

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 Roasted Beet Salad	27
<i>Mixed Greens, Pumpkin Seeds, Red Onion, Smoked Farmer's Cheese, House Vinaigrette</i>	

Hors d'Oeuvres • Appetizers

Soupe à l'Oignon	15
Escargots Bourguignon	19
<i>Snails in Garlic, Parsley, Butter</i>	
Mushroom and Brie Tarte	20
<i>Warm Wild Mushroom with herb Pistou</i>	
Seared Foie Gras	28
<i>Fig and Fennel Puree, Zinfandel Vinaigrette</i>	
Smoked Salmon Rillettes	22
<i>Sauce Gribiche, Flatbread, Arugula</i>	
Moule-Frites	26
<i>served with housemade French fries</i>	

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

GF Marinière	- White Wine, Shallots, Parsley, Butter White
GF Roquefort	- Wine, Shallots, Crème Fraîche, Roquefort
GF Charred Tomato	- Charred Tomato, Garlic, Horseradish, white wine, fines herbs

Plats Principaux • Main Course

Filet Mignon Perpignan	49
<i>Demi glace, Black Truffle, Ham, Mushrooms, White Wine, Herbs</i>	
Boeuf Roulade Façon Mr Hall	38
<i>Stuffed with Black Truffle glazed onions, Duxelles, Bacon Bordelaise Sauce</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 Hazelnut Crusted Salmon	33
<i>Vadouvan Spiced Tomato Sauce</i>	
Pan Seared Lamb	40
<i>Loin Steak, Sauce Chasseur</i>	
GF Duck Leg Confit	38
<i>Cherry Glaze</i>	
GF Brandade au Gratin	35
<i>Salt Cod, Rock Shrimp, Potatoes Mashed, Garlic Cream, Gruyere</i>	
GF Choucroute Garnie	38
<i>Rosemary Ham, Pork Belly, Pork Ribs, Kielbasa, Braised with Sauerkraut, Potatoes, Apple Tarragon Mustard</i>	

GF Galette • Savory Buckwheat Crêpes 25

Made to order with organic, gluten-free buckwheat flour from local farm -choice of: -ham -cheese -egg over easy (or all three)
-add smoke salmon 12

GF Sides 9

Petite Salade	-Mixed Greens, Tomato, Cucumber, Chives, French Vinaigrette
Pommes Frites	-Add Truffle and Parmesan 5
Haricots Verts	
Pomme Purée	
Roasted Root Vegetables	

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



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. GF= Gluten Free

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.