

Hotels



OTAs

Aggregators

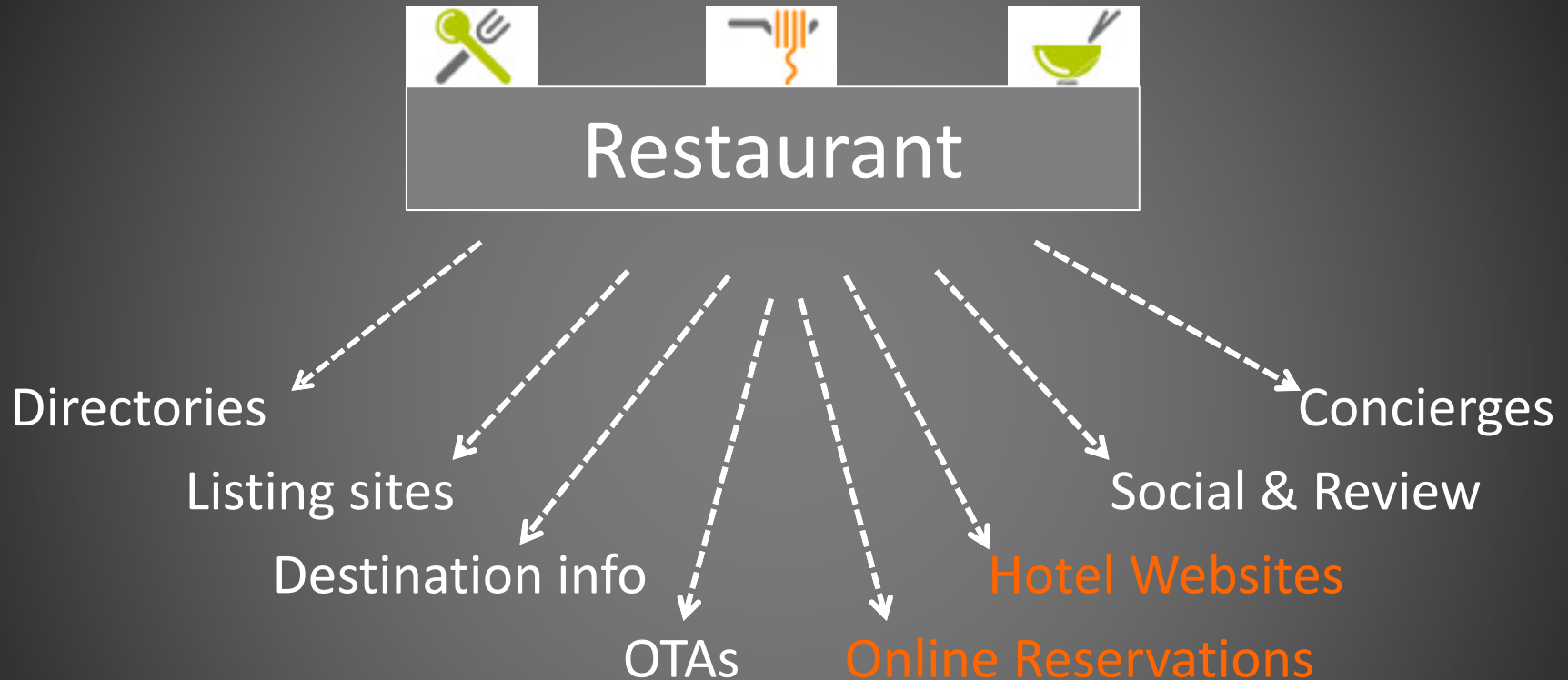
Travel Agents

Social & Review

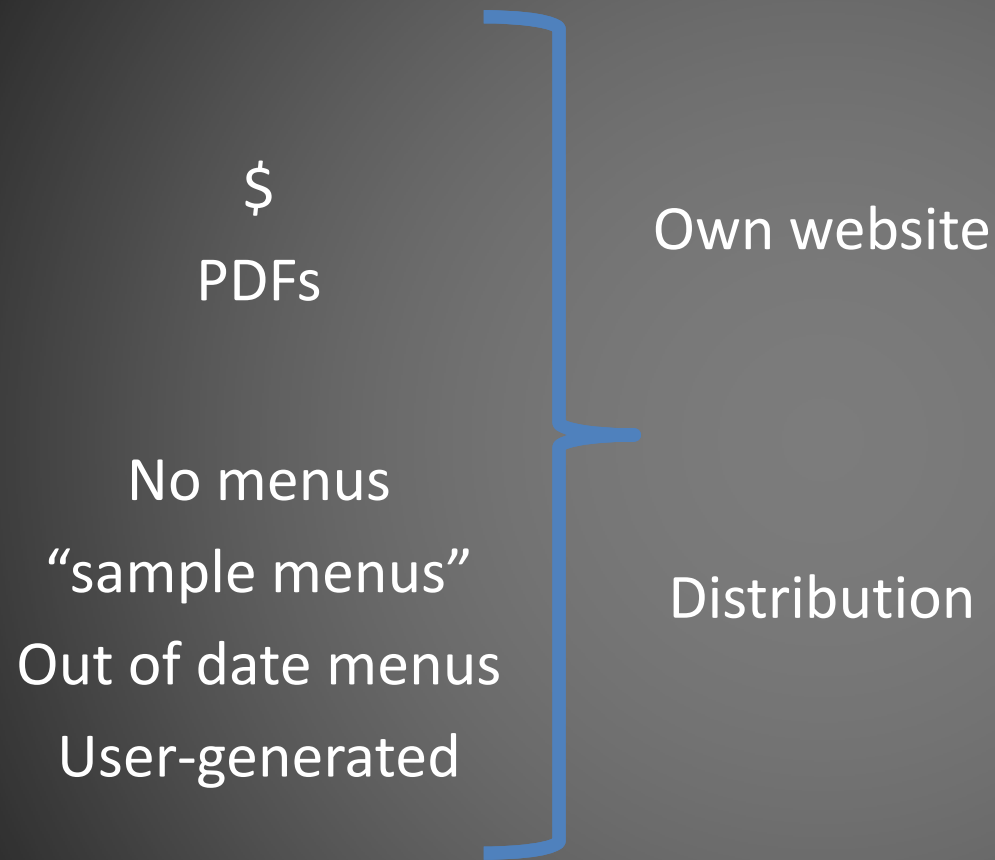
Tour Operators

Shopping & Comparison

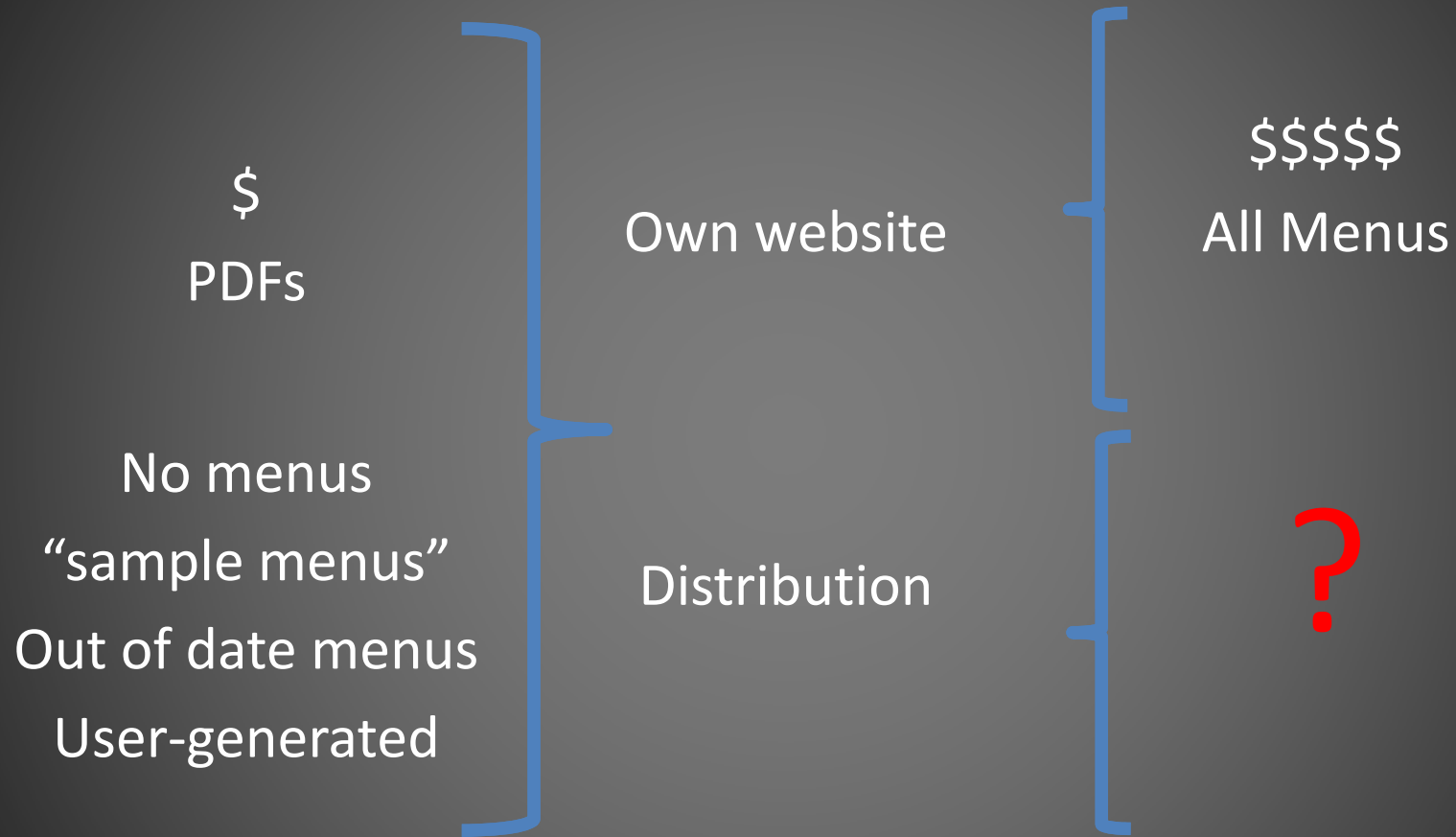
Local Services - Hidden Content



Result for Restaurants



Result for Restaurants



Solution

hosted service
all menus
browser based viewer
“smart” display
low cost



own website



distribution



menupod by menumodo

Chez Moi reserve menu updates share t f

Lunch Dinner Drinks Easter Brunch

1 / 1 Download Print PDF

Chez Moi
Lunch Menu
Winter 2010

Native lobster bisque 8

Foie gras and chicken liver parfait, walnut toast 10

Oak smoked salmon, potato and chive salad, caper berries 7.50

Seared mackerel, white fish brandade puree, pickled carrots and shallots 9

Pumpkin velouté, sage and Parmesan croutons 6.5

West Mersea rock oysters 1/2 dozen

Classic steak tartare with melba toast

Bay of salmon, grilled courgettes, tomato relish, Dressed crab and

updated: Mar. 3, 2010 powered by menumodo

menupod by menu**modo**

Chez Moi [reserve](#) [menu updates](#) [share](#) [t](#) [f](#)

[Lunch](#) **[Dinner](#)** [Drinks](#) [Easter Brunch](#)

1 / 1 Download Print PDF

Chez Moi
Dinner Menu
Winter 2010

DAILY PASTA 16.50

WILD MUSHROOM RISOTTO Golden Chanterelles, Hen of the Woods, King Trumpets Idiazabal Cheese 18.00

CARAMELIZED SEA SCALLOPS Brentwood Farms Sweet Corn Succotash, Mache Tomato Basil Coulis 24.00

ROASTED SCOTTISH SALMON Sea Beans, Toybox Tomatoes, Roasted Fingerlings Sundried Tomato Vinaigrette 23.00

CHICKEN PAILLARD Wild Baby Arugula, Cherry Tomatoes, Marsala Sauce 17.50

FREE RANGE ROASTED HALF CHICKEN Sourdough Stuffing, Blue Lake Green Beans Rosemary Jus 19.50

OVEN ROASTED PORK CHOP Juniper Berry and Coriander Brined, Garlic

updated: Mar 5, 2010 powered by menu**modo**

menupod by menu**modo**

Chez Moi reserve menu updates share t f

Lunch Dinner **Drinks** Easter Brunch

1 / 1 Download Print PDF

Chez Moi

Drinks Menu

Sparkling Charles de Fere NV Jean-louis Brut Loire Valley	7.5
Pommery Pop extra dry, Champagne (187 ml)	15
Les Calades Chardonnay Pays d'oc 2006	7
