



Est. 2003

ChezBoët

French Home Cooking

Reservations: 239.643.6177

A Grignoter / Starters

CHAUD / WARM

- SOUPE À L'OIGNON:** our signature French onion soup gratinée, gruyere, port and marsala wine. 12
- SOUPE DE POISSON:** puréed soupe with leek, fennel root, saffron, lobster, croutons, rouille. 13
- SAUTÉED JOYCE FARMS CHICKEN LIVER:** caramelized onions, mushrooms, mesclun. 12
- LES MOULES:** P.E.I. mussels, white wine, garlic, shallots, lemon. 18
- LA CASSOLETTTE FORESTIÈRE:** oyster mushrooms baked in cocotte, shallots, white wine, crème fraîche, gratinée au gruyere. 16
- ESCARGOTS DE BOURGOGNE:** French escargots broiled in parsley, garlic, Ricard butter. 16
- LA DOUZAINÉ:** Twelve French escargots de Bourgogne broiled in parsley, garlic, Ricard butter. 27

FROID / COLD

- LA SALADE BOËT:** organic mesclun, baby heirloom tomatoes, toasted hazelnuts, white truffle, vinaigrette or Balsamic vinaigrette. Walnuts optional. [Add goat cheese or blue cheese: \$2] 12
- PÂTE MAISON CORNICHONS:** Lisa's country-style pork terrine, red wine, wild mushrooms. [Take home an 8 oz. packaged pâté for: \$10] 12
- JURA SALADE:** organic mesclun, lentilles vertes du Puy A.O.C., organic beets, Jura cheese, vanilla dressing. 15
- FRENCH LENTIL SALADE:** lentilles vertes du Puy A.O.C., carrots, goat cheese, celery, toasted, walnuts, walnut oil. 14

Le Fromage / Imported Cheese

- ASSIETTE DE FROMAGES:** Assortment of French artisanal cheeses "affinés." 17
- LA FONDUE SAVOYARDE:** Gruyere, Emmentaler, white wine, Kirsch accompanied by French bread and vegetable plate. (minimum 2 servings) \$ 26 per person
- SALADE DE CHÈVRE CHAUD PAIN POILÂNE:** Aged Loire goat crottin cheese, toasted Poilâne bread from Paris, salad frisée, Champagne vinaigrette. 18

Plats Principaux / Main Courses

Accompanied by vegetables AND potato, rice, or couscous

LES VIANDES / WAGYU BEEF, & LAMB

- WAGYU BOEUF BOURGUIGNON:** red wine braised Wagyu beef chuck carrots, mushrooms, pearl onions. 34
- WAGYU STEAK FRITES:** Butcher's hand-cut #4 Wagyu NY strip, anchovy butter, fresh hand-cut Idaho fries, green salad. 52
- BASQUE BURGER:** 1/2 lb. Wagyu beef, Basque cheese, Espelette, brioche bun, vegetable, fresh hand-cut Idaho fries. Oeuf à Cheval upon request. 21
- CARRÉ D'AGNEAU:** 10-oz. New Zealand lamb rack, Dijon, herbes, port wine sauce. 39
- PETIT CARRÉ:** 5-oz. New Zealand lamb rack, Dijon, herbes, port wine sauce. 28
- LAMB TAGINE:** Colorado lamb shoulder stew, cumin, curry, prunes, couscous. 34

La Cocotte Du Jour

Please ask about our daily inspiration served in a French cast iron covered dish



LES POISSONS / SEAFOOD *All seafood we serve is sourced from sustainable fisheries*

- MOULES FRITES:** P.E.I. mussels, white wine, garlic, shallots, fresh hand-cut Idaho fries. 29
- PASTA CREVETTES:** pasta, Pink Gulf Shrimp, fresh tomato, herbes. 32
- SEAFOOD TAGINE:** scallops, shrimp, fish, preserved lemon, dates, lemon cream sauce, couscous. 33
- WILD-CAUGHT LOCAL SNAPPER EN PAPILOTTE:** white wine, basil, garlic, EVOO. 37
- SEMI-WILD SALMON:** baked in white wine, lemon beurre blanc, capers. 38
- COQUILLES ST. JACQUES AU CIDRE BRETON:** Wild-caught Jumbo diver scallops sautéed, shallots, Brittany cider with French thym cream sauce. 39
- PETITE COQUILLES:** Half portion of Jumbo diver scallops, Brittany cider. 29
- LA BOUILLABAISSE:** 6-oz. Maine lobster tail, pink Gulf shrimp, scallops, clams, mussels, snapper, poached in our homemade soupe de poisson. 46

LA VOLAILLE / FOWL

- POULET NORMAND:** Joyce Farms frenched chicken breast, caramelized apples, Calvados cream sauce. 31
- CHICKEN TAGINE:** Joyce Farms frenched chicken breast, curry, currants, apricots, almond cream sauce. 31
- CANARD RÔTI:** half roasted duck, fresh orange and orange liqueur sauce. 36

