

# BENOIT

OLD DUCSSE

New York

x

ORDER ONLINE [WWW.BENOITNY.COM](http://WWW.BENOITNY.COM) ALSO AVAILABLE ON UBER EATS, GRUBHUB & SEAMLESS

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## ✖ 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](http://www.benoitny.com)

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# WINE & COCKTAIL

## ❖ SPARKLING

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 Autreau 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

x ALSACE PINOT BLANC x Zind Humbrecht x 2018	\$15
x ARBOIS SAVAGNIN OUILLÉ x Vin sans Nom x 2018	\$19
x CHABLIS x Saint Martin x Domaine Laroche x 2018	\$19
x BOURGOGNE x F. Carillon x 2015	\$20
x CHASSAGNE-MONTRACHET x Le Concis du Champs x H. Lamy x 2015	\$32
x VOUVRAY x Marc Brédif x 2019	\$16
x BORDEAUX BLANC x Cuvée Royale x Château des Milles Anges x 2018	\$15
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 La Chapelle Gordonne x 2018	\$19
x BOURGOGNE x M.I.B. x Domaine Aegeater x 2019	\$15

## ❖ RED

x SANTENAY-COMMES 1 <sup>ER</sup> CRU x Domaine Roger Belland x 2014	\$21
x CHINON x Les Clos x Domaine de la Haute Olive x 2017	\$16
x LISTRAC-MÉDOC x Château Fourcas Hosten x 2015	\$25
x PUISSEGUIN SAINT-EMILION x Château Des Laurets x 2015	\$19
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 Sabrine x A. Brunel x 2015	\$16
x LANGUEDOC x La Voûte du Verdus x 2015	\$14
x RUSSIAN RIVER VALLEY x Little Boat x 2018	\$19

## ❖ COCKTAILS ❖

x L'ORANGERIE DE VERSAILLES	\$17	x OCCULT CONCOCTION	\$17
Thyme infused Vodka, Cointreau, orange blossom, honey		Japanese whisky, Amaro Meletti, sherry, bitters	
x HOORAY	\$17	x SAY FIZZZZZ !	\$17
Fernet Branca, Cognac, pineapple, lemon, sherry		Gin, pistachio, Earl Grey, egg white, lemon	
x LE JARDIN	\$17	x FIJI TENDENCIES	\$17
Cucumber infused gin, lemon, elderflower		Vanilla infused Fiji Rum, pineapple, bitters	
x SCRAT	\$17	x AROUND THE CLOCK	\$17
Tequila, Chartreuse, tea syrup, lemon		Mezcal, grapefruit, lime, egg white, red chili peppers	
x INGLORIOUS BERRIES	\$17	x PUNCH NORMAND	\$19
Vodka, lemon, strawberries, vanilla		Rothschild Champagne, calvados, strawberries, grapefruit	