Chablis William Fevre Burgundy 2007	13
Sancerre Domaine Auchere Sauvignon Blanc 2007	11
Les Calades Viognier Pays d'oc 2006	7
Château de Cleray muscadet sur lie Loire Valley 2007	9
Domaine de Beaupre coteaux d'Aix en Provence rosé 2007	8.5
Californian Whites Bonneau Chardonnay Carneros 2004	9

updated: Mar. 3, 2010 powered by menu**modo**

menupod by menu**modo**

Chez Moi 🍴 reserve ✉ menu updates ➕ share 🐦 📘

Lunch Dinner Drinks **Easter Brunch**

📄 1 / 2 ⏪ ⏩ ⏴ ⏵ ⏶ ⏷ ⏸ ⏹ ⏺ ⏻ ⏼ ⏽ ⏾ ⏿ ⏸ ⏹ ⏺ ⏻ ⏼ ⏽ ⏾ ⏿

Download Print PDF

Chez Moi

Easter Brunch Menu



FRENCH ONION SOUP GRATINÉE cup or bowl 4.5/8.5

BABY ROMAINE creamy black-peppercorn dressing, 11
Vella jack frico, white anchovies

BUTTER LETTUCES shaved radish, cucumber, 10.
cider vinaigrette

FRUIT SCONE house-made preserves 3.5

CINNAMON STICKY BUN 3.5

HOUSE-MADE GRANOLA whole milk, yogurt 7.

DEVILED EGGS smoked trout, osetra caviar 16.

updated: Mar. 3, 2010 powered by menu**modo**

menupod by menu**modo**

Bon Appétit

Guten Appetit

Mahlzeit

Buon Appetito

Enjoy Lunch

Que aproveche