

Pour commencer

East Coast oysters on half shell* HALF DOZEN 22 / DOZEN 44
shallot/black pepper vinegar

Tarte flambée 19
Alsatian thin crust, onions & bacon

Onion soup gratinée 17

Delicate corn velouté 25
crispy jumbo lump crab

Charcuterie & pâtés selection 27
cornichons & Dijon mustard

Duck foie gras terrine 29
red onion & grainy mustard chutney and brioche

Escargots HALF DOZEN 15 / DOZEN 25
garlic & parsley butter

Eggs

Three eggs any style, choice of two: 17
cheese/potatoes/mushrooms/tomatoes/
smoked salmon/bacon

Eggs Benedict 21

Eggs Norwegian 23

Plats

Avocado toast 18
dried tomatoes & poached egg

King salmon* 38
seasonal vegetables, bearnaise

Quenelles de brochet 31
sauce Nantua

○ **Steak & egg** 42
mixed greens, bearnaise

○ **Poulet rôti** FOR ONE 33 / FOR TWO 59
cooking jus

○ **Hand-chopped beef tartare*** 33
mesclun salad

Garnitures

Spicy corn & shishito 14

Pommes frites 11

Mixed greens 8

Green beans & ginger 12

Salades & Sandwiches

Our lobster roll 35 **Warm chicken salad** 27
sauce diable

○ **Benoit cheeseburger*** 25
bacon & caramelized onions **Croque-monsieur** 22
mixed greens

Fromages

Selection of 3 mature cheeses 20
Mothais sur Feuille • Comté • Roquefort

Desserts

Our Baba 12
Armagnac & whipped cream

Crème caramel 10

Chocolate soufflé 14
pistachio ice cream

Chestnut & blackcurrant composition 14

Tarte Tatin TO SHARE 24
crème fraîche

Benoit profiteroles FOR ONE 12 / FOR TWO 22
vanilla ice cream & warm chocolate sauce

Ice cream & sorbet selection PER SCOOP 4
vanilla, chocolate, pistachio,
lemon & mint, mango & passion fruit, coconut, blackcurrant

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE THE RISK OF FOODBORNE ILLNESS

○ ALL OUR MEATS ARE ANTIBIOTIC-FREE AND FROM COMMITTED
FARMERS

Remontée de cave

CHAMPAGNE

4 oz 

BLANC

N.V. Moët & Chandon - Brut Imperial	25
N.V. Barons de Rothschild - Brut	25
N.V. E. Rodez - Les Crayères - Grand Cru Brut	23
N.V. V. Couche - Chloé - Solera - Extra Brut	26
2015 P. Paillard - Les Mottelettes - Grand Cru Blanc de Blancs	28
2009 Dom Pérignon	49
ROSÉ	
N.V. Barons de Rothschild	26
N.V. Veuve Clicquot	26

BLANC

5 oz 

2018 Alsace Pinot Blanc - Zind Humbrecht	15
2019 Alsace Riesling - Hugel	16
2019 Chablis - Saint Martin - Domaine Laroche	20
2018 Bourgogne - F. Carillon	20
2019 Puligny-Montrachet - Enseignères - F. Cholet	32
2019 Vouvray - Marc Brédiff	16
2018 Bordeaux Côtes de Francs - Château Puyanché	15
2020 Côtes du Roussillon - Les Sorcières du Clos des Fées	14
2020 Monterey County Albariño - Kristy Vineyard - La Marea	16

ROSÉ

2020 Côtes de Provence - La Mascaronne	19
2019 Sonoma County - Oeil de Perdrix - Belