

# 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
	Salade de Chèvre chaud <i>herbed goat cheese, walnuts, black currant, radish, red onions, mixed greens</i>	22
GF	Bistro green salade <i>mixed greens, cucumbers, tomatoes, French vinaigrette</i>	12

## 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>with roasted chestnut purée, spiced pear, orange compote</i>   Wine pairing, Loupiac - 16	28
	Smoked salmon rillettes <i>with black pepper vol-au-vent, chives, citrus vinaigrette</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	Saffron <i>leeks, garlic, cream, lemon</i>

## 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> )
	Pomme purée
	Roasted root vegetables with fines herbes

## Plats Principaux · Main Course

	Filet Mignon chateaubriand <i>sauce chateaubriand</i>	45
GF	Ribeye <i>pan seared with chive and shallot butter</i>	39
	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
GF	Ragoût aux lentilles du Puy <i>merguez, fennel, lemon, chicken confit</i>	39
	Scallops <i>sautéed with butter, bacon, mushrooms, and calvados cream sauce</i>	41
	Short ribs bourguignon <i>bacon, carrots, mushrooms, pearl onions, potatoes</i>	39
GF	Pork shank <i>prunes and armagnac</i>	36

## GF Galette · 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](http://www.Paris66bistro.com)

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