

BENOIT

CLAUDE DUCASSE

New York

x

ORDER ONLINE WWW.BENOITNY.COM ALSO AVAILABLE ON UBER EATS, GRUBHUB & SEAMLESS

x

✂ HORS D'ŒUVRES

- x Spicy shrimp ceviche \$5
- x Roasted & smoked eggplant, cilantro condiment \$5
- x Pork rillettes \$5

✂ POUR COMMENCER

- x Charcuterie & pâté selection, cornichons & Dijon mustard \$27
- x Onion soup gratinée \$17
- x Tarte flambée, Alsatian thin crust, onions & bacon \$19
- x Butternut & ginger soup, crispy smoked duck \$16
- x Duck foie gras terrine, red onion & grainy mustard marmalade, brioche \$29
- x Maine lobster, remoulade, Granny Smith & black truffle \$33
- x Escargots, HALF DOZEN x DOZEN \$15 x \$25 garlic & parsley butter

✂ SALADS & SANDWICHES

- x Cobb salad \$25
- x Croque-monsieur, mixed greens \$22
- x Benoit cheeseburger smoked bacon & caramelized onions \$25

✂ MAIN COURSES

- x Our traditional cassoulet \$41
- x King salmon, seasonal vegetables, Béarnaise \$38
- x Seared halibut, braised cabbage & capers, brown butter \$39
- x Quenelles de brochet, sauce Nantua \$29
- x Filet mignon aux poivres, peppercorn sauce \$47
- x Skirt steak « à la Bordelaise », pommes frites \$37
- x Poulet rôti & cooking jus FOR 1 x FOR 2 \$33 x \$59
- x Hand-chopped beef tartare, mesclun salad \$33

✂ SIDES

- x Mixed greens \$8
- x Gratinated cauliflower \$12
- x Sautéed green beans & ginger-butter \$12
- x Pommes frites \$11

✂ DESSERTS & CHEESE

- x Selection of three mature cheeses \$20
- x Our Baba, Armagnac & whipped cream \$12
- x Chocolate soufflé, vanilla ice cream \$14
- x Benoit profiteroles FOR 1 x FOR 2 \$12 x \$22
- x Crème caramel \$10
- x Chestnut & blackcurrant composition \$14
- x Tarte Tatin «to share» \$24
- x Vanilla ice cream 'flood' with coffee from our Manufacture in Paris and praline \$12
- x Homemade ice cream & sorbet (one scoop) \$4

www.benoitny.com

SHARE YOUR BEST BENOIT EXPERIENCE BY TAGGING US ON INSTAGRAM @BENOITNY



WINE & COCKTAIL

✂ SPARKLING

4 oz 

x CHAMPAGNE x Moët & Chandon x Brut Impérial réserve x N.V.	\$24
x CHAMPAGNE x Barons de Rothschild x Brut x N.V.	\$25
x CHAMPAGNE x Autréau x Grand Cru Blanc de Blancs x Brut x 2013	\$22
x CHAMPAGNE x Dom Pérignon x 2009	\$49
x CHAMPAGNE x Barons de Rothschild x Brut Rosé x N.V.	\$25
x CHAMPAGNE x Veuve Clicquot x Réserve rosé x N.V.	\$26
x CALIFORNIA x Louis Pommery x Brut x N.V.	\$15

✂ WHITE

5 oz 

x ALSACE PINOT BLANC x Zind Humbrecht x 2018	\$15
x CHABLIS x Saint Martin x Domaine Laroche x 2018	\$18
x AUXEY-DURESSES x O. Leflaive x 2015	\$21
x SANTA BARBARA COUNTY x Fess Parker x 2017 <i>Magnum</i>	\$17
x VOUVRAY x Marc Brédiff x 2018	\$16
x PICPOUL DE PINET x Les Vignerons de Florensac x 2019	\$11
x PESSAC-LÉOGNAN x La Croix de Carbonnieux x 2017	\$18

✂ ROSÉ

x CÔTES DE PROVENCE x La Chapelle Gordonne x 2018	\$18
x IGP ÎLE DE BEAUTÉ x Domaine Vetriccic x 2019	\$12

✂ RED

x SANTENAY 1ER CRU x Les Gravières x Dom. R. Belland x 2014	\$21
x SANTA CRUZ MOUNTAINS PINOT NOIR x Belle Farms x Ghostwriter x 2014	\$19
x MORGON x Côte du Py x Domaine Bulliat x 2018	\$14
x CADILLAC CÔTES DE BORDEAUX x Château Carignan x 2015	\$17
x MARGAUX x Baron de Brane x 2011 <i>Magnum</i>	\$25
x ST GUILHEM LE DESERT x La Voûte du Verdus x 2014	\$16
x VIN DE CORSE PORTO-VECCHIO x Domaine Torraccia x 2015	\$16
x NAPA VALLEY CABERNET SAUVIGNON x Fortune 1621 x 2017	\$21

✂ COCKTAILS ✂

x LE JARDIN	\$17	x SAY FIZZZZZ !	\$17
Cucumber infused gin, elderflower, lemon juice		Gin, earl grey, orgeat, lemon juice, egg white	
x SENSHI NI KANPAI	\$17	x STRAIGHT OUTTA 55TH	\$17
Whisky, matcha cream, Salers, pistachio, cacao, Monteru		Brown butter bourbon, walnut, maple, Xocolatl bitter	
x INGLORIOUS BERRIES	\$17	x PUNCH NORMAND	\$19
Vodka, strawberries, vanilla & lemon		Veuve Clicquot Rich, Calvados, strawberry, apple, grapefruit	
x OCCULT CONCOCTION	\$17	x GREY GOOSE DUCASSE MARTINI	\$23
Japanese whisky, amaro, sherry, home made bitters		Grey Goose interpreted by Ducasse, chocolate bitter	
