

ChezBoët

French Home Cooking

*Great beginnings:
“C’est l’heure de l’apéritif!”*

May we suggest a traditional
French Apéritif
to open your palate?

Kir \$9

White wine with Creme de Cassis.

Kir Royale \$11

Champagne with Creme de Cassis. Invented by a
French Priest from Burgundy in the 1940s.

Kir Yvette \$11

Champagne with Creme Yvette:
violet petals, berries, orange peel.

La Suze \$10

Fortified wine of Elderflower
roots, aromatic herbs.

Dubbonet Rouge \$9

Fortified wine with herbs & spices.

Lillet Blanc \$10

Apéritif from Bordeaux made with wine,
herbs & citrus liqueurs.

Ricard French Pastis \$12

Anise liqueur served on the rocks with water.

Noilly Prat \$9

Dry French vermouth with aromas of Juniper, thyme, and laurel.

**Chez Boët thanks you for dining with us. We invite you
to try any one of our apéritifs or classic cocktails.**