



bienvenue...

a message from rachel & franck

chez nous... translation: 'our place,' was created to welcome guests with our rustic casual decor, our warm, attentive service and ultimately our personal involvement in the quality of the food—all adding up to a comfortable, quality dining experience.

thank you for making our place, your place,
Franck Tessier & Rachel Portnoy
chef owners and operators

www.cheznousbistro.com

chez nous

a casual french bistro

*Where great ideas, commitments, strategies and celebrations
have come together over great food and wine since 2004.*

Now Accepting Reservations

plan ahead for your

Business Dinner Meetings, Holiday and Private Parties

we can accommodate

Groups of 12 to 26 in the Restaurant and
our Private Dining room

we are known for our

Inspired Menu

Use of seasonal, local ingredients

Award-winning Wine List

Personality and hospitality

chez nous is

Open year-round {except the month of March}

Located centrally on Main Street {Route 20} Lee, Massachusetts

A member of the Berkshire & Lee Chambers of Commerce

chez nous means "our place"... we invite you to make it your place.



"24" Food / "23" Service

*"Half the time it's excellent, the other
half it's out of site!" –ZAGAT 2009*



meetings & events

from business dinners to private parties

dining options

The Nathan Suite, our private dining room located on the second floor, accommodates up to 20 guests.

The Red Dining Room, located on the first floor, is perfect for semi-private dining and accommodates up to 14 guests.

This room is not available on weekends.

The Grapevine Room, located on the first floor, is perfect for semi-private dining and accommodates up to 28 guests.

This room is not available on weekends.

business hours: 5–9 pm

June, September & October / Tuesday–Friday

July & August / Open seven days

April, May, November & December / Wednesday–Sunday

January & February / Thursday–Sunday

Closed March through the 1st week of April

{continued on flip side}



meetings & events

from business dinners to private parties

menu options

Our seasonal menu changes four times a year.

Customize your menus based on selections
from the current menu.

All items are à la carte based on menu pricing.

payment information

There is no charge for use of our private dining rooms.

A minimum charge may be imposed if attendance is
less than 15% of the original number planned.

A 20% gratuity will be added to your final bill.

We accept Visa, Mastercard, and American Express.

restaurant parking

The restaurant has its own parking lot.

Overflow parking is available in the lot across the street
or on the street in either direction.

{continued on flip side}



sample menus

canapes • wine • dinner • desserts

Sample Business Meeting Dinner

appetizers

Cup of Fresh Asparagus Soup
finished with Monterey Chèvre

-or-

Equinox Organic Mixed Greens
with Crispy Spring Vegetables, Olive and Lemon Vinaigrette

main courses

Grilled Black Angus Sirloin
*with Green Peppercorn Sauce, Sautéed Potatoes Lyonnaise,
and Baby Spring Vegetables*

-or-

Braised Organic Chicken
*with Preserved Lemon and Couscous, Spring Vegetables
and Moroccan Spices; homemade harissa on the side*

-or-

Pan-Seared Alaskan Halibut
*with a Buckwheat Crêpe filled with
Gingered Vegetable Julienne, Confit Ginger Beurre Blanc*

desserts

Flourless Chocolate Devastation Cake,
Caramel Sauce, Coffee Ice Cream

-or-

Classic Hazelnut and Almond Dacquoise
*Layers of Crispy Nut Meringue, Dark Chocolate Ganache, Praline
Buttercream, with Valrhona Chocolate Gelato*

-or-

Ice Cream and Sorbet: Choice of Three Flavors
Ice Cream—Chocolate, Vanilla, Coffee, Lo-carb Vanilla
Sorbet—Peach, Strawberry, Blackcurrant

coffees and teas

Barrington Coffee Roaster Organic French Roast: Regular or Decaf
Serendipitea Organic Teas: Black, Earl Grey, Jasmine Green,
Mint, Chamomile, Pear and Blood Orange

Sample Holiday Cocktail Party for 100 People

cold items

\$1.50 – \$2.25 per piece

Grilled Shrimp Platters with Spicy Aioli Dip
Seared Steak au Poivre Crostini Platters
Grilled Zucchini Charlotte filled with Eggplant Caviar
House-made Pate Selection
Melon with Prosciutto
Tuna Tartare
House Smoked Salmon on Dill Bread

hot items

\$1.50 – \$2.25 per piece

Moroccan Chicken Brochette
Grilled Scallops with Ginger Beurre Blanc
Wild Escargot with Shiitake Mushrooms
Roasted Vegetable Strudel
Grilled New Zealand Lamb Chops
Mushroom Duxelle Vol au Vent
Pissaladiere, Tarte Flambé, topped with caramelized onions,
goat cheese, olives, or Crème Fraiche & Bacon
Fried Parmesan Risotto Balls with Marinara Sauce

sweets

\$1.25 – \$2.50 per piece

Tuscan Lemon Almond Tortes
Assorted Bars and Cookies
Chocolate-Grand Marnier Mousse
Mini Rum Babas

wines

Macon-Fuisse Chardonnay, \$26.
Terra Sanna Sauvignon Blanc, \$28.
Peter Lehmann Clancy's, \$32.
Michel Sarrazin Bourgogne Rouge Pinot Noir, \$30.



