

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	10
<i>Shoestring truffle fries. aged parmesan, aioli</i>	
TOMATO TARTE TATIN	13
<i>Tomato confit, pears, blue cheese, pesto, puff pastry</i>	
DUCK LIVER MOUSSE	14
<i>Served with cornichons and olives</i>	
GALETTE DE CRABE	14
<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>Candied 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, with lemon 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 \$7

PETIT 17 - GRAND 24		PETIT 18 - GRAND 25	
MARINIÈRE	DIJONNAISE	TRUFFLE & MUSHROOM	POUTINE NEW!
<i>Garlic, shallots, Chablis, butter, herbed croutons</i>	<i>Garlic, shallots, tomato confit, Dijon mustard, tarragon and cream</i>	<i>Portobello and Paris mushrooms, truffle cream sauce, garlic, Chablis</i>	<i>Chorizo, white wine, Cotija cheese, dill, tomato sauce, topped with french fries</i>
ESCARGOT	MOUTARDE ANCIENNE	BISQUE	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>Lobster broth, white wine, brandy, tomato confit, cream</i>	<i>Bay scallops and shrimps, smoked salmon, lime juice, chives, chile flakes, shallots, cilantro, cream</i>
PROVENCALE	ROQUEFORT	MEET IN PARIS	FRENCH ONION
<i>Shallots, garlic, tomato, thyme, fennel, pastis, fresh tarragon, Chablis</i>	<i>Garlic, shallots, Chablis, roquefort, chives, cream</i>	<i>Crab, shallot, saffron, tomato confit, celery, bacon, Chablis</i>	<i>Mussels, caramelized onion, melted Gruyere cheese, onion soup broth, croutons</i>
A LA CRÈME	THAI	JAMBALAYA	
<i>Chablis, garlic, shallots, cream</i>	<i>Indian curry, garlic, lemongrass, coconut milk, cream</i>	<i>Chicken, shrimps, mussels, sausage, creole flavors, cream</i>	

SPECIALS DU JOUR

NOT VALID DURING HOLIDAYS
DINNER ONLY

EVERY DAY 5PM - 7PM
FORMULE PRIX FIXE \$43

MONDAYS, TUESDAYS
& WEDNESDAYS
ALL YOU CAN EAT MUSSELS
LAST SEATING 8:15 PM / LAST CALL 8:45 PM
8 SAUCES only \$27/person
17 SAUCES only \$35/person

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

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, mushrooms, 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	31
<i>Pan seared jumbo scallops, saffron risotto and lobster sauce</i>	
CIOPPINO	29
<i>Tomato and Chablis broth, shrimps, mussels, clams, salmon, tomatoes</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	28
<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>	32
AU POIVRE	<i>peppercorn sauce</i>	34

Les Garnitures

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

MEET IN PARIS

MOULES FRITES · FRENCH BISTRO



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

A la mode with vanilla ice cream add \$2

ILE FLOTTANTE 9
Vanilla crème anglaise, white meringue,
caramel, roasted almonds

CREME BRULEE 10
Vanilla bean, turbinado sugar

CRUMBLE AUX FRUITS ROUGES 10
Homemade berry cobbler

CREPE AU NUTELLA 10
Nutella, banana, chocolate sauce, whipped cream

CAFÉ LIÉGEOIS 10
Two scoops of coffee ice cream, espresso shot,
whipped cream and cocoa on top

FONDANT AU CHOCOLAT 11
Warm melting dark chocolate fondant

MÉNAGE A TROIS 11
Three profiteroles filled with vanilla ice cream topped
with a dark chocolate sauce and roasted almonds

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 76
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	10	32	44
Edna Valley Merlot, California	10	32	44
Beaujolais Villages, Joseph Drouhin	11	35	49
Parker Station Pinot Noir	11	35	49
Les Violettes, Cotes du Rhone	11	36	49
Cristia Veilles Vignes, Grenache	11	35	49
Leese Fitch, Cab. Sauvignon, California	12	38	53
Chateau Rouffiac Cahors Malbec	12	38	54
Chateau D' Eau Pinot Noir	12.5	41	56
Cordon Zinfandel, Paso Robles	13	43	59
Conciliation, Syrah	13	43	59
Educated guess, Cab, Napa Valley	14	45	66
*Chorey les Beaune Cotes de Beaune	14	45	66
*Lafitte Laujac, Medoc	.	.	68
*Pinot Noir Tradition, Burgundy	15	50	69
* Moillard Crozes Hermitage, France	.	.	71
*Dry Creek Cab Sauvignon, Sonoma	.	.	76
* Kimmel Merlot Estate, California	.	.	76
*Chateauneuf du Pape Vieux Lazaret	.	.	79
*Carpe Diem, Cab sauvignon, Napa	.	.	81
* Moillard Gevery Chamberlain Beau Versant	.	.	85
*Pavillon de Chateau Leoville Poyferre St Julien	.	.	86
* Hoopes Cabernet Napa	.	.	88
*Chateau Tour Pibrant, Pauillac	.	.	89
*Nuits St.Georges, Joseph Drouhin	.	.	92
* Rocca Vespera Blend, Napa Valley	.	.	93
*Neyers Ranch, Napa Valley, Cabernet	.	.	98
*Pommard, 1er cru Les Epenots	.	.	96
*Chateau Paveil de Luze, Margaux	.	.	99
*Chateau Mangot, Saint Emilion	.	.	111

SPARKLING /WHITE WINES

House Chardonnay, France	10	32	44
Montmartre Brut N.V.	11	35	49
Impulse Riesling, Germany	11.5	36	50
Maso Canali Pinot Grigio, Italy	11	35	49
Chateau Des Laures Entre Deux Mers	12	38	54
Brander Sauvignon Blanc, California	12	38	54
Dry Creek Sauvignon Blanc, Sonoma	12.5	40	56
Moillard Burgundy Chardonnay	14	45	64
*Domaine Seguinot Bordet, Petit Chablis	13.5	44	60
*Macon Village, Domaine Fichet, Burgundy	.	.	61
*Hugel, Pinot Gris Classic	.	.	62
*Louis Latour, Pouilly Fuisse	14	45	66
*Groth, Sauvignon Blanc	.	.	68
*Nicholson Jones Sauvignon Blanc, California	.	.	71
*Moreux, Sancerre Beau Roy	.	.	71
*Lanson Black Label Brut, France	16	52	76
*Caillot Marguerite, Meursault	.	.	100
*Puligny Montrachet, 1er cru Champgrain	.	.	113

ROSE WINES

*Montmartre Brut Rose N.V.	11	35	49
*Le Cengle, Cotes de Provence Rose	11.5	37	54
*Azur Rose, Napa	.	.	60