

BENOIT

OLDIN DUCASSE

New York

x

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

x

✂ HORS D'ŒUVRES

- x Our egg mayo \$5
- x Spicy shrimp ceviche \$5
- x Roasted & smoked eggplant, cilantro condiment \$5
- x Rabbit porchetta, mustard and tarragon \$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 Chilled tomato soup, toasted baguette & fresh goat cheese \$19
- 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 Our lobster roll \$35
- x Authentic Niçoise salad \$27
- x Grilled octopus chickpeas & spices \$25
- x Croque-monsieur, mixed greens \$22
- x Benoit cheeseburger smoked bacon & caramelized onions* \$25

*All our meats are antibiotic-free and from committed farmers

✂ MAIN COURSES

- x Our traditional cassoulet* \$41
- x King salmon, seasonal vegetables, Béarnaise \$38
- x Roasted cod, grilled eggplant & rougaille sauce \$37
- x Seaweed striped bass, torrefied spelt, black olives & lemon \$40
- x Quenelles de brochet, sauce Nantua \$31
- x Foie de veau, Lyonnaise potatoes & confit onions* \$38
- x Filet mignon aux poivres, peppercorn sauce* \$52
- x Skirt steak 'à la Bordelaise', pommes frites* \$42
- 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 Spicy corn, shishito pepper \$14
- 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 Pêche Melba, caramelized almond & raspberry coulis \$14
- x Tarte Tatin 'to share' \$24
- x Homemade ice cream & sorbet (one scoop) \$4

www.benoitny.com



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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 E.Rodez x Les Crayères x Grand Cru Brut x N.V.	\$23
x CHAMPAGNE x Pierre Paillard x Les Mottelettes x Grand Cru Blanc de Blancs Extra Brut x 2015	\$28
x CHAMPAGNE x Dom Pérignon x 2009	\$49
x CHAMPAGNE x Barons de Rothschild x Brut Rosé x N.V.	\$25
x CHAMPAGNE x Ruinart x Brut Rosé x N.V.	\$28

✂ WHITE

5 OZ 

x ALSACE PINOT BLANC x Zind Humbrecht x 2018	\$15
x ALSACE RIESLING x Hugel x 2018	\$16
x CHABLIS x Saint Martin x Domaine Laroche x 2018	\$19
x BOURGOGNE x F. Carillon x 2018	\$20
x CHASSAGNE-MONTRACHET x Le Concis du Champs x H. Lamy x 2015	\$32
x VOUVRAY x Marc Brédiff x 2019	\$16
x BORDEAUX CÔTES DE FRANCS x Château Puyanché x 2018	\$15
x CÔTES DU ROUSSILLON VERMENTINO x Les Sorcières du Clos des Fées x 2020	\$14
x MONTEREY COUNTY ALBARIÑO x Kristy Vineyard x La Marea x 2020	\$16

✂ ROSÉ

x CÔTES DE PROVENCE x La Mascaronne x 2020	\$19
x SONOMA COUNTY x Oeil de Perdrix x Belle Glos x 2019	\$14

✂ RED

x SANTA BARBARA COUNTY x Ojai x 2017	\$19
x CÔTE DE NUITS-VILLAGES x Gérard Julien & Fils x 2017	\$22
x BOURGOGNE x Fanny Sabre x 2018	\$18
x CHINON x Les Clos x Domaine de la Haute Olive x 2017	\$16
x LISTRAC-MÉDOC x Château Fourcas Hosten x 2010	\$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 CÔTES DU RHONE VILLAGES x Sabine x A. Brunel x 2015	\$16
x LANGUEDOC x La Voûte du Verdus x 2015	\$14
x CHÂTEAUNEUF-DU-PAPE x Vieilles Vignes x Mas Saint Louis x 2014	\$30

✂ COCKTAILS ✂

x L'ORANGERIE DE VERSAILLES Thyme infused Vodka, Cointreau, orange blossom, honey	\$17	x OCCULT CONCOCTION Japanese whisky, Amaro Meletti, sherry, bitters	\$17
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 FIJI TENDENCIES Vanilla infused Fiji Rum, pineapple, bitters	\$17
x SCRAT Tequila, Chartreuse, tea syrup, lemon	\$17	x AROUND THE CLOCK Mezcal, grapefruit, lime, egg white, red chili peppers	\$17
x INGLOURIOUS BERRIES Vodka, lemon, strawberries, vanilla	\$17	x PUNCH NORMAND Rothschild Champagne, calvados, strawberries, grapefruit	\$19