LES PÂTES ET LEGUMES / PASTA & VEGGIES

- LES PÂTES PROVENÇALE:** pasta sautéed with fresh tomato, herbs. 24
- LE VEGETARIAN:** Tofu sausage, market fresh vegetables, red rice. 21

A CÔTÉ / SIDES

- POMMES FRITES:** Fresh hand-cut Idaho fries, moutarde de Dijon. 9
- LA ROUILLE SAUCE:** Saffron, garlic, Espelette pepper, mayo, great with frites! 2.5
- SUBSTITUTE:** Our hand-cut frites for your potato/rice accompaniment. 3.5

The majority of our menu items are Gluten-Free. Menu items containing glutes are indicated by the symbol G. Please let your server know if you have special dietary restrictions due to allergy or intolerance. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Note: A split charge of \$8.50 will be added for all shared entrées & a service charge of 20% is added for parties of 6 or more. Chez Boët gift certificates are a great gift idea! RESERVE NOW! 239.643.6177 -or- ChezBoetNaples.com

The story of ChezBoët

“AMERICAN GIRL MEETS FRENCHMAN IN PARIS”

We met and married in Paris and loved our long weekends in the French countryside cooking traditional, home-style dishes with family and friends with what came from the family farm and garden. When we moved to Naples 26 years ago, we knew we had found a perfect place to recreate those experiences.

Naples' original restaurants and the village charm of Old Naples inspired us to open our restaurant, Chez Boët, in the waterfront neighborhood of Crayton Cove in 2003. That first year, we made a commitment to cooking healthy food with locally grown, organic, and seasonal produce and locally-sourced seafood making us one of the first market-inspired restaurants in Southwest Florida. In 2011, we became the City of Naples first certified Green Business. We're still inspired and proud to be part of what we love best about Naples. Our favorite part is sharing our passion for French food and culture with you.

THE PASSION CONTINUES WITH VOYAGE BOËT

In Summer 2020, we will host our custom curated insider tours of regional France for the tenth year. Each June and September, we guide small group culinary and wine adventures to culturally-rich destinations such as Alsace, Champagne, Dordogne, Gascogne, Bordeaux, Le Pays Basque, Provence, and the Loire, to enjoy authentic food, regional wines and local customs. If you have a taste for the good life and worry-free travel in France, let us inspire your inner foodie on a future trip!

For additional details and itineraries visit VoyageBoet.com.

Thank you for supporting Chez Boët, a locally owned, independent restaurant and founder of Naples Originals.



Lisa & Philippe
Owners, Chez Boët

Menu Definitions:

A.O.C. Appellation d'Origine Contrôlée is a designation of origin dating back to the 15th century, French regulations established in France to define quality standards for special regional products that derive their uniqueness from the specific geographical region where they are grown and produced.

Affinage or Affiné = The craft of maturing and aging artisanal cheeses

Oeuf à cheval = literally “egg riding in the saddle” or fried egg on top of the burger

Piment d'Espelette = A.O.C. French chili pepper cultivated in Espelette, a village in Le Pays Basque, since the 16th century. A cornerstone in Basque cuisine, it is mildly hot with a smoky flavor.

Riz Rouge de Camargue = a wild red rice grown in Camargue, Provence.

Wagyu Beef = from the Japanese Wagyu cattle (same as the famous breed from Kobe, Japan) raised in Australia on a strict vegetarian diet, highly marbled, antibiotic- and hormone-free. All our beef is hand-cut to our specifications by our local artisanal butcher Jimmy P's. Note: Our wagyu ground beef is an all-natural product with no additives, (extenders, binders, or seasonings) like those permitted in conventional certified ground beef.

La Rouille = a saffron, garlic mayonnaise, literally means “rust” due to color of sauce.

THE LANGUAGE OF FONDUE:

Fondue = comes from the French verb “fondre,” meaning to melt.

Caquelon = communal pot.

Réchaud = a warming base for the fondue pot.

Religieuse = the thin cracklely piece of cheese found at the bottom of a fondue pot

BOUTIQUE BOËT

BoutiqueBoet.com is an importer of unique items for your kitchen and home all proudly made in France. Shop online or in our retail corner from our selection of authentic gifts and gourmet products, many originally sourced for use in our award-winning neighborhood bistro.

CHEZ BOËT PERSONALIZED

Ask us about our custom food to-go and on-site hosting for groups and special events. Order a custom quiche for Sunday brunch or lunch with friends or take home a packaged Pâté Maison.

RESERVE NOW! 239.643.6177 - or - ChezBoetNaples.com

755 12th Avenue South at Crayton Cove In Old Naples. Established in 2003

