

# Happy Father's Day

## APPETIZERS

### **Brie & Fig Tartines**

5 slices of French baguette, apricot marmalade melted brie cheese, marinated figs, parmesan cheese 14.95

### **Carpaccio**

Thin raw-beef slices, served with tomato, garlic truffle oil, mushrooms, capers, avocado and topped parmesan cheese 19.75

### **Charcuterie et Fromage**

A trio of artisan chesses, cured meats, apricot jam, caramelized walnuts, fresh fruit, French baguette 22.50

### **Coquilles Saint-Jacques**

Pan seared scallops served with light cream lemon-garlic white wine sauce and a side of garlic mashed potatoes 27.95

### **Escargots Au Beurre Persillé**

Six escargots served with herbs, maitre d' hotel butter, French baguette 17.25

### **Moules-frites**

Steamed mussels in white wine, garlic, parsley, and fresh tomato over French fries 22.50

### **Poulpe Grillé**

Grilled octopus served with roasted peppers, arugula, balsamic oil 20.25

### **Steak Tartar**

Served raw and cold with egg yolk, capers, cornichons, parsley, dijon mustard and toast points 19.50

## LES SOUPS & SALADS

### **Soupe Du Jour**

Chef choice of cream base soup 6.50 / 8.95

### **French Onion**

Beef stock and red bordeaux onion blend topped with gruyere and provolone chesee and baguette 7.50 / 9.50

CHICKEN 6 | AHI TUNA 9 | SALMON 9 | STEAK 10 | SHRIMP 8

### **Summer In Paris**

Mixed greens, strawberries, candied walnuts, red onions, goat cheese, vanilla pomegranate vinaigrette dressing 9.75 / 13.50

### **Wedge**

Iceberg lettuce, tomato, red onions, crumbled blue, cheese, bacon bits, & house blue cheese dressing 13.50

### **Niçoise**

Mixed greens, grape tomatoes, haricot verts, fingerling potatoes, niçoise olives, red onions, soft-boiled egg, lemon-hone 9.65 / 13.95

### **Caesar**

Romaine lettuce tossed with home-made caesar dressing and home-made croutons, topped with parmesan cheese 8.75 / 11.75

## SANDWICHES

All sandwiches come with frites OR a petite salad

### **Veg Out**

Toasted rustic ciabatta bread with home-made pesto, grilled zucchini, yellow squash, artichokes, spinach, fresh mozzarella cheese, balsamic glaze 14.95

### **Boeuf Sandwich**

Brioche bun, braised beef short ribs, Bordelaise sauce and melted cheese 18.50

### **Homard Roll**

4 oz Chopped lobster meat, chipotle-mayonnaise, sheered lettuce, tomato 27.75

### **Filet Steak Sliders**

A trio of filet mignon sliders spread with maître d' hotel butter 21.75

### **Croque Madame**

Baked ham and gruyere cheese sandwich served over mornay sauce topped with a fried egg 17.50

### **Bistro Burger**

10 oz burger, caramelized onions, applewood bacon, gruyere cheese, provolone cheese, aioli on a brioche bun 19.95

### **Les Legumes Burger**

100% vegan burger, sliced tomato, lettuce, red onions, vegan cheese 17.50

### **Oeuf Sandwich**

Croissant or Brioche filled with fried egg and melted brie cheese served with a petit salad and country fried potato 11.50  
Add Bacon \$3.95

## SPÉCIALITÉS MAISON

### **French Brunch**

A combination of three eggs cooked your way, butter or chocolate croissant, applewood bacon, country fried potatoes, petite salad and a choice of coffee or tea 18.50

### **Filet & Eggs**

4oz filet mignon with bordelaise sauce, three eggs cooked your way served with country-fried potatoes and petit salad 24.50

### **Parfait trio**

A trio of parfaits Greek yogurt, granola, peach, granola blueberries and strawberries, French silk Oreo crust, chocolate mouse whipping cream 13.95

### **Fresh Fruit Plate**

Seasonal fruit, cottage cheese, honey and granola 15.95

### **Les Légumes Quiche**

Pie crust baked with zucchini, yellow squash, sundried tomato, mushrooms, spinach, artichokes topped with gruyere cheese served with petit salad and a choice of soup du jour or onion soup 16.50

### **Toast à l'avocat**

Choose two out of the three different avocado toast styles. You can mix and match! 15.00

**Capri style:** mozzarella, tomato, basil, balsamic lemon

**Smoke salmon:** capers and red onions

**Plain Avocado:** with a poached egg on top

## SKILLETS

All skillets are topped with two over easy eggs

### Poêle a Steak

Diced Fillet mignon with country-fried potatoes, bell peppers, red onions, mushrooms, Bordeaux wine sauce topped with cheddar cheese 23.25

### Poêle de Poulet

Roasted diced chicken, mushrooms, onions, spinach, diced potatoes, mornay sauce and gruyere cheese 17.95

