

# Le Déjeuner · Lunch

"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*

## Hors d'oeuvres · Appetizers

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*

## 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 Trois Fromages  
*three market cheeses served with arugula salad, with French vinaigrette*

La Raclette  
*raclette cheese, potatoes*

## Quiches · Served with a mixed green salade 15

Quiche du Jour

Quiche Lorraine  
*bacon and Swiss cheese*

## Les Croques · Served with a mixed green salade

Croque Monsieur/Madame 15/16  
*ham and Swiss on white, béchamel/egg on Madame*

La tartine Savoyarde 18  
*Raclette cheese, ham, potatoes, crème fraîche on baguette*

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.



"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

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*

### Sides

Salade verte

4

*mixed greens, tomato, cucumber, chives, French vinaigrette*

Frites (French fries)

6

Haricots verts

7

Aligot

9

*whipped potato with cream, butter, garlic and cheese*

Pomme purée

7

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](http://www.Paris66bistro.com)

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