Sample Menu No. 1

appetizers

Baby Spinach Salad
Hearts of Palm, Red Onion and Blue Cheese Dressing

-or-

Heirloom Tomato & Fresh Mozzarella Salad
with Herb Vinaigrette

main courses

Roasted Duck Breast & Braised Leg
Blueberry Sauce, Herbed Roasted Potatoes, Sautéed Spinach

-or-

Pan-Seared Halibut
Catalan Cherry Tomato Vinaigrette and Warm Red Bliss Potato Salad

-or-

Grilled Chicken "Bois Boudran"
with an Herbed French "Bar-b-q" Sauce, Warm Potato Salad and Green Beans

desserts

Warm Peach and Sour Cherry Crumble
with Vanilla Ice Cream

-or-

Warm Dark Chocolate Tart
with Raspberry Gelato

-or-

Selection of Fruit Sorbets:
Lemon, Blackberry, and Grapefruit Campari

wine selection

Villa Mt. Eden Cabernet, "Tall Trees," Napa, CA 2003

-or-

Blanchet Pouilly Fumé, "Vieilles Vignes," Sauvignon Blanc,
Loire Valley, France 2004

Sample Menu No. 2

appetizers

Steamed P.E.I. Mussels Marinière
White Wine, Shallots, Garlic, Herbs, Splash of Cream

-or-

Wild Burgundy Escargot with Blue Moon Shiitakes and Mushrooms
Roasted on a Skewer with Garlic-Herb Butter, Croutons

-or-

Mixed Greens with Fresh Raspberry Vinaigrette
Equinox Farm Organic Greens, Shredded Summer Vegetables, Grain Mustard

main courses

Roasted Rack of New Zealand Lamb
Minted Ratatouille, Summer Herbed Mashed Potatoes, Au Jus

-or-

Grilled Sirloin of Beef with Shallot and
Peppercorn Butter "Steak-Frites"
*Certified Black Angus Beef, Home-made Fries,
Summer Vegetables, Garlic Aioli*

-or-

Pan-Fried Jonah Crab Cakes
Hearts of Palm & Caper Remoulade; Warm Potato & Corn Salad

desserts

Dark Chocolate Mousse Torte
with Milk Chocolate Crème

-or-

Vanilla Buttermilk Cake
with Lemon Curd and Fresh Berries

Sample Menu No. 3

cocktails

Warm Brie and Truffle Crostini,
Grilled Shrimp with Spicy Aioli
Crab & Spinach Filos
Risotto Balls

appetizers

Escargot en Brochette

-or-

Selection of House-Made Pates

-or-

Roasted Beet Salad
with Monterey Chevre Croustade and Mixed Greens

main courses

Roasted Duck Breast and Confit Leg
Glazed with Honey, Sweet Potato Puree, Sautéed Spinach

-or-

Grilled Sirloin of Black Angus Beef
*with Peppercorn Sauce, Roasted Fingerling Potatoes,
Green Beans and Mushrooms*

-or-

Classic Bouillabaisse

dessert

Tarte Tatin
with Vanilla Ice Cream

wine selection

Dom. Les Pallieres Gigondas, Rhone Valley, 2004

-or-

Blanchet Pouilly Fumé, "Vieilles Vignes," Sauvignon Blanc,
Loire Valley, France 2005

from the kitchen

a favorite recipe from our kitchen to yours.

Lavender Shortbread

1 cup unsalted butter, soft

1/2 teaspoon salt

1 3/4 cup all-purpose flour

1/2 cup cornstarch

1/3 cup sugar

1 1/2 Tbsp. dried lavender flowers

Extra sugar for topping, 1/4 cup



Preheat oven to 325F°

Butter a 6" X10" inch baking dish

Cream butter and sugar in a mixing bowl until very creamy and light. Add salt and make sure that it's well mixed in before adding the flour and cornstarch.

Barely mix in flour, etc... and gently stir in the lavender.

Press mixture into baking dish when it forms a smooth dough.

Bake until lightly browned, about 30 minutes. Out of oven, sprinkle with remaining sugar and tap dish so that it's evenly distributed over the top. While still warm, with a thin, sharp knife, cut the shortbread into bars and allow to cool thoroughly before taking cookies out of the pan.

