



Easter

BRUNCH MENU AT PARIS 66

EIGHTY DOLLARS PER PERSON * TAX AND AUTO-GRATUITY NOT INCLUDED, 3% CREDIT CARD PROCESSING FEE*

FIRST COURSE

Escargots

OR

Warm goat cheese tarte with spring beets, asparagus,
turnips, herbs and honey vinaigrette

SECOND COURSE

Tomato bisque with confit tomatoes

THIRD COURSE

Vol-au-vent with salmon mousseline,
poached eggs and a tarragon velouté

OR

Lamb Hash with fingerlings, sweet potatoes, onions,
peppers, poached eggs and a smoked paprika hollandaise

FOURTH COURSE

Chocolate Mousse

OR

Gâteau Nantais, rum syrup, almond praline, strawberry
and rhubarb compote





CHILDREN'S MENU

Easter Brunch at Paris 66

A LA CARTE

MAINS

Scrambled Eggs
French Toast
Bacon and Eggs

DESSERT

Nutella Crêpe
Crème Brûlée
Chocolate Mousse

DRINKS

Orange Juice
Limonata, Aranciata
Coke
Sprite
Milk

