



The Alps Meet Aspen

This summer at Element 47, two mountain ranges meet. Michelin starred Chef Egon Heiss of Castel Fragsburg welcomes us into his world where time slows, gardens speak, and simplicity becomes its own kind of luxury.

Chefs Keith and Barbara returned from South Tyrol with more than inspiration. They brought back a feeling. The menu that follows reflects Chef Egon's philosophy of ingredient driven cuisine—rooted in Colorado, elevated by the spirit of the Alps.

Dishes from Chef Egon's table are marked with the deer icon —a quiet nod to a friendship formed under the same summer sun.

Dinner

Starters

St

Wagyu Tartare* 31
Cucumber, Smoked Yogurt, Crepe

Kampachi* 32 gf
Peas, Radish, Buttermilk

Stone Fruits* 30 gf
Fontina Val D'Aosta, Arugula, Olive Oil

Summer Melons 30 gf
Speck Ham, Basil, Micro Cantaloupe

Bitto 30 n
Green Strawberry, Hazelnut, Snap Peas

Regiis Ova Caviar

Available in 30g or 100g
Lemon Soufflé Blini, Potato Croquette,
Crème Fraîche, Chives

Ossetra* 170 | 540

Golden Ossetra* 250 | 765

Pasta

Pa

Nettle Cappelletti 36 n
Pink Peppercorn, Mascarpone, Mushroom



Ravioli Alla Carbonara 36
Ewe's Cheese Fonduta, Guanciale, Smoked Yolk

Risotto 34 gf
Chilean Truffle, Parmesan, Morels

Sourdough Bucatini* 36
Amberjack, Snow Peas, Burnt Rosemary

Executive Chef: Keith Theodore | Chef: Phillip Doyle | Pastry Chef: Barbara Marcos

For your convenience, a 22% service charge is added to checks for groups of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

*Please be advised that our kitchen regularly uses ingredients including soy, milk, eggs, fish, wheat, tree nuts, peanuts, and sesame.

gf: gluten-free | n: contains nuts

Website: thelittlenell.com/dining | Instagram: @thelittlenell | Facebook: @thelittlenellaspen

Our food is sourced from the Western Slope of Colorado and sustainable ranchers and farmers from around the globe.

Vegetables

Ve

Beet Carpaccio 16 gf, n
Citrus, Crème Fraîche, Hazelnuts

Squash Blossoms 16 gf
Squashes, Chevre

New Potato 16 gf
Caviar, Pine, Blooms & Leaves

Fremont Beans 16 gf
Green Garlic, Leek, Shallot

Green Asparagus 16
Crispy Egg, Horseradish Leaf, Pecorino

Mains

Ma

Mero Bass* 70 gf
Radish, Char Roe, Chive, Young Potato

Halibut* 64 gf
Caperberries, Green Tomato, Ramp Soubise

 **Antelope Loin*** 65 gf
Celery, Cranberry, Ricotta Spaetzle

Colorado Rack of Lamb* 80 gf
Asparagus, Fava Beans, Ramps

Dry Aged Rohan Duck* 65 gf
Confit Leg, Summer Squashes, Duck Jus

Golden Chicken* 63 gf, n
Mustard Greens, Salsa Verde

Wagyu 5/8oz* 65/100 gf
Crispy Potatoes, Sautéed Nettles, Jus

 **Arctic Char*** 65 gf
Kohlrabi, Elderflower, Apple Cider

Dessert

De

Citrus 17 gf
Lemon, Basil, Coconut

Chocolate 19 n
Choux, Hazelnut, Dark Chocolate

Rhubarb 17
Strawberry, Elderflower Liqueur

 **Tiramisu** 17
Coffee, Mascarpone, Cocoa

 **Forrest Honey** 17 gf, n
Walnut, Cherry, Lucky Sorrel

Caramelized Almond 17 n
Frangipane, Praline, Crèmeux

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Rotating Fine & Rare Wines By the Glass

3oz/5oz/8oz

Albert Boxler Riesling Sommerberg Grand Cru, Alsace, France 2020	24/40/64
Antoine Jobard Chardonnay Meursault, Burgundy, France 2022	42/70/112
Pattes Loup (Thomas Pico) Chardonnay 1er Cru Butteaux, Chablis, France 2020	24/40/64
Bodegas Riojanas Tempranillo Monte Real Gran Reserva, Rioja, Spain 1998	21/35/56
Castello di Ama Sangiovese Chianti Classico Riserva, Tuscany, Italy 2005	27/45/72
Château de Chaintres Cabernet Franc Saumur-Champigny, France 1989	27/45/72
Luis Pato Baga Quinta do Moinho, Beiras, Portugal 2000	21/35/56
Domaine Monier Syrah La Châtelet St.-Joseph, Rhône Valley, France 2016	21/35/56

