Sunday Brunch

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

paris 66

Everyday French Cuisine

Fall/ Winter 2026-27

Bringing Paris to Pittsburgh Since 2009

Les Salades

GF **Paris 66 Steak Salade** 40
A peitit filet,Roquefort, Mixed Greens,Tomato, Cucumber,Chives, French Vinaigrette

GF **Mesclun with Endives** 24
red cabbage with dried cranberries, sunflower seeds and French vinaigrette
Add salmon 16 shrimp 16 petit filet 18

Hors d'oeuvres • Appetizers

Soupe à l'Oignon 16

Escargot Bourguignon 19
Snails in Garlic, Parsley, Butter

Salmon Croissant 16
Croissant, Dill Cream Smoked Salmon

Quiche Lorraine 16
Bacon and Swiss Cheese

Croque Monsieur 16
Ham, Bechamel and Swiss Cheese

Croque Madame 17
Ham, Bechamel, Swiss Cheese and 1 Sunny Side Up Egg

French Toast 17
Banana, House made Caramel, Whipped Cream

Le Fermier • The Farmer 20

served with a garnish of mixed greens

Paris 66 Omelette - *Ham, Swiss Cheese and Mushrooms*
Omelette Du Jour
Oeuf Benedict Bacon - *2 Poached Eggs*
Oeuf Benedict Salmon - *2 Poached Eggs*

Le Boulanger • The baker

Croissant confiture 7
Croissant with Preserve
Croissant Nature 5
Pain au Chocolat 6
Baguette 8
Extra Bread Basket 4

Les Plats Du Jour

GF **Filet Mignon Beurre aux anchois** 63
8 oz, center-cut, dry-aged filet, lemon-anchovy butter

GF **Kobe Bavette Au Jus** 66
Pepper crusted and pan-seared, sauce poivre vert

Truite Meunière 38
Fresh Rainbow Trout, Butter, Lemon, Parsley

Les Crêpes et Galettes

Breakfast crêpe *26*
Sweet crêpe batter, Sunny Side Up Egg, Swiss Cheese,
-choice of Ham or Bacon *-add smoked salmon 12*

GF **Galettes - Savory Buckwheat Crêpes** *26*
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

Les Crêpes sucrées ~ sweet crêpes
La Versailles - *Butter and Sugar* *11*
La Soisy - *Nutella or Strawberry or Apricot Preserve* *12*
Crepe Grand Marnier Flambée *18*

GF Sides *12*

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

Coffee

Espresso *6*
Coffee *7*
Latte *8*
Capuccino *8*
French Coffee - Cognac, espresso, whipped cream *21*

Drinks

- add choice of Syrup for 1

Mimosa *17*
Bottle of French sparkling rosé *74*
Bottle of French sparkling wine & orange juice *66*
Bellini *18*
Bloody Mary *18*
Kir vin blanc *16*
Kir Royal *18*
French 75 *18*
French Spritz *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 tansactions.