

MEET IN PARIS

MOULES FRITES · FRENCH BISTRO

Hors d'Œuvres

CHARCUTERIES	PETIT 14 / GRAND 18
<i>Selection of cured meats and country pate, pickles and olives, grained mustard</i>	
FRITES AUX TRUFFES	9
<i>Shoestring truffle fries. aged parmesan, aioli</i>	
TOMATO TARTE TATIN	12
<i>Tomato confit, pears, blue cheese, pesto, puff pastry</i>	
DUCK LIVER MOUSSE	13
<i>Served with cornichons and olives</i>	
GALETTE DE CRABE	13
<i>Dungeness crab cakes, tartare sauce</i>	
ARTICHAUD GRILLE	14
<i>Grilled artichoke served with spicy aioli sauce</i>	
CALAMARS FRITS	14
<i>Aged parmesan cheese, sweet and spicy tomato coulis</i>	
ESCARGOTS A LAIL	15
<i>1/2 dozen escargots, garlic and parsley butter</i>	
STEAK TARTARE	17
<i>Hand cut all natural sirloin, capers, cornichons, aioli, Dijon, mesclun</i>	

Salades & Soupes

SOUPE DU MARCHÉ	CUP 6 / BOWL 9
<i>Farmers market soup of the day</i>	
LA SOUPE A L'OIGNON	CUP 7 / BOWL 11
<i>French onion soup, melted gruyere, brioche crouton</i>	
ENDIVES AU ROQUEFORT	PETIT 11 / GRAND 15
<i>Roasted walnuts, dried cranberries, arugula, caramelized pears, blue cheese, walnut dressing</i>	
SALADE DE CRABE	17
<i>Dungeness crab salad, frisee lettuce, red bell pepper, avocado, mango, cucumber, cilantro, lime & ginger dressing</i>	
SALADE DE BETTERAVES	15
<i>2 color roasted beet with warm goat cheese, frisee, lettuce with roasted walnuts, dried cherries, honey champagne dressing</i>	

Paris Classiques

QUICHE DU JOUR	16
<i>Homemade quiche of the day served with mixed greens and Dijon dressing</i>	
CONFIT DE CANARD	27
<i>Maple leaf crispy duck leg confit, brussel sprouts, cippolini onion, crispy lardons, duck jus</i>	
COQ AU VIN	27
<i>Braised Mary's chicken leg in red wine sauce, pearl onion, glazed carrots and mushrooms</i>	



FROMAGES

Artisan Farmhouse cheeses
\$6/each

SHEEP MILK:
MANCHEGO, Spain

GOAT MILK:
CYPRESS GROVE HUMBOLDT FOG, U.S.A

COW MILK:
CAMEMBERT DE NORMANDIE, France
EPOISSES AOC, France
SAINT AGUR, France

MOULES FRITES

HOUSE SPECIALTY MUSSELS
FRITES OR SMALL SALAD ADD \$5

PETIT 16 - GRAND 23		PETIT 17 - GRAND 24	
MARINIÈRE	DIJONNAISE	TRUFFLE & MUSHROOM	PRIMAVERA NEW!
<i>Garlic, shallots, Chablis, butter, herbed croutons</i>	<i>Garlic, shallots, tomato confit, Dijon mustard, tarragon and cream</i>	<i>Portobello & paris mushroom, truffle cream sauce, garlic confit, Chablis</i>	<i>Cherry tomatoes, chile flakes, with a creamy garlic sauce and farfalle pasta</i>
ESCARGOT	MOUTARDE ANCIENNE	CIOPPINO NEW!	ALASKA
<i>Parsley and garlic "snail butter," white wine, toasted baguette, cream, chives</i>	<i>Whole grain mustard, parsley, Chablis, creme fraiche, bacon, wild mushrooms</i>	<i>Tomato and Chablis broth, shrimps, mussels, clams, salmon, tomatoes</i>	<i>Bay scallops and shrimps, smoked salmon, lime juice, chives, chile flakes, shallots, cilantro, cream</i>
PROVENCALE	ROQUEFORT	BISQUE	FRENCH ONION
<i>Shallots, garlic, tomato, thyme, fennel, fresh tarragon, pastis</i>	<i>Garlic, shallots, Chablis, roquefort, chives, cream</i>	<i>Lobster broth, white wine, brandy, tomato confit, cream</i>	<i>Mussels, caramelized onion, melted Gruyere cheese, onion soup broth, croutons</i>
A LA CRÈME	THAI	MEET IN PARIS	BOUILLABAISSE NEW!
<i>Chablis, garlic, shallots, cream</i>	<i>Indian curry, garlic, lemongrass, coconut milk, cream</i>	<i>Crab, shallot, saffron, tomato confit, celery, bacon, Chablis</i>	<i>Mussels, clams, shrimps, whitefish, saffron broth, toasted baguette and rouille</i>
		JAMBALAYA NEW!	
		<i>Chicken, shrimps, mussels, sausage, creole seasoning</i>	

