

Le Dîner · Dinner

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

– Ernest Hemingway



Everyday French Cuisine

Soupes

Soupe à l'oignon bowl 12

Soupe du Jour bowl 10

Les Salades

Chèvre chaud 18
goat cheese croquette, tomato, cucumber, walnuts, mixed green, walnuts vinaigrette

Nicoise 25
pan seared tuna, haricots verts, Nicoise olives, anchovies, cherry tomato, red onions, hard boiled egg, potatoes, chives, mustard vinaigrette*

Paris 66 steak salade 28
Bavette, Roquefort, mixed green, tomato, cucumber, chives, Roquefort vinaigrette*

Frisée salade 22
frisée salad, tomato, lardons, croûtons, chives, confit shallots, poached egg, lardons vinaigrette

1st bread basket is complimentary,
the second will be a charge of \$2.00

Before placing your order, please
inform your server if a person in
your party has a food allergy.

Hors d'oeuvres · Appetizers

Oysters 6 / 12 market price
chef's selection, mignonette

Escargot Bourguignon 14
snails in garlic, parsley, butter

Plateau Campagnard 25
chef's selection of artisanal cured meats and cheeses, cornichons

Tarte flambée 16
thin-crust tart with lardons, onions, crème fraîche

Vol au Vent 16
puff pastry, mushrooms, lardons, cream

Foie gras Torchon 25
Chef's preparation

Gnocchi à la Parisienne 18
gnocchi, duck confit, wild forest mushroom, Mornay foam

Galettes · Savory Buckwheat Crêpes 18

Made to order with organic, gluten-free buckwheat flour.
Add an egg 1.50 | Add ham or cheese 2.00

Paris 66
ham, Swiss, mushrooms à la crème, tomato provençale, sunnyside up egg

Champs de Mars
smoked salmon, cream dill sauce, Swiss, chives, lemon wedge

La Raclette
raclette cheese, potatoes

"If you are lucky enough to have lived in Paris... then wherever you go for the rest of your life, it stays with you, for Paris is a moveable feast."

– Ernest Hemingway, *A Moveable Feast*

Voted Best French Restaurant Since 2011

Moule-Frites

21

1 lb of P.E.I. fresh mussels prepared with your choice of the following broths:

Roquefort

white wine, shallots, crème fraîche, Roquefort

Marinière

white wine, shallots, parsley, butter

Plats Principaux · Main Course

Magret de canard

33

Pan seared duck breast, honey glaze turnip, foie gras duck jus, Amarena cherry, pomme purée

Foie de veau aux oignons

28

calf liver, caramelized onions, balsamic vinegar, parsley served with Aligot potato

Bavette beurre maître d'hôtel - Frites

35

bavette, beurre maître d'hôtel served with French fries and green beans*

Boeuf Bourguignon

32

slow cooked beef in a Burgundy red wine sauce, bacon, mushrooms, onions, potatoes

Cassoulet

42

white bean stew, duck leg confit, sausage, lards, onions, carrots, tomato, bread crumbs

Sole papillote

35

Sole filet, white wine, fresh herbs, butter prepared with baby carrots, pearl onions, baby potatoes, turnip

Sides

Salade verte

4

mixed greens, tomato, cucumber, chives

French vinaigrette

Frites (French fries)

6

Haricots verts (green beans)

7

Aligot

9

whipped potato with cream,

butter, garlic and cheese

Pomme purée

7

Gnocchi au Beurre

9

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

Shared plate:

For main course only \$8.00

Gratuity policy:

An auto-gratuity will be added for parties of 5-7 (18%), and 8 or more (20%).

Separate checks policy:

Paris 66 is happy to offer separate checks for up to 7 guests per party (20% auto-gratuity will be added). We are unable to offer separate checks to parties of 8 or more.


Credit card payment policy:

Paris 66 is happy to accept up to 4 credit card payments per table.

Gift Cards:

available online or in house

Reservations:

by phone or  OpenTable via our website/"reservations" tab.

www.Paris66bistro.com

412.404.8166