Le Menu

"There are only two places in the world where we can live happy: at home and in Paris."
– Ernest Hemingway

paris 66
Everyday French Cuisine

Fall/ Winter 2026-27

Bringing Paris to Pittsburgh since 2009

Sharing Plates

Charcuterie Board 25
Chef Choice Variety of 4 Charcuterie Meats

Cheese Board 25
Chef Choice Variety of 4 Cheeses

Charcuterie and Cheese Board 45
Mix of Charcuterie and Cheese Board

Les Salades

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

GF Bistro Green Salade 18
Mixed Greens, Cucumbers, Tomatoes, 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

Paris 66 Soupe à l'Oignon 16

Escargots Bourguignon 19
Snails in Garlic, Parsley, Butter

GF Housemade Duck Rillettes 29
served with roasted fig and fennel jam and burgundy preserved cherries. Served with warm baguette.

GF Tuna Tartare 29
with a smoked mussel émulsion, chive, citrus

GF Moule-Frites 35
served with housemade pommes-frites

1lb of P.E.I. fresh mussels:

Marinière - *White Wine, Shallots, Parsley, Butter*
Roquefort - *White Wine, Shallots, Crème Fraîche, Roquefort*
Basilic - *Basil, shallot, garlic, ginger, chilis, coconut milk*

P66 is family owned & operated and supports local businesses and farms to bring you the finest, freshest ingredients

Plats Principaux • Main Course

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

GF Kobe Bavette au Jus 66
Pan seared bavette with a horseradish crème fraîche

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

GF Foie de Veau aux Oignons 42
Calf Liver, Caramelized Onions, Balsamic Vinegar, Parsley

Paris 66 Crab Cakes 45
housemade crab cakes with remoulade

GF Choucroute Garnie 42
Rosemary ham, pork belly, pork ribs, Toulouse sausage braised with sauerkraut, potatoes with a port wine cherry mustard

Poulet "Chez Nous" 36
Grilled chicken breast with a citrus Dijon velouté

Lamb Hachis- Parmentier 42
Lamb braised with red wine, winter vegetables, gratiné with puree de pommes de terre and gruyère

GF Galette • Savory Buckwheat Crêpes 26

Made to order with organic, gluten-free buckwheat flour from local farm.

Choice of: ham, cheese, sunnyside up egg or all three
add smoked salmon: 12

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 Pomme de Terre-*house whipped potatoes*
Caramelized Brussels sprouts - crispy garlic , honey and herbs

Bread Basket: $4
Sharing fees: $4 for salads and $12 for main courses
Credit card payment policy: Paris 66 is happy to accept up to 2 credit card payments per table. A 3%card processing fee will be applied to all card transactions. **Auto-gratuity policy:** an autogratuityoof 20% will be applied to parties of 5 or more.



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