

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

Voted Best
French Restaurant
Since 2011

Les Salades

GF	Paris 66 steak salade <i>Filet*, Roquefort, mixed greens, tomato, cucumber, chives, French vinaigrette</i>	38
GF	Salade Niçoise <i>mixed greens with haricots verts, potatoes, poached tuna, olives, hard boiled eggs, house vinaigrette</i>	22
GF	Bistro green salade <i>mixed greens, cucumbers, tomatoes, French vinaigrette</i>	11

Hors d'oeuvres · Appetizers

Soupe à l'oignon	bowl	15
Escargot Bourguignon <i>snails in garlic, parsley, butter, baguette</i>		18
Foie gras torchon <i>caramelized onions, red wine, poached cherries, brioche</i>		28
Crab cake <i>pan seared with sauce rémoulade, lemon</i>		20
Beef carpaccio <i>dry aged filet sliced thin with crème fraîche, citrus, herb salad</i>		24

Moule-Frites

served with housemade French fries and baguette 24

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

GF	Marinière <i>white wine, shallots, parsley, butter</i>
GF	Roquefort <i>white wine, shallots, crème fraîche, Roquefort</i>
GF	Fennel <i>white wine, fennel, garlic, tarragon</i>

GF Sides 9

Salade verte <i>mixed greens, tomato, cucumber, chives, French vinaigrette</i>
Pommes frites (<i>French fries</i>)
Haricots verts (<i>French green beans</i>)
Celeri rémoulade
Steamed Asparagus with Sauce Maitreise

Plats Principaux · Main Course

	Filet Mignon au Poivre <i>green peppercorns, shallot, cognac, veal demi-glace</i>	41
GF	Strip steak <i>pan seared with beurre Maître d'Hôtel</i>	36
	Truite meunière <i>fresh rainbow trout, butter, lemon, parsley</i>	32
GF	Foie de veau aux oignons <i>calf liver, caramelized onions, balsamic vinegar, parsley</i>	33
	Crab cakes <i>pan seared with sauce Maitreise</i>	39
GF	Scallops Grenobloise <i>sautéed with butter, capers, shallots, lemon supreme</i>	41
	Duck confit à l'orange, <i>orange glaze, Grand Marnier</i>	39
	Pork loin chop <i>sautéed with caramelized peach, fennel and Viognier</i>	36

GF Galettes · Savory Buckwheat Crêpes 25

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

Ask your server for the Galette du jour

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

Credit card payment policy: Paris 66 is happy to accept up to 2 credit card payments per table.

Sharing fee: \$8

Automatic Gratuity: will be added for parties of 5 or more

Gift Cards: available online or in house

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

www.Paris66bistro.com

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