Sparkling Wines By the Glass

5oz/8oz

Bisol Jeio Brut Prosecco, Veneto, Italy NV	15/24
Raventós i Blanc Blanc de Blancs, Conca del Riu Anoia, Spain '22	18/28
Jean-Baptiste Adam Crémant d'Alsace Rosé, Alsace, France NV	19/30
Pierre Peters Cuvée de Réserve Grand Cru Blanc de Blancs, Champagne, France NV	35/56
Billecart-Salmon Brut Rosé, Champagne, France NV	45/70
Krug Grande Cuvée 169ème édition, Champagne, France MV	69/110

White Wines By the Glass

5oz/8oz

Weiser-Künsterl Riesling Mosel Riesling, Mosel Valley, Germany '22	16/25
Schloss Gobelsberg Grüner-Veltliner Kamptal, Austria '23	15/24
Bernard Defaix Chardonnay Chablis, Burgundy, France '23	19/30
Bailly-Reverdy Sauvignon Blanc Franck & Aurélien Sancerre, Loire Valley, France '23	22/35
Pax Chenin Blanc Helios, California '23	17/27
Château Closiot Semillon / Sauvignon Gris Le C de Sec Barsac, Bordeaux, France '23	19/30
DuMOL Chardonnay Cuvée HHS, Napa Valley, California '22	25/40
Maison Verget Chardonnay 1er Cru Sur La Roche Pouilly-Fuissé, Burgundy, France '23	33/52

Rosé Wines By the Glass

5oz/8oz

Château Minuty Provençal Blend Prestige Rosé, Côtes de Provence, France '23	17/27
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Red Wines By the Glass

5oz/8oz

Martin Woods Gamay Noir Tualatin Estate Vineyard, Willamette Valley, Oregon '23	15/24
Evesham Wood Pinot Noir Willamette Valley, Oregon '23	19/30
Talenti Sangiovese Rosso di Montalcino, Tuscany, Italy '19	19/30
Condado de Oriza Tempranillo Gran Reserva, Ribera del Duero, Spain '14	19/30
Château Ducru-Beaucaillou Cabernet Sauvignon / Merlot Petit Ducru Saint-Julien, Bordeaux '18	29/46
Domaine Sylvain Pataille Pinot Noir Marsannay, Burgundy, France '22	29/46
Burgess Cellars Cabernet Sauvignon Contadina, Napa Valley, California '18	29/46

Cocktails

Co

Serenity Sip
Berry Bliss
Forest Revive
Zestful Balance
Summit Sprint
Golden Glow
Clarity No. 7

Wheated Bourbon, Cremè de Cassis, Ginger Beer, Lime 23
Strawberry Infused Gin, Strawberry Shrub, Basilcello 24
Reposado Tequila, Cloosterbitter, Lime 28
Bergamot Liqueur, Gin, Campari 19
Vodka, Braulio, Espresso, Mint 28
Gin, Honey, Lemon, Rosemary Bitters 24
Pea Flower Infused Vodka, St-Germain, Sparkling Wine, Lemon 23

Alcohol Free

Vi

Natural High
Garden Water Tonic
Athletic Brewing
Athletic Brewing
Thompson & Scott
Leitz Riesling
Leitz Pinot Noir

Spice, Lime, Ginseng, Soda 16
Vegetable Water, Lemon, Quinine 16
'Athletic Lite' Lager, Stratford, Ct 10
'Run Wild' IPA, Stratford, Ct 10
Noughty NA Sparkling Chardonnay, Spain 15
Eins Zwei Zero NA, Germany 11
Zero Point Five De-Alcoholized Baden, Germany 14

Beers

Be

Draft

Lager Peroni, Italy 12
Tangerine Blonde Ale Telluride Brewing, Telluride, CO 12
Hazy Ipa Breckenridge Brewing 'Juice Drop', Breckenridge, CO 12
Amber Ale 90 Shilling O'Dell Brewing, Ft. Collins, CO 12

Bottle/Can

Lager Corona 'Extra', Mexico 10
Lager Stella Artois, Belgium 10
IPA Aspen Brewing 'Independence Pass', Aspen, CO 10

Gluten Free

Lager Estrella Damm 'Daura', Spain 10

Cider

Semi-Dry Colorado Cider 'Glider Cider', Denver, CO 14