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# Chez Moi

Menu Prices — October 24, 2026

Chez Moi menu with prices in United States, updated October 2019: 84 items across 10 categories, prices from $3.00 to $70.00.


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# Chez Moi Menu with Prices (United States)

Chez Moi menu with prices in United States, updated October 2019: 84 items across 10 categories, prices from $3.00 to $70.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/chez-moi

**Menu categories:** Hors D’oeuvres · Soupes Et Salades · Nos Viandes · Nos Poissons · Végétarien · Sides · Non Alcoholic · Petit Déjeuner · Les Benedictes · Le Déjeuner

## Hors D’oeuvres

| ITEM | PRICE |
|---|---|
| **Onion Tart**<br>Sour cream, bacon, onions. | **$11.00** |
| **Charcuterie - Chef Selection**<br>Cornichons, mustard. | **$15.00** |
| **Foie Gras Aux Pommes**<br>Seared duck liver, sautéed apples, creamy polenta. | **$16.00** |
| **Escargots en Croute**<br>Maître d'butter, baked under puff pastry crust. | **$13.00** |
| **Steak Tartare**<br>Raw beef, capers, onions, mustard, egg yolk. | **$19.00** |
| **Risotto Forestier**<br>Wild mushroom, Parmesan, red wine sauce. | **$12.00** |

## Soupes Et Salades

| ITEM | PRICE |
|---|---|
| **French Onion Soup**<br>Rich beef broth, swiss cheese, crouton. | **$9.00** |
| **House Salad**<br>Mixed greens, tomato, cucumber, apple. | **$12.00** |
| **Salade de Betterave**<br>Roasted beets, mixed greens, blue cheese. | **$12.00** |
| **Lobster Bisque**<br>Lobster bisque, crab meat, ginger infused olive oil. | **$14.00** |
| **Salade D'orange Au Poivre**<br>Arugula, orange, pomegranate, cracked black pepper. | **$12.00** |

## Nos Viandes

| ITEM | PRICE |
|---|---|
| **Agneau Romarin**<br>Braised lamb shank, couscous, raisins, carrots, eggplant, rosemary broth. | **$26.00** |
| **Boeuf Bourguignon**<br>Braised short ribs, mashed potatoes, roasted vegetables, grand-mère garnish. | **$27.00** |
| **Coq Au Vin**<br>Red wine braised chicken, mushrooms. Carrots, onions, peas, bacon, linguine. | **$24.00** |
| **Stuffed Pork Tenderloin**<br>Spinach, goat cheese, sun-dried tomato, mustard sauce, mashed potatoes. | **$25.00** |

| ITEM | PRICE |
|---|---|
| **Côte de Boeuf Au Poivre (32 oz.)**<br>Bone-in ribeye for two, confit onion, broccoli, French fries. | **$70.00** |
| **Duck a L'orange**<br>Confit duck leg, seared duck breast, orange, mashed potatoes, roasted vegetables. | **$28.00** |
| **Cassoulet Toulousain**<br>Sausage, duck confit, lamb, white beans, tomato, garlic, onion. | **$28.00** |

## Nos Poissons

| ITEM | PRICE |
|---|---|
| **Skate Wing Grenobloise**<br>Capers, lemon, cabbage. | **$26.00** |
| **Sautéed Salmon**<br>Butternut squash, risotto, fresh cranberry, beurre blanc. | **$27.00** |
| **Pan Seared Wahoo**<br>Wahoo, cream of corn, red pepper, diced potatoes. | **$26.00** |
| **Coquilles St Jacques**<br>Pan seared scallops, polenta, lobster sauce. | **$33.00** |

## Végétarien

| ITEM | PRICE |
|---|---|
| **Pumpkin Ravioli**<br>Sautéed mushrooms, squash. | **$21.00** |
| **Plat Végétarien**<br>Daily selection of roasted vegetables. | **$21.00** |
| **Cassoulet Végétarien**<br>Roasted vegetables, white beans, tomato, garlic, onion. | **$21.00** |

## Sides

| ITEM | PRICE |
|---|---|
| **Mashed Potatoes** | **$7.00** |
| **Roasted Vegetables** | **$7.00** |
| **French Fries** | **$7.00** |
| **Sautéed Wild Mushrooms Q** | **$7.00** |
| **Creamed Spinach** | **$7.00** |