SPECIALS DU JOUR

MONDAYS, TUESDAYS
& WEDNESDAYS

ALL YOU CAN EAT MUSSELS
LAST SEATING 8:15 PM / LAST CALL 8:45 PM
8 SAUCES only \$26/person
17 SAUCES only \$34/person

THURSDAYS

NO CORKAGE FEE
2 bottles of 750 ml per table -
Minimum of 1 entrée per person

FRIDAYS & SATURDAYS

FORMULE PRIX FIXE \$43
ALL NIGHT FRIDAYS & SATURDAYS

SUNDAYS

BRUNCH: (last call 2:30pm)
BOTTOMLESS MIMOSA \$15
DINNER: 50% off WINE BOTTLES*
(*A few bottles don't apply, inquire with your server)

Plats Principaux

CROQUE MONSIEUR	16
<i>Grilled black forest ham and melted gruyere cheese sandwich Add an egg sunny side up for Croque Madame \$1</i>	
BOEUF BOURGUIGNON	28
<i>Bordelaise sauce, cipollini onion, carrots, pappardelle</i>	
LE HAMBURGER	17
<i>Certified angus house ground, caramelized onion, gruyere, arugula, tomato confit, garlic aioli, pommes frites Add mushrooms, bacon or avocado \$2</i>	
SCALLOPS & RISOTTO	29
<i>Pan seared jumbo scallops, saffron risotto and lobster sauce</i>	
ORGANIC TRUITE MEUNIÈRE	28
<i>Grilled organic rainbow trout, tomato confit, fingerling potatoes, roasted almonds, green beans, lemon and caper sauce</i>	
SEAFOOD LINGUINI	27
<i>Atlantic salmon and shrimps, mussels, clams, lobster bisque sauce</i>	
SAUMON & RATATOUILLE	30
<i>Atlantic salmon, farmer's market ratatouille, lemon and caper sauce</i>	

LE STEAK FRITES

8OZ. PRIME FLAT IRON STEAK
SERVED WITH POMMES FRITES

CLASSIQUE	<i>maitre d'hotel butter</i>	30
AU POIVRE	<i>peppercorn sauce</i>	31

Les Garnitures

RATATOUILLE DE PROVENCE	9
<i>Seasonal vegetables, garlic, olive oil</i>	
CHOUX DE BRUXELLES	10
<i>Caramelized brussels sprouts</i>	
PETITE SALADE VINAIGRETTE	7
<i>Mixed greens, shallots, chives, dijon dressing</i>	
POMMES FRITES	5
<i>Garlic aioli maison</i>	
HARICOT VERT A LAIL	9
<i>Garlic green beans</i>	
ASPERGES GRILLEES	10
<i>Grilled asparagus</i>	

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COCKTAILS

MOULIN ROUGE (SANGRIA)
Red Wine, triple sec, sweet and sour,
seasonal fruits

11

CANNEBERGE COSMO
Petrov Vodka, cranberry
juice, triple sec

10

PARISIAN SUNSET
Petrov Vodka, Triple
Sec, Orange Juice

10

MEET MARGARITA
Agave, triple sec, sweet n sour, salt

11

BLOODY BONJOUR
Petrov Vodka, bloody mary mix

12

Les Desserts

All Desserts \$10

A la mode with vanilla ice cream add \$2

APPLE TARTE TATIN
Caramelized apples cooked upside down on puff pastry

FONDANT AU CHOCOLAT
Warm melting dark chocolate fondant

CREME BRULEE
Vanilla bean, turbinado sugar

CRUMBLE AUX FRUITS ROUGES
Homemade berry cobbler

MÉNAGE A TROIS
Three profiteroles filled with vanilla ice cream topped with a
dark chocolate sauce and roasted almonds

CAFÉ LIÉGEOIS
Two scoops of coffee Ice cream, espresso shot, whipped cream

CREPE AU NUTELLA
Nutella, Banana, chocolate sauce, whipped cream

Coffees & Teas

Illy Coffee	3
Illy Espresso	3.5
Double Illy Espresso	4
Illy Cappuccino, Latte or Macchiato	4.50
Caramel Macchiato	4
Hot Chocolate	4
Illy Mocha	4.5
Illy Iced Coffee	4.5
Art of Tea Hot tea	4.5

