

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>	
AHI TUNA TARTARE	17
<i>Fresh ahi tuna, avocado, green onion, ginger, fresh citrus, sesame oil</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

INCLUDES FRITES OR SMALL SALAD

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>	ITALIANO <i>Prosciutto, caramelized onion, goat cheese, white wine, crushed walnuts, garlic and pesto</i>

SPECIALS DU JOUR

NOT VALID DURING HOLIDAYS.
DINNER ONLY.

MONDAY

30% OFF MUSSELS
ALL DRAFT BEERS \$6

TUESDAY & WEDNESDAY

ALL YOU CAN EAT MUSSELS
LAST SEATING 8:45 PM / LAST CALL 9:00 PM
15 SAUCES only \$29.95/person

THURSDAY

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

FRIDAYS AND SATURDAYS

FORMULE PRIX FIXE \$42
ALL NIGHT

SATURDAY & SUNDAY

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

SUNDAY

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	29
<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>	

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	6
<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

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 10
Warm melting dark chocolate fondant

MÉNAGE A TROIS 10
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

Paul Danguin & Fils 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
Cinque Stelle, Pinot Noir, Santa Barbara	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
*Carpe Diem, Cab sauvignon, Napa	.	.	81
*Brotte Domaine Barville Chateaufeuf du Pape	.	.	86
*Chaix Family Cabernet Sauvignon, Napa	.	.	90
*Chateau Grand-Puy Ducasse Dauphin, Pauillac	.	.	91
*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	.	.	93
*Chateau Paveil de Luze, Margaux	.	.	99
*Chateau Soleil, Saint-Émilion	.	.	111
*Moillard Pommard 1er Cru les Epenot	.	.	120

SPARKLING /WHITE WINES

House Chardonnay, France	10	32	44
Montmartre Brut N.V.	11	35	49
Stocco Pinto Grigio, Italy	11	35	49
J. Lohr Riesling, California	11.5	36	50
Chateau Ducasse White Bordeaux, Graves	12	38	54
Chatelain Desjacques Sauvignon Blanc, Loire	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 Danguin & Fils Brut Champagne, France	15	62	76
*Château Potelle VGS Chardonnay, Napa	.	.	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