



CHEZ MOI

APPETIZERS

ONION SOUP \$7
Crouton, Gruyere

CHARRED SMOKED OCTOPUS \$11
Crostini, Salsa Verte

CROQUE MADAME \$10
Pork Belly, Truffled Goat Cheese Cream

ESCARGOT \$8
*Garlic Butter
with Marrow add \$4*

SALMON TARTARE \$11
Fine Herbs, Shallot, Garlic, Tobiko

COCKTAILS \$10

CHEZ MOI
*Vodka, Fresh mint,
Lime, Cassis, soda*

PAMPLEMOUSSE
*Tequila, Grapefruit, Lime,
Triple sec, Chili powder*

BASILIC
*Gin, Aloe, Coconut,
Lemon, Fresh Basil*

PROVOCATEUR
*Rum, sparkling rose wine,
white grape juice, apple juice*

CHARCUTERIE PLATE

\$15

CHEESE PLATE

\$15

Daily Selections

OYSTERS

1/2 Dozen

\$9

ENTREES

BURGER
Lettuce, Tomato, Onion
13
*Gruyere or Goat Cheese \$1
Bacon \$2*

STEAK FRITES
Spinach
Choice of Au Poivre or Bernaise Sauce
23

BISTRO STEAK
with French Fries
17

MOULES FRITES
Garlic Wine Broth, Crostini, Garlic Foam
16

BOUILLABAISSE
Market Fish, Mussels, Prawns, Rouille
20

PAN ROASTED CHICKEN
Jus, Pomme Puree, Cippolini Onions, Baby Carrots
17

MARKET FISH
Seasonal Vegetables
22

SALADES

DUCK SALAD 12
Smoked Goat Cheese, Arugula

SPRING SALAD 9
Assortment of Seasonal Vegetables

MIXED GREENS 7
Cherry Tomatoes, Vinaigrette

SIDE DISHES

HARICOTS VERTS SPINACH POMME NOISETTE

\$6 each

DESSERTS

\$7

CREME BRULEE
Chef's Choice

WARM CHOCOLATE CAKE
Salted Caramel

FRUIT PLATE
White Chocolate

ICE CREAMS & SORBETS