ASK YOUR SERVER FOR OUR ART OF TEA SELECTION

Drinks

BIERES BOUTEILLE

Anderson Valley Boont Amber, USA	8.5
Stella Artois, Belgium	8.5
Erdinger, non alcoholic	9
Bavik, Pilsner, Belgium	10
Allagash White, USA	10
Old NO. 38 Stout, California	10.5
Gavroche, France	12
Piraat, IPA, Belgium	12
Delirium Tremens, Pale Ale, Belgium	13
Chimay Red, Dubel, Belgium	13

BIERES PRESSION (12oz.)

Unibroue, La Fin du Monde, Canada	9.50
Unibroue, Maudite, Canada	9.50
Unibroue Blanche de Chambly	9.50

APERITIFS

Vermouth	7
Kir Chardonnay	12
Porto Ramos Pinto 10 Years	11
Porto Dow's Fine White	11
Mimosa	12
Kir Royal	13

CHAMPAGNES

Lanson Black Label Brut, France	75
Veuve Cliquot Ponsardin, yellow label	95

CORKAGE FEE \$20

*50% not available on Sunday night · Some wines
have limited availability
Vintages available upon request and
subject to changes without notice

Wines

RED WINES

5oz

17oz



House Bordeaux Superieur, France	9	31	43
Edna Valley Merlot, California	9	31	43
Beaujolais Villages, Joseph Drouhin	10	34	48
Parker Station Pinot Noir	10	34	48
Les Violettes, Cotes du Rhone	10	35	48
Cristia Veilles Vignes, Grenache	10	34	48
Leese Fitch, Cab. Sauvignon, California	11	37	52
Chateau Rouffiac Cahors Malbec	11	37	53
Chateau D' Eau Pinot Noir	11.5	40	55
Cordon Zinfandel, Paso Robles	12	42	58
Conciance, Syrah	12	42	58
Educated guess, Cab, Napa Valley	13	44	65
*Chorey les Beaune Cotes de Beaune	13	44	65
*Lafitte Laujac, Medoc	.	.	67
*Pinot Noir Tradition, Burgundy	14	49	68
* Moillard Crozes Hermitage, France	.	.	70
*Dry Creek Cab Sauvignon, Sonoma	.	.	75
* Kimmel Merlot Estate, California	.	.	75
*Chateauneuf du Pape Vieux Lazaret	.	.	78
*Carpe Diem, Cab sauvignon, Napa	.	.	80
* Moillard Gevery Chamberlain Beau Versant	.	.	84
*Pavillon de Chateau Leoville Poyferre St Julien	.	.	85
* Hoopes Cabernet Napa	.	.	87
*Chateau Tour Pibran, Pauillac	.	.	88
*Nuits St.Georges, Joseph Drouhin	.	.	91
* Rocca Vespera Blend, Napa Valley	.	.	92
*Neyers Ranch, Napa Valley, Cabernet	.	.	97
*Pommard, 1er cru Les Epenots	.	.	95
*Chateau Paveil de Luze, Margaux	.	.	98
*Chateau Mangot, Saint Emilion	.	.	110

SPARKLING /WHITE WINES

House Chardonnay, France	9	31	43
Montmartre Brut N.V.	10	34	48
Impulse Riesling, Germany	10.5	35	49
Maso Canali Pinot Grigio, Italy	10	34	48
Chateau Des Laures Entre Deux Mers	11	37	53
Brander Sauvignon Blanc, California	11	37	53
Dry Creek Sauvignon Blanc, Sonoma	11.5	39	55
Moillard Burgundy Chardonnay	13	44	63
*Domaine Seguinot Bordet, Petit Chablis	12.5	43	59
*Macon Village, Domaine Fichet, Burgundy	.	.	60
*Hugel, Pinot Gris Classic	.	.	61
*Louis Latour, Pouilly Fuisse	13	44	65
*Groth, Sauvignon Blanc	.	.	67
*Nicholson Jones Sauvignon Blanc, California	.	.	70
*Moreux, Sancerre Beau Roy	.	.	70
Lanson Black Label Brut, France	15	51	75
*Caillot Marguerite, Meursault	.	.	99
*Puligny Montrachet, 1er cru Champgrain	.	.	112

ROSE WINES

*Montmartre Brut Rose N.V.	10	34	48
*Le Cengle, Cotes de Provence Rose	10,5	36	53
*Azur Rose, Napa	.	.	59