

MEET IN PARIS

MOULES FRITES · FRENCH BISTRO

Hors d'Œuvres

CHARCUTERIES	PETIT 15 / GRAND 20
<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	18
<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	18
<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	17
<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	28
<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

PETIT 20 - GRAND 27

FRITES OR SMALL SALAD ADD \$6

MARINIÈRE <i>Garlic, shallots, Chablis, butter, herbed croutons</i>	DIJONNAISE <i>Garlic, shallots, tomato confit, Dijon mustard, tarragon and cream</i>	TRUFFLE & MUSHROOM <i>Portobello and Paris mushrooms, truffle cream sauce, garlic, Chablis</i>	ALASKA <i>Bay scallops and shrimps, smoked salmon, lime juice, chives, chile flakes, shallots, cilantro, cream</i>
ESCARGOT <i>Parsley and garlic "snail butter," white wine, toasted baguette, cream, chives</i>	MOUTARDE ANCIENNE <i>Whole grain mustard, parsley, Chablis, creme fraiche, bacon, wild mushrooms</i>	BISQUE <i>Lobster broth, white wine, brandy, tomato confit, cream</i>	MEET IN PARIS <i>Crab, shallot, saffron, tomato confit, celery, bacon, Chablis</i>
PROVENCALE <i>Shallots, garlic, tomato, thyme, fennel, pastis, fresh tarragon, Chablis</i>	ROQUEFORT <i>Garlic, shallots, Chablis, roquefort, chives, cream</i>	THAI <i>Indian curry, garlic, lemongrass, coconut milk, cream</i>	FRENCH ONION <i>Mussels, caramelized onion, melted Gruyere cheese, onion soup broth, croutons</i>

SPECIALS DU JOUR

NOT VALID DURING HOLIDAYS
DINNER ONLY

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

TUESDAY & WEDNESDAY
ALL YOU CAN EAT MUSSELS
LAST SEATING 8:15 PM / LAST CALL 8:45 PM
6 SAUCES only \$29.95/person
12 SAUCES only \$37.95/person

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

SATURDAY & SUNDAY
BRUNCH: (last call 2:30pm)
BOTTOMLESS CHAMPAGNE,
BELLINI, MIMOSA OR KIR ROYAL
\$16

SUNDAY & MONDAY
DINNER: 50% off WINE BOTTLES*
(*A few bottles don't apply, inquire with your server)

Plats Principaux

CROQUE MONSIEUR <i>Grilled black forest ham and melted gruyere cheese sandwich Add an egg sunny side up for Croque Madame \$1</i>	16
BOEUF BOURGUIGNON <i>Bordelaise sauce, cipollini onion, carrots, mushrooms, pappardelle</i>	28
LE HAMBURGER <i>Certified angus house ground, caramelized onion, gruyere, arugula, tomato confit, garlic aioli, pommes frites Add mushrooms, bacon or avocado \$2</i>	17
SCALLOPS & RISOTTO <i>Pan seared jumbo scallops, saffron risotto and lobster sauce</i>	31
CIOPPINO <i>Tomato and Chablis broth, shrimps, mussels, clams, salmon, tomatoes</i>	29
ORGANIC TRUITE MEUNIÈRE <i>Grilled organic rainbow trout, tomato confit, fingerling potatoes, roasted almonds, green beans, lemon and caper sauce</i>	28
SEAFOOD LINGUINI <i>Atlantic salmon and shrimps, mussels, clams, lobster bisque sauce</i>	29
SAUMON & RATATOUILLE <i>Atlantic salmon, farmer's market ratatouille, lemon and caper sauce</i>	30

LE STEAK FRITES

8OZ. PRIME FLAT IRON STEAK
SERVED WITH POMMES FRITES

CLASSIQUE	maitre d'hotel butter	32
AU POIVRE	peppercorn sauce	34

Les Garnitures

RATATOUILLE DE PROVENCE <i>Seasonal vegetables, garlic, olive oil and basil</i>	9
CHOUX DE BRUXELLES <i>Caramelized brussels sprouts, cooked with herbs and garlic</i>	10
PETITE SALADE VINAIGRETTE <i>Mixed greens, shallots, chives, dijon dressing</i>	7
POMMES FRITES <i>Garlic aioli maison</i>	6
HARICOT VERT A LAIL <i>Garlic green beans</i>	9
ASPERGES GRILLEES <i>Grilled asparagus</i>	10

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

CREME BRULEE 11
Vanilla bean, turbinado sugar

CRUMBLE AUX FRUITS ROUGES 11
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 12
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
Black Cabra Merlot, Argentina	10	32	44
Beaujolais Villages, Joseph Drouhin	11	35	49
Lucky Rock Pinot Noir	11	35	49
Cristia Veilles Vignes, Grenache	11	35	49
Les Violettes, Cotes du Rhone	11	36	49
Lapis Luna Cabernet Sauvignon	12	38	54
Chateau Rouffiac Cahors Malbec	12	38	54
Chateau D' Eau Pinot Noir	12.5	41	56
Lapis Luna Zinfandel	13	43	59
Conciliation, Syrah	13	43	59
Château Ducasse, Bordeaux	12.5	41	60
Educated guess, Cab, Napa Valley	14	45	66
*Chorey les Beaune Cotes de Beaune	.	.	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
*Domaine Juilen Masquin, Chateaneuf du Pape	.	.	80
*Carpe Diem, Cab sauvignon, Napa	.	.	81
*Pavillon de Chateau Leoville Poyferre St Julien	.	.	86
* Hoopes Cabernet Napa	.	.	88
*Chateau Tour Pibran, Pauillac	.	.	89
*Nuits St.Georges, Joseph Drouhin	.	.	92
* Moillard Gevery Chambertin Beau Versant	.	.	95
* Orin Swift Palermo Cabernet Sauvignon Blend	.	.	95
*Louis M. Martini Cabernet Sauvignon, Napa	.	.	98
*Chateau Paveil de Luze, Margaux	.	.	99
*Chateau Mangot, Saint Emilion	.	.	111
*Pommard, 1er cru Les Epenots	.	.	120

SPARKLING /WHITE WINES

House Chardonnay, France	10	32	44
Montmartre Brut N.V.	11	35	49
Stocco Pinot Grigio, Italy	11	35	49
J. Lohr Riesling, California	11.5	36	50
Chateau Ducasse White Bordeaux, Graves	12	38	54
Mau Sauvignon Blanc, New Zealand	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
*Domaine Gilles Noblet Pouilly-Fuisse	14	45	66
*Paul Doucet Sancerre, France	14.5	49	68
*Groth, Sauvignon Blanc	.	.	68
*Moreux, Sancerre Beau Roy	.	.	71
*Paul Dangin & Fils Brut Champagne, France	16.5	52.5	76.5
*Trefethen Chardonnay, Napa Valley	.	.	80
*Puligny Montrachet, 1er cru Champ Grains	.	.	113

ROSE WINES

*Montmartre Brut Rose N.V.	11	35	49
*Le Cengle, Cotes de Provence Rose	11.5	37	54
*Pigoudet Cotes de Provence	12.5	41	60