



FRESH OYSTERS

½ DOZEN
~ 21.99 ~

DOZEN
39.99

LES SOUPS

FRENCH ONION SOUP
~ Bowl 8.95/ Cup 6.50 ~

SOUP DU JOUR
~ Bowl 8.00/ Cup 5.50 ~

LES HORS'DOEUVRE

BACON DATES

Four dates encapsulated with panko crusted cream cheese, wrapped in crispy bacon, and topped with house apricot marmalade and garnished with pears, mixed greens, vanilla pomegranate dressing, parmesan cheese
~ \$14.95

BRIE & FIG TARTINES

Five slices of French baguette topped with apricot marmalade melted brie cheese and marinated figs in a honey citrus blend sprinkled with parmesan cheese
~ \$13.95

ESCARGOTS AU BEURRE PERSILLÉ

Six escargots cooked with Beurre Maître d'Hôtel and served with a French baguette
~ \$16.50

CARPACCIO

Thin slices of raw beef served with tomato garlic, mushrooms, capers, avocado, truffle oil and topped with parmesan cheese
~ \$18.50

CREVETTES AU PERNOD

Sautéed shrimp with Pernod (alcohol) sauce and creamy spinach
~ 17.25

CHARCUTERIE ET FROMAGE

Trio of Artisan cheeses and cured meats served with apricot jam, caramelized walnuts, fresh fruit and French baguette on the side
~ 21.95

MOULES-FRITES

Steamed Mussels in white wine garlic sauce, parley, and fresh tomato over French fries
~ \$19.20

POULPE GRILLÉ

Grilled octopus served with roasted peppers, arugula and balsamic oil
~ 19.50

POLENTA FONDUE

Soft Cornmeal topped with sautéed wild mushrooms, artichokes, truffle oil and topped with parmesan cheese served with a French baguette on the side
~ \$14.50

STEAK TARTAR

Served raw and cold with egg yolk, capers, cornichons, parsley, Dijon mustard and toast points
~ 18.50

LES SALADE

BISTRO SALAD

Romaine lettuce, tomato, red onions, cucumber, soft French baguette croutons served with herbes de Provence dressing topped with parmesan cheese
~ \$7.50 / \$11.00

CAESAR SALAD

Romaine lettuce tossed with home-made caesar dressing, home-made croutons topped with parmesan cheese
~ 7.95 / 10.95

TROPICAL SALAD

Mix greens, bacon bits, mango, avocado, cucumber, jicama, bell pepper, red cabbage served with mango lime vinaigrette dressing
~ \$13.25

WEDGE SALAD

Iceberg lettuce, tomato, red onions, bacon bits, crumble blue cheese served with house blue cheese dressing
~ \$11.75

NICOISE

Mixed greens, grape tomatoes, nicoise olives, soft boiled egg, red onion, green beans, fingerling potatoes and honey lemon balsamic vinaigrette dressing
~ 8.5 / 13.5

SUMMER IN PARIS

Mixed greens, strawberries, candied walnuts, red onion served with vanilla pomegranate dressing topped with goat cheese
~ 7.50/11.95

SANDWICHES

BISTRO BURGER \$18.95

10oz beef burger patty served with caramelized onion, applewood bacon, gruyere cheese, provolone cheese and aioli spread brioche bun

LES LEGUMES BURGER \$16.75

100% Vegan pattie, bun and cheese, topped with sliced tomato, lettuce and red onion

STEAK SLIDERS \$20.50

A trio of fillet mignon sliders spread with a Maître butter and French fries

HOMARD ROLL \$26.75

4oz Chopped Lobster meat with house chipotle-mayonnaise, sheered lettuce and tomato

BOOK YOUR PRIVATE PARTY OR ASK ABOUT OUR NEW CATERING MENU



LES ENTRESS

STEAK FRITES

Duo of 4oz. filet mignon served with haricot verts, Bordelaise wine sauce and French fries
~ \$35.50

JARRET D' AGNEAU

Braise Lamb shank with natural juices
Bordeaux sauce served with baby carrots and spinach mashed potatoes
~ \$30.50

SAUMON GRILLÉ

Grilled salmon fillet served with portobello mushrooms, grilled onions, grilled asparagus, fresh avocado and drizzled with balsamic lemon glaze
~ \$28.50

