

BENOIT

CLAUDE DUCASSE

New York

x

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

x

✂ POUR COMMENCER

- x East Coast oyster, shallot/black pepper vinegar HALF DOZEN X DOZEN \$22 x \$44
- x Charcuterie & pâté selection, cornichons & Dijon mustard \$27
- x Onion soup gratinée \$17
- x Tarte flambée, Alsatian thin crust, onions & bacon \$19
- x White asparagus, mimosa & gold caviar, hollandaise \$33
- x Fresh sweet pea & mint velouté, ricotta, golden croutons \$18
- x Duck foie gras terrine, red onion & grainy mustard marmelade, brioche \$29
- x Escargots, garlic & parsley butter HALF DOZEN X DOZEN \$15 x \$25

✂ SALADS & SANDWICHES

- x Octopus salad, fingerling potatoes & sauce 'vierge' \$25
- x Croque-monsieur, mixed greens \$22
- x Benoit cheeseburger smoked bacon & caramelized onions \$25

✂ EGGS

- x Three eggs any style & choice of two: cheese/ potatoes/ mushrooms/ tomatoes/ smoked salmon/bacon \$17
- x Egg Benedict \$21
- x Egg Norwegian \$23

✂ MAIN COURSES

- x Avocado toast, dried tomatoes & poached egg \$18
- x Grilled Maine lobster, sautéed green asparagus, morels & vin jaune \$42
- x King salmon, seasonal vegetables, Béarnaise \$38
- x Quenelles de brochet, sauce Nantua \$29
- x Steak & egg \$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 «Burnt» mango, avocado & cilantro \$14
- x Vanilla ice cream 'flood' with coffee from our Manufacture in Paris and praline \$12

www.benoitny.com

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WINE & COCKTAIL

✂ SPARKLING

4 oz U

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 LOIRE x Vouvray x Vincent Carême x Cuvée T x Brut x N.V.	\$16

✂ WHITE

5 oz U

x ALSACE PINOT BLANC x Zind Humbrecht x 2018	\$15
x ARBOIS SAVAGNIN OUILLÉ x Vin sans Nom x 2018	\$19
x BOURGOGNE x F. Carillon x 2015	\$20
x CHASSAGNE-MONTRACHET x Les Houillières x B. Ente x 2018	\$32
x VOUVRAY x Marc Brédiff x 2019	\$16
x BORDEAUX CÔTES-DE-FRANCS x Château Puyanché x 2018	\$16
x CÉVENNES VIOGNIER x S. Delafont x 2018	\$17
x PICPOUL DE PINET x Les Vignerons de Florensac x 2019	\$11

✂ ROSÉ

x CÔTES DE PROVENCE x Château Miraval x 2018	<i>Magnum</i> \$19
x SONOMA COUNTY x Oeil de Perdrix x Belle Glos x 2019	\$14

✂ RED

x SANTENAY-GRAVIÈRES 1 ^{ER} CRU x Domaine Roger Belland x 2014	\$21
x CHINON x Les Clos x Domaine de la Haute Olive x 2017	\$16
x CADILLAC CÔTES DE BORDEAUX x Château Carignan x 2015	\$17
x CASTILLON CÔTES DE BORDEAUX x Domaine de l'A x 2014	\$21
x CHÂTEAUNEUF-DU-PAPE x Vieilles Vignes x Mas Saint Louis x 2014	\$30
x CÔTES DU RHONE VILLAGES x Sabine x A. Brunel x 2015	\$16
x LANGUEDOC x La Voûte du Verdus x 2015	\$14
x ANDERSON VALLEY x Alesia x Rhys Vineyards x 2016	\$20

✂ COCKTAILS ✂

x HOORAY Fernet Branca, Cognac, pineapple, lemon, sherry	\$17	x SAY FIZZZZZ ! Gin, pistachio, Earl Grey, egg white, lemon	\$17
x LE JARDIN Cucumber infused gin, lemon, elderflower	\$17	x STRAIGHT OUTTA 55TH Brown butter bourbon, walnut, maple, Xocolatl bitters	\$17
x SCRAT Tequila, Chartreuse, tea syrup, lemon	\$17	x AROUND THE CLOCK Mezcal, grapefruit, lime, egg white, red chili peppers	\$17
x INGLORIOUS BERRIES Vodka, lemon, strawberries, vanilla	\$17	x PUNCH NORMAND Rothschild Champagne, calvados, strawberries, grapefruit	\$19
x OCCULT CONCOCTION Japanese whisky, Amaro Meletti, sherry, bitters	\$17		