### Poêle de Ratatouille

Zucchini, yellow squash, tomato, eggplant, topped with goat cheese 17.95

### Poêle de Chorizo

Chorizo, diced potatoes, onions, jalapeños, topped with chihuahua cheese 17.95

## WAFFLES

### Canard et gaufres

Dairy braised fried duck leg, served in a waffle topped with liquor orange syrup 18.25

### Vive la France

Blueberries, strawberries and whipped cream topped waffle 13.50

### Chocolat Bananut

Waffle topped with chocolate chips, bananas and nuts. Drizzled with caramel sauce, syrup and whipped cream 15.50

## FRENCH TOAST

Served with country fried potatoes

### Grand Toast

Custard brioche topped with bacon, syrup and house apricot marmalade 16.50

### French Monsieur

Two open face custard brioche topped with ham and gruyere cheese 13.50

## OMELETTE

(Choice of chocolate or butter croissant)

### Legumes Omelette

Mushrooms, spinach and cheddar cheese omelette served with country fired potatoes, petit salad, bacon 18.25

### Jambon Omelette

Hham, caramelized onions and cheddar cheese omelette served with country fried potatoes, petit salad, bacon 19.50

## EGGS BENEDICT

Served with parmesan country style potatoes

### Œuf Royaux

Smoked salmon on an English muffin, avocado slices, fresh dill cream sauce, capers, poached eggs and topped with hollandaise sauce 19.95

### Œuf poché à la florentine

English muffin topped with sautéed spinach, poached eggs and hollandaise sauce 12.95

### Œuf Bénédicte au prosciutto

Arugula and prosciutto on top of English muffin, with poached eggs and hollandaise sauce 15.95

## KIDS MENU

### Cheese Burger

5oz pattie, hamburger bun and provolone with choice of side \$8

### Chicken Tenders

Panko breaded chicken breast with choice of side \$8

### Grilled Cheese

Challah bread with provolone cheese and choice of side \$8

### Kids Pasta

Choice of butter, marinara (red sauce) or mornay (white sauce) \$8

### Mac & Cheese

Macaroni pasta in a cheddar cream sauce \$8

### Kids Brunch

2 eggs your choice, bacon and white toast \$8

Paris Bistro and Creperie D'Amour, Inc. is not responsible for any falls or injuries caused by irresponsible/careless parental supervision. Please prevent your children from climbing chairs, tables or running around the restaurant. Please understand that it is for their own safety. Paris Bistro reserves the right to refuse service. Prices are subject to change at any time without notice and parties of 6 & more will inquire an 18% gratuity. Reservations are only held for 15mins pass their time and we will only seat COMPLETE parties. Please limit dining to an 1 hr 30mins during peak times. a 3% processing fee has been applied to prices, receive a cash discount.

## SAVORY CRÊPES

### Fruits de Mer

Sauteed shrimp, calamari, scallops, mushrooms, spinach, and a choice of Mornay sauce or tomato parsley sauce 29.00

### Jambon-Fromage

Ham and provolone cheese, served with a petite salad 13.50

### Les Légumes

Roasted zucchini, yellow squash, mushrooms, sundried tomatoes, artichokes, spinach, tomato basil sauce, crumble goat cheese 18.25

### Crêpe au Chorizo

Scrambled eggs, mild chorizo, sour cream, avocado, cheddar cheese, and pico de gallo 17.25

### Mona Lisa

Diced oven roasted chicken breast, bacon, mushrooms, sundried tomatoes, artichokes, spinach, and Mornay sauce 18.25

### Boeuf Bourguignon

Slowcooked short ribs, Bordelaise sauce, mushrooms, onion, provolone cheese 20.50

### Crepe Lorraine

Ham, spinach caramelized onions over mornay sauce topped with an over easy egg 18.25

## SWEET CRÊPES

18"COLOSSAL crêpes served with whipped cream (except citron) and topped with powder sugar.

All crêpes can be made gluten free

**ADD GELATO 3.95**

### Suzette

Peaches flambéed with orange liqueur and caramel 13.99  
Pairs well with French vanilla gelato

### Crème de la Crème

Whipped custard mascarpone cream, stuffed with bananas and drizzled with caramel sauce 14.50

Pairs well with sea salt caramel gelato

### Monkey & Nuts

Nutella banana stuffed crêpe with figs & caramelized walnuts drizzled with chocolate sauce 15.75

Pairs well with Nutella gelato

### Berry & Berry Nice

Whipped berry mascarpone filling, fresh berries, and drizzled with raspberry sauce 15.75

Pairs well with frutta di bosco gelato

### Pomme a la mode

Flambéed with orange liqueur, cinnamon sugar, apples and drizzled with caramel sauce 13.95

Pairs well with French vanilla gelato

Don't forget to visit our sister restaurant located in the same plaza.



**2835 Showplace Dr. #103  
Naperville IL 60564**

#### NOTICE TO CONSUMER

Consuming raw or Undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let us know of any allergies to take the necessary precautions to serve you, do know we have the following allergens in house and they might come in contact with: Milk, Egg, Fish, Tree nuts, Peanuts, Shellfish, Wheat and Soy