

# Sunday Brunch

"Brunch without champagne is just a sad, late breakfast"



Everyday French Cuisine

Spring/ Summer

2026

Bringing Paris to  
Pittsburgh

Since 2009

## Les Salades

|   |    |
|---|----|
| <i>GF</i> <b>Paris 66 Steak Salade</b>  | 40 |
| <i>A petit filet, Roquefort, Mixed Greens, Tomato, Cucumber, Chives, French Vinaigrette</i> |    |
| <i>GF</i> <b>Summer Fig and Walnut Salade</b>   | 24 |
| <i>Mixed Greens, fresh fig, black walnuts, fennel, French vinaigrette, fines herbes</i>     |    |
| <b>Add salmon 16 shrimp 16 petit filet 18</b>   |    |

## Hors d'oeuvres • Appetizers

|  |    |
|--|----|
| <b>Soupe à l'Oignon</b>                                    | 16 |
| <b>Escargot Bourguignon</b>                                | 19 |
| <i>Snails in Garlic, Parsley, Butter</i>                   |    |
| <b>Salmon Croissant</b>                                    | 16 |
| <i>Croissant, Dill Cream Smoked Salmon</i>                 |    |
| <b>Quiche Lorraine</b>                                     | 16 |
| <i>Bacon and Swiss Cheese</i>                              |    |
| <b>Croque Monsieur</b>                                     | 16 |
| <i>Ham, Bechamel and Swiss Cheese</i>                      |    |
| <b>Croque Madame</b>                                       | 17 |
| <i>Ham, Bechamel, Swiss Cheese and 1 Sunny Side Up Egg</i> |    |
| <b>French Toast</b>  | 17 |
| <i>Banana, House made Caramel, Whipped Cream</i>           |    |

**Le Fermier • The Farmer** 20  
*served with a garnish of mixed greens*

|  |
|--|
| <b>Paris 66 Omelette</b> - Ham, Swiss Cheese and Mushrooms |
| <b>Omelette Du Jour</b>                                    |
| <b>Oeuf Benedict Bacon</b> - 2 Poached Eggs                |
| <b>Oeuf Benedict Salmon</b> - 2 Poached Eggs               |

## Le Boulanger • The baker

|                                |   |
|--------------------------------|---|
| <b>Croissant confiture</b>     | 7 |
| <i>Croissant with Preserve</i> |   |
| <b>Croissant Nature</b>        | 5 |
| <b>Pain au Chocolat</b>        | 6 |
| <b>Baguette</b>                | 8 |
| <b>Extra Bread Basket</b>      | 4 |

## Les Plats Du Jour

|   |    |
|---|----|
| <i>GF</i> <b>Filet Mignon à la Moutarde</b>                               | 63 |
| <i>8 oz, center-cut, dry-aged filet, demi-glace, sherry, Dijon, cream</i> |    |
| <i>GF</i> <b>Kobe Bavette Sauce Vert</b>                                  | 66 |
| <i>Pepper crusted and pan-seared, sauce poivre vert</i>                   |    |
| <b>Truite Meunière</b>  | 36 |
| <i>Fresh Rainbow Trout, Butter, Lemon, Parsley</i>                        |    |

## Les Crêpes et Galettes

|  |    |
|--|----|
| <b>Breakfast crêpe</b>   | 26 |
| <i>Sweet crêpe batter, Sunny Side Up Egg, Swiss Cheese, -choice of Ham or Bacon -add smoked salmon 12</i>  |    |
| <i>GF</i> <b>Galettes - Savory Buckwheat Crêpes</b>  | 26 |
| <i>Made to order with organic, gluten-free buckwheat flour from local farm -choice of: -ham -cheese -egg over easy (or all three) -add smoke salmon 12</i> |    |
| <b>Les Crêpes sucrées ~ sweet crêpes</b>   |    |
| <b>La Versailles</b> - Butter and Sugar  | 11 |
| <b>La Soisy</b> - Nutella or Strawberry or Apricot Preserve  | 12 |
| <b>Crepe Grand Marnier Flambée</b>   | 18 |
| <i>GF</i> <b>Sides</b>   | 12 |

|   |   |
|---|---|
| <b>Petite Salade</b>  |   |
| <i>Mixed Greens, Tomato, Cucumber, Chives, French Vinaigrette</i> |   |
| <b>Pommes Frites</b> -add Truffle and Parmesan                    | 5 |
| <b>Haricots Verts</b> <i>French Greenbeans</i>                    |   |
| <b>Purée de Pommes de Terre</b> <i>House whipped potatoes</i>     |   |
| <b>Glazed Roasted Carrots</b> <i>sauce aigre-doux</i>             |   |

## Coffee

|  |                             |
|--|-----------------------------|
| <b>Espresso</b>  | 6                           |
| <b>Coffee</b>  | 7                           |
| <b>Latte</b>   | 8                           |
| <b>Capuccino</b>                                       | 8                           |
| <b>French Coffee</b> - Cognac, espresso, whipped cream | 21                          |
|  | - add choice of Syrup for 1 |

## Drinks

|   |    |
|---|----|
| <b>Mimosa</b>   | 17 |
| <b>Bottle of French sparkling rosé</b>                    | 74 |
| <b>Bottle of French sparkling wine &amp; orange juice</b> | 66 |
| <b>Bellini</b>  | 18 |
| <b>Bloody Mary</b>  | 18 |
| <b>Kir vin blanc</b>                                      | 16 |
| <b>Kir Royal</b>  | 18 |
| <b>French 75</b>  | 18 |
| <b>French Spritz</b>                                      | 18 |

-ask your server for additional cocktail suggestions-

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. *GF= Gluten Free*

Please note, a 20% service charge will be added to the bill for parties of five or more.

A 3% card processing fee will be applied to all transactions.