JAMBALAYA

Spicy jambalaya rice with chicken, andouille sausage, shrimp, roasted peppers and cajun seasoning
~ 32.50

VEAU ET CHAMPIGNONS

Sautéed Veal scaloppini served with porcini mushrooms, lardons, peas, light brandy cream sauce and soft polenta
~ \$33.50

FAUX FILET

12oz Grilled ribeye served with chipotle cream sauce, potato sticks and a side of guacamole
~ \$39.50

MÉDAILLONS DE PORC

Pork medallions wrapped with prosciutto served with asparagus, pommes landaises and herb lemon sauce
~ \$28.50

BOUILLABAISSE

Traditional Provençal fish stew, calamari, shrimp, clam, scallops and mussels served over a fresh fennel saffron scented fish broth topped with crostinis
~ \$37.95

CUISSES ET COQUILLE

Lightly floured pan-fried frog legs served over persillade sauce and creamy spinach
~ \$27.50

POULET AU BLANC

Oven roasted farm-raised chicken breast served with green beans, fingerling potatoes and garlic white wine
~ \$23.95

CANARD AU VIN

Braised duck leg served with mushrooms, carrots and red wine reduction
~ \$29.90

PÂTES À LA QUEUE DE BŒUF

Pappardelle pasta tossed in beef Au Jus tomato sauce, mushrooms, caramelized onions topped with braised Oxtail & ricotta
~ \$26.90

PATES AU POULPE

Fettuccini, octopus, pepperoncini, tomatoes onion, thyme and garlic wine sauce
~ 28.50

BEEF BOURGUIGNON

Diced short rib, mushrooms, carrots and pearled onions served with parmesan bordelaise sauce. Side of garlic mashed potatoes
~ 27.90

PÂTES AUX PALOURDES

Fettuccini pasta tossed with clam meat and white wine cream sauce topped with little neck clams
~ \$23.95

FRENCH SWEET CREPES

Add Gelato \$3.5

BERRY & BERRY NICE 9.50

An 18" crepe stuffed with house berry mascarpone cream cheese fresh berries, and topped with whipped cream raspberry sauce and powdered sugar

CANNOLI 9.50

An 18" crepe stuffed with chocolate chip ricotta impastata, chantilly cream and topped with caramel sauce and powdered sugar

LA CITRON 9.50

An 18" crepe topped with fresh squeezed lemon, lemon slices and powder sugar

CRÈME DE LA CRÈME 9.50

An 18" crepe stuffed with house Bavarian cream custard, bananas, chantilly cream and topped with whipped cream caramel sauce and powdered sugar

POMME À LA MODE 9.50

An 18" crepe stuffed with flambéed cinnamon sugar apples and topped with whipped cream caramel sauce and powdered sugar

MONKEY & NUTS 9.50

An 18" crepe stuffed with Nutella, bananas, figs, caramelized walnuts, chantilly cream, chocolate sauce and powdered sugar

SUZETTE 9.50

An 18" crepe stuffed with peaches that are flambéed with orange liqueur and topped with whipped cream caramel sauce and powdered sugar

L'ACCOMPAGNEMENT

FRITTES \$6.00

SPINACH \$5.00

GREEN BEANS \$6.00

PARMESAN TRUFFLE FRITES 7.50

BROCCOLI \$6.00

MUSHROOMS \$6.00

SOFT POLENTA \$6.00

ASPARAGUS \$6.00

GARLIC OR SPINACH MASHED POTATOES \$6.00

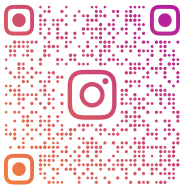
FINGERLING POTATOES \$6.00

NOTICE TO CONSUMER

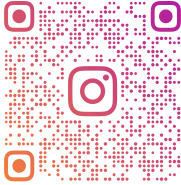
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Please let us know of any allergies to take the necessary precautions to better serve you. Do note that we do have the following allergens in house and they might come in contact with: Milk, egg, fish, treenuts, peanuts, shellfish, wheat and soy.

Paris Bistro and Creperie LLC 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.

THANK YOU ALL FOR YOUR SUPPORT! PLEASE, HELP US CONTINUE TO GROW AND FOLLOW! BOOK YOUR NEXT PRIVATE EVENT! ALSO, CHECK OUT OUR WEEKLY SPECIALS AND GIVEAWAY DAYS!



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