

# CHEZ MOI

CANCUN FRENCH RESTAURANT MEXICO

## COLD APPETIZERS

 **SALADE “CHEZ MOI”**

Endive, steamed lobster, black lentils, goat cheese.

 **SAUMON PARISIEN**

Marinated salmon, smoked eel, spiced croutons, organic vegetables, pink pepper, coriander.



**TARTELETTE DE TOMATE A LA PROVENÇAL**

Mille-feuille, black olive tapenade, crushed tomatoes, cherry tomato confit, basil sorbet, citrus cream, toasted pine nuts.

 **THON ÉPICÉ SAISI**

Served rare, black, pink, and Sichuan peppers, creamy dill sauce, topped with Normandy style *pied de cochon*.



GLUTEN FREE



NUT FREE



DAIRY FREE



VEGAN



VEGETARIAN

Dishes are subject to change without prior notice.

## HOT APPETIZERS

 **HUÎTRES SABAYON**

Champagne sabayon, tomato, lemon cream, chives.

 **SOUPE À L'OIGNON**

French onion soup, melted gruyère

 **CONFIT DE CHÈVRE**

Sauteed spinach, wild mushrooms, goat shoulder confit, wild mushrooms, black currant reduction, parsley.

 **ESCARGOTS CHEZ MOI**

Sautéed in garlic butter and parsley, beef and port reduction, broccoli and garlic purée, carrot confit, crispy fine herbs, black truffle oil.



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## FISH AND SEAFOOD

### NOIX DE SAINT JACQUES SAUTÉE

Poppy seed crust, cauliflower purée, saffron white wine sauce, Toulouse sausage.

### FILET DE BASSE

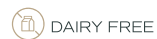
Black juniper berry butter, leek and bacon fondue, petite vegetables, light cream sauce, tarragon.

### **CASSEROLE DE FRUITS DE MER MARSEILLAISE**

Prepared sous vide with shrimp, octopus, lobster, crab, marinated anchovies, pear, Melipona honey, Chef Michel's signature mashed potatoes, mesclun, toasted macadamia.

### SAUMON NATURE

Artisanal chorizo, furikake crumble, shrimp chips, salt-crusted beets, cardamom, crispy Basmati rice.



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## MEAT & POULTRY

### FILET DE PORC GRILLÉ À LA SAINT-GERMAIN

Beef filet, potato au gratin, wild mushroom persillade, pea sprout puree, rosemary reduction, white truffle oil.

### CANARD TRADITIONNEL À L'ORANGE

Honey-orange reduction, aromatic herbs, Grand Marnier, braised endive with bacon, citrus purée.

### CÔTES DE BŒUF BRAISÉES

Slow-cooked for 18 hours au vin, phyllo pastry, Chef Michel's signature mashed potatoes, foie gras emulsion.

### OSSOBUCO D'AGNEAU

Creamy mustard sauce, Parisian-style potatoes, candied tomatoes.



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# VEGETARIAN / GLUTEN-FREE / VEGAN OPTIONS

## **SALADE MAISON**

Endive, steamed lobster, black lentils, goat cheese.

## **PROVENÇAL TOMATO TARTLET**

Mille-feuille, black olive tapenade, crushed tomatoes, cherry tomato confit, basil sorbet, citrus cream, toasted pine nuts.

## **RAVIOLI DE CANNES**

Gluten-free ravioli, Provençal ratatouille, candied tomato.

## **RIZ CROUSTILLANT**

Coconut oil, saffron, beet, wild mushrooms, petite vegetables, endive, macadamia, toasted pine nuts.



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# DESSERTS

 **UN RÊVE DE CHOCOLAT**

Gianduja chocolate and hazelnut mousse, salted caramel ice cream.

 **TARTE AUX POMMES**

Traditional Normandy-style apple pie, baked to order.  
(Please allow 25 minutes)

  **CRÈME BRÛLÉE**

Vanilla bean.

   **PROFITEROLES DE L'ODÉON**

Raspberry profiteroles, pistachio cream.

 **CRÈME ANGLAISE CLASSIQUE**

Cocoa and hazelnut custard, banana ice cream.



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Due to the risk of foodborne illness, the consumption of raw and/or undercooked foods is at the discretion of the consumer. If you have any allergies, dietary restrictions, or alimentary intolerance, please inform your server.



Your well-being is our priority. We encourage you to choose healthy options during your stay, and explore nutritious and delicious dishes at our restaurant.

