

Le Menu

“There are only two places in the world where we can live happy: at home and in Paris.”

– Ernest Hemingway



Everyday French Cuisine

Spring/ Summer 2026

Bringing Paris to
Pittsburgh
since 2009

Sharing Plates

Charcuterie Board	25
<i>Chef Choice Variety of 4 Charcuterie Meats</i>	
Cheese Board	25
<i>Chef Choice Variety of 4 Cheeses</i>	
Charcuterie and Cheese Board	45
<i>Mix of Charcuterie and Cheese Board</i>	

Les Salades

GF Paris 66 Steak Salade*	40
<i>A Petit Filet, Roquefort, Mixed Greens, Tomato, Cucumber, Chives, French Vinaigrette</i>	
GF Bistro Green Salade	18
<i>Mixed Greens, Cucumbers, Tomatoes, French Vinaigrette</i>	
GF Summer Fig and Walnut Salad	24
<i>Mixed Greens, fresh fig, black walnuts, fennel, French vinaigrette, fines herbes</i>	

Add salmon 16 shrimp 16 petit filet 18

Hors d'Oeuvres • Appetizers

Paris 66 Soupe à l'Oignon	16
Escargots Bourguignon	19
<i>Snails in Garlic, Parsley, Butter</i>	
Warm Chèvre Tart	29
<i>whipped chevre in a savory tart shell, paired with spring beets asparagus, turnips, herbs and a honey citrus vinaigrette</i>	
Caviar d'Aubergine	24
<i>Charred eggplant, mashed garlic, lemon, extra virgin olive oil, mint and smoked feta. Served with warm baguette.</i>	
Whole Roasted Garlic	25
<i>With provencal white bean puree, tomato olive relish, spiced oil, toasted baguette</i>	

GF Moule-Frites

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
- Fenouil – Fennel, onion, garlic, white wine, dill, cream, lemon

Plats Principaux • Main Course

GF Filet Mignon à la Moutarde	63
<i>8 oz. center-cut, dry-aged filet, demi-glace, sherry, Dijon, cream</i>	
GF Kobe Bavette sauce Verte	66
<i>Pan seared bavette with a classic, green herb sauce</i>	
Truite Meunière	36
<i>Fresh Rainbow Trout, Butter, Lemon, Parsley</i>	
GF Foie de Veau aux Oignons	42
<i>Calf Liver, Caramelized Onions, Balsamic Vinegar, Parsley</i>	
GF Crevettes Grillées	41
<i>Gulf shrimp grilled with roasted red pepper coulis</i>	
GF Côte de Porc au jus	36
<i>Grilled pork chop with a peach-caraway mustard</i>	
Poulet Confit à l'Orange	42
<i>Leg of chicken confit with orange sauce, orange supremes, orange zest</i>	

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	
Glazed Roasted Carrots – sauce aigre-doux	

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 autogratiuityoof 20% will be applied to parties of 5 or more.



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

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