## Non Alcoholic

| ITEM | PRICE |
|---|---|
| **Fraise Menthe**<br>Fresh strawberries, fresh mint, q club soda, q ginger ale. | **$5.00** |
| **Bluet Citron Vert**<br>Fresh blueberries, fresh lime, q club soda. | **$5.00** |
| **Fresh Lemonade** | **$4.00** |

| ITEM | PRICE |
| --- | --- |
| **Limeade** | **$4.00** |
| **Perrier** | **$4.00** |
| **Q Organic, Agave Sweetened Soda**<br>Kola, grapefruit, ginger ale, ginger. | **$4.00** |
| **Sprite** | **$3.50** |
| **Diet Coke** | **$3.50** |

## Petit Déjeuner

| ITEM | PRICE |
| --- | --- |
| **French Toast**<br>Croissant French toast, raspberry coulis and fresh berries. | **$12.00** |
| **Smoked Salmon Bagel**<br>Cream cheese, capers, onions, petite salad. | **$13.00** |
| **Vanilla Pancakes**<br>Vanilla buttermilk pancakes, butter and maple syrup. | **$11.00** |
| **Croissant** | **$4.00** |
| **Bagel** | **$4.00** |
| **Canadian Bacon** | **$3.00** |
| **Ham** | **$3.00** |
| **Bacon** | **$3.00** |
| **Our Famous Quiche Lorraine**<br>Bacon, Gruyere and onion quiche with petite salad. | **$13.00** |
| **Cheese Omelette**<br>Omelette with swiss cheese and choice of ham or wild mushrooms served with petite salad and French fries. | **$12.00** |
| **Steak Frites**<br>6 oz. steak and fried egg, French fries, hollandaise. | **$16.00** |
| **Crêpes Grand-Mère Au Gratin**<br>Baked chicken, mushroom, onion, bacon, crêpes with béchamel and cheese, petite salad. | **$13.00** |

## Les Benedictes

| ITEM | PRICE |
| --- | --- |
| **Classique**<br>Poached eggs, Canadian bacon, white truffle hollandaise. | **$13.00** |
| **Florentine**<br>Poached eggs, spinach, shallot, white truffle hollandaise. | **$11.00** |
| **Au Saumon Fumé**<br>Poached eggs, smoked salmon, white truffle hollandaise, capers. | **$14.00** |

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| **Limeade** | **$4.00** |
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| **Q Organic, Agave Sweetened Soda**<br>Kola, grapefruit, ginger ale, ginger. | **$4.00** |
| **Sprite** | **$3.50** |
| **Diet Coke** | **$3.50** |

## Le Déjeuner

| ITEM | PRICE |
|---|---|
| **Soupe a L'oignon**<br>Rich beef broth, swiss cheese, crouton. | **$8.00** |
| **Escargot**<br>Maître d'butter, baked under puffy pastry crust. | **$12.00** |
| **Chez Moi Salad**<br>Mixed greens, cucumber, tomato, apple, croutons, vinaigrette. | **$6.00** |
| **Asparagus & Parmesan Salad**<br>Mixed greens, asparagus, Parmesan, vinaigrette. | **$15.00** |
| **Chicken Salad Mediterranée**<br>Organic chicken breast, mixed greens, green apples, oranges and mixed berries. | **$15.00** |
| **Croque Monsieur/Madame**<br>Toasted bread, béchamel, ham, swiss cheese. | **$10.00** |
| **Salad Lyonnaise**<br>Frissé, bacon, poached egg, croutons. | **$10.00** |
| **Asparagus Quiche**<br>Egg, asparagus, and onion quiche, petit salad. | **$12.00** |
| **Our Famous Quiche Lorraine**<br>Bacon, Gruyere and onion quiche with petit salad. | **$13.00** |
| **Grilled Salmon**<br>Grilled salmon, sautéed zucchini, basil, lemon. | **$14.00** |
| **Steamed Mussels**<br>White wine, shallots, French fries. | **$12.00** |
| **Burger Chez Moi**<br>Beef patty, short ribs, swiss cheese, au poivre sauce, frites. | **$15.00** |
| **Charcuterie**<br>Chef's selection. | **$12.00** |
| **Cheese Plate** | **$12.00** |
| **Steak Frites**<br>Grilled steak, maître d'butter, French fries. | **$19.00** |

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|---|---|

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**Sprite** **$3.50**

**Diet Coke** **$3.50**