

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*	38
<i>Filet, Roquefort, mixed greens, tomato, cucumber, chives, French vinaigrette</i>	
Salade de Chèvre chaud	22
<i>herbed goat cheese, tomatoes, cucumbers, mixed greens</i>	
GF Bistro green salade	13
<i>mixed greens, cucumbers, tomatoes, French vinaigrette</i>	
GF Salade d'été	22
<i>dried cherries, sunflower seeds, carrot, yellow squash, farmer's cheese, fines herbes, French vinaigrette</i>	

Hors d'oeuvres · Appetizers

Soupe à l'oignon	bowl 15
Escargots Bourguignon	19
<i>snails in garlic, parsley, butter</i>	
Whipped brie	22
<i>crème fraîche, spiced honey, balsamic onion aigre doux, thyme</i>	
Foie gras torchon	29
<i>Caramelized nectarine compote, pickled shallot, sauce persillade</i>	
Wine pairing, Sauternes - 18	
Boudin blanc avec salade de pomme de terre	25
<i>housemade boudin blanc, potato confit, Dijon creme</i>	
Steak tartare*	26
<i>fresh minced Filet, shallot, cornichon, horseradish, chive, yolk</i>	

Moule-Frites

served with housemade French fries 25

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

GF Marinière	- white wine, shallots, parsley, butter
GF Roquefort	- white wine, shallots, crème fraîche, Roquefort
GF Poulette	- shallots, ham, cream, cider, chicken stock, thyme, parsley

GF Sides 9

Salade verte - (mixed greens, tomato, cucumber, chives, French vinaigrette)
Pommes frites (French fries)
Haricots verts (French green beans)
Pomme purée
Roasted asparagus with fines herbes

Plats Principaux · Main Course

Filet Mignon de Nicotero*	45
<i>demi-glace, Cognac, cream, white, green, pink, and black peppercorns</i>	
GF Tri-Tip steak*	39
<i>pan seared with orange espresso butter</i>	
Truite meunière	34
<i>fresh rainbow trout, butter, lemon, parsley</i>	
GF Foie de veau aux oignons	33
<i>calf liver, caramelized onions, balsamic vinegar, parsley</i>	
GF Poule au riz de la mère Michelle	35
<i>chicken confit, rice pilaf, Dijon mushroom cream sauce</i>	
Salmon Troisgros*	34
<i>pan seared skin on salmon, sorrel cream sauce</i>	
Daube de boeuf provençale	39
<i>short ribs, red wine, demi-glace, cinnamon, olive Niçoise, patty pan squash, tomatoes</i>	
GF Bouillabaisse	44
<i>clams, mussels, shrimps, scallops, tomato and shellfish fumet, Pernod, herb rouille</i>	

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

Extra Bread Basket: \$3

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.