

COURCHEVEL  
A TALISKER CLUB BISTRO

European-French Inspired Cuisine  
The Rhône Valley Reimagined

Talisker Club is proud to bring you Courchevel Bistro, the newest downtown dining and gathering experience. Named for Park City's sister city in the French Alps Courchevel is situated within the historic Coal & Lumber building on the famed downtown Main Street.

Courchevel Bistro presents artfully crafted inventive European-French inspired cuisine prepared with only the freshest local ingredients. Imagine the new age cooking of the northern French Alps in wintertime, to the Mediterranean Riviera region in the summers—with Utah's four-season climate matching the origins perfectly.

"Sharing the culinary influences from my home country of France and the Rhône Valley in a fresh and inventive manner is one of my greatest passions. We're excited to craft modern adaptations that incorporate seasonal flavors from purveyors who share our commitment to sustainable and local ingredients."

Clement Gelas, Executive Chef

Adjacent to the Bistro, enjoy the café/bakery with coffee and freshly baked breads, pastry and snack selections throughout the day—transforming to a dessert café in the evening.

Courchevel Bistro – a storied setting on America's most famous mountain street.

SANDWICHES

ITALIAN

*prosciutto, genoa salami, capicola, Rockhill Swiss Cheese, roasted pepper, oregano vinaigrette*  
12

PAN BAGNAT

*tuna salad, hard boiled egg, herb dressing, cailletier olives, lettuce, tomato*  
10

CAPRESE

*tomatoes, fresh mozzarella, pesto, balsamic reduction*  
10

SALADS

NICOISE

*haricot vert, cherry tomato, hard boiled egg, cailletier olives, tarragon vinaigrette*  
6

POTATO

*cornichon, dill, whole grain mustard*  
6

PASTA

*roasted squash, artichoke, caper, herbed vinaigrette*  
6

BEER & WINE

DOMESTIC

MILLER LITE 5  
SPACE DUST IPA 7  
POLYGAMY PORTER 7  
ODELLS 90 SHILLING *Scottish ale* 7  
UNINTA *hoodoo kolsch* 6  
MOOSE DROOL *brown ale* 7  
EPIC *rino pale ale* 7  
EPIC *brainless Belgian ale 651 ML* 14

IMPORTS

STELLA ARTOIS LEGERE *Holland* 6  
TRAPPIST ROCEFORT *Belgium* 12  
DUVEL GOLDEN ALE *Belgium* 12  
LEFFE BLONDE ALE *Belgium* 8  
WESTMALLE TRAPPIST *Triple* 12  
HOEGAARDEN WHITE *Belgium* 8  
CHIMAY GRAN RESERVA 750 ML 40

SPARKLING

LUCIEN ALBRECHT *brut Alsace* 14  
SCHRAMSBERG *blanc de blanc* 24

ROSE

HECHT AND BANNIER, *France* 14

WHITE

WLLM *riesling* 12  
FLORENSAC *piquepoul* 10  
DOMAINE DUGOIS *chardonnay* 16  
GASPARD *sauvignon blanc* 14  
SCHLUMBERGER *pinot gris* 15  
L'ESPIGUETTE *cotes du rhone blanc* 12  
JOESEPH DROUHIN *chardonnay* 12

RED

CHATEAU CROZE DE PYS *malbec* 12  
MICHELE CHIARLO *barbera d'asti* 14  
DELAS GSM *blend* 12  
FRATELLI *nebbiolo* 14  
LOUIS LATOUR *pinot noir* 15  
PETITE SIRENE *cabernet/merlot* 14

COCKTAILS

CALVADOS MULE 12  
*calvados, angostora bitters, lime juice, ginger Beer*

LAST WORD 14  
*gin, green Chartreuse, maraschino liquor, lime juice*

BOULEVARDIER 12  
*bourbon, campari, dolin rouge, orange twist*

MANHATTAN 12  
*dickel rye, dolin sweet vermouth, angostora bitters*

OLD FASHIONED 12  
*bourbon, angostora bitters, orange bitters*

SAZERAC 12  
*courvoisier VS, absinthe ordinaire, peychaud bitters, orange twist*

THE SPARKLING SAVOIE 14  
*sparkling wine, dolin le vermouth blanc vermouth, lemon twist*

CHAMPS ELYSEES  
*courvoisier VS, chartreuse, angostura bitters, lemon twist*

Courchevel proudly supports  
local artisans featured on this menu

Eating raw or uncooked food  
may cause foodborn illnesses