

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

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*	45
<i>Filet, Roquefort, Mixed Greens, Tomato, Cucumber, Chives, French Vinaigrette</i>	
Salade de Chèvre Chaud	23
<i>Herbed Goat Cheese, Tomatoes, Cucumbers, Mixed Greens</i>	
GF Bistro Green Salade	18
<i>Mixed Greens, Cucumbers, Tomatoes, French Vinaigrette</i>	
GF Salade Niçoise à la Lori	27
<i>Haricots Verts, Niçoise Olives, Potatoes, Corn, Hard Boiled Eggs, Pan Seared Tuna</i>	

Hors d'Oeuvres • Appetizers

Soupe à l'Oignon	15
Escargots Bourguignon	19
<i>Snails in Garlic, Parsley, Butter</i>	
Brie Brulée	22
<i>Red Wine Braised Onions, Preserved Cherries, Almonds and Herbs</i>	
Caramelized Foie Gras Mousse	25
<i>Clementine Gastrique, Roasted Walnuts and Pickled Pearl Onions</i>	
Paté de Campagne	25
<i>Black Pepper, Cornichons and Dijonnaise</i>	

Moule-Frites

served with housemade French fries 25

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

GF Marinière	- White Wine, Shallots, Parsley, Butter
GF Roquefort	- Wine, Shallots, Crème Fraîche, Roquefort
GF Bacon	- Shallots, Lardons, Green Onion, Lager

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.

Please note, a 20% service charge will be added to the bill for parties of five or more.

A 3% card processing fee will be applied to all transactions.

Plats Principaux • Main Course

Filet Mignon aux Morilles	49
<i>Morel Cream Sauce</i>	
GF Strip Steak*	42
<i>Béarnaise Butter</i>	
Truite Meunière	35
<i>Fresh Rainbow Trout, Butter, Lemon, Parsley</i>	
GF Foie de Veau aux Oignons	35
<i>Calf Liver, Caramelized Onions, Balsamic Vinegar, Parsley</i>	
GF Chicken Fricasse	45
<i>Chicken Confit, Fennel Cream, Lentils du Puy</i>	
GF Roasted Red Snapper	35
<i>Lemongrass Cream</i>	
Lamb Chops Provençale	49
<i>Pan Seared Lamb Chops, Tomato Provençal, Demi Glace</i>	
Bouillabaisse	49
<i>Rock Shrimp, Crab, Halibut, Tomato Shellfish Fumet, Pernod, Herbs, Rouille</i>	
French Burger	35
<i>Specialty Grind, Red Wine and Black Truffle Onion Compote, Comte Cheese, Fried Egg, with French Onion Aioli, add Foie Gras \$15</i>	
Scallops à la Savini	45
<i>Brown Butter, Lemon, Capres, Fines Herbs</i>	

GF Galette • Savory Buckwheat Crêpes 25

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

GF Sides 9

Petite Salade	-Mixed Greens, Tomato, Cucumber, Chives, French Vinaigrette
Pommes Frites	add Truffle and Parmesan 5
Haricots Verts	
Pomme Purée	
Ratatouille	

Bread Basket: \$3

Sharing fees: \$4 for salads and \$8 for main courses

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

Gift Cards: available online or in house

