 2022	\$100.0
BODEGAS RAÚL PÉREZ, MENCÍA BEND 'ULTERIA ST. JACQUES' BIERZO, SPAIN, 2021	\$72.0
DOMAINE RICHEL MONDEUSE SAVOIE, FRANCE 2017	\$70.0
LÚNASA, CABERNET SAUVIGNON POSTON CREST VINEYARD, CALISTOGA, NAPA VALLEY CA 2019	\$160.0
BÉATRICE ET PASCAL LAMBERT, CABERNET FRANC CHINON, FRANCE	\$70.0

Main Course

PAN-SEARED WHITE FISH*	\$42.0
ARCTIC CHAR BOUILLABAISSE*	\$43.0
UTAH GARDEN RISOTTO	\$38.0
SLOW-ROASTED PORK CHOP*	\$48.0
MARY'S COQ AU VIN	\$38.0
VENISON LOIN MEDALLION*	\$51.0
GRASS-FED STEAK FRITES*	

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Red Wine

VIN DE TABLE ROUGE 9OZ CARAFE	\$16.0
ALAIN DE LA TREILLE PINOT NOIR	\$14.0
CHATEAU BERNADOTTE BORDEAUX BLEND	\$16.0
PASCAL BIOTTEAU CABERNET FRANC	\$14.0
ELIZABETH ROSE 'CHOCKABLOCK' CABERNET BLEND	\$18.0
LA SALITA BAROLO	\$26.0
J.L CHAVE SÉLECTION J.L. CÔTES DU-RHÔNE BLEND	\$18.0

Dessert



WHIPPED FROMAGE BLANC	\$14.0
HUCKLEBERRY CLAFOUTIS	\$15.0
CHOCOLATE CAKE	\$16.0
CREME BRULEE	\$14.0
APPLE BEIGNETS	\$14.0
SORBET	\$13.0
CHOCOLATE MOUSSE	
CREPES	

Rum

GEORGE DICKEL - TENNESSEE
MOUNT GAY - BARBADOS
SUGAR HOUSE - SALT LAKE CITY
GOSLINGS - BERMUDA
HW DOUBLE RYE - PARK CITY
DIPLOMATICO - VENEZUELA
WHISTLE PIG 6 YEAR - VERMONT
WHISTLE PIG 10 YEAR - VERMONT

Single Malt Scotch

GLENLIVET 12 - SPEYSIDE
GLENLIVET 18 - SPEYSIDE
MACALLAN 12 - SPEYSIDE
GLEN MORAY 12 - SPEYSIDE
LAPHROAIG 10 - ISLAY
LAGAVULIN 8 - ISLAY
TALISKER 10 - ISLE OF SKYE
DALWHINNIE 15 - HIGHLAND

These Types Of Dishes Are Being Served



ICE CREAM	\$13.0
SALAD	
DESSERTS	
PORK CHOP	
SOUP	
PASTA	
FISH	
BREAD	
APPETIZER	
TUNA STEAK	

Ingredients Used



CHOCOLATE
PORK MEAT
BEEF
ONION
DUCK
FRENCH ONION
BUTTER
CHEESE

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- CARAMEL

APPLE SLICES

POTATOES

FRUIT
- PESTO

BRUSSEL SPROUTS

VEGETABLES

TOMATO

Courchevel Bistro

201 Heber AveUT 84060, Park
City, United States

Opening Hours:
Wednesday 17:00-21:30
Thursday 17:00-21:30
Friday 17:00-21:30
Saturday 17:00-21:30
Sunday 17:00-21:30

Made with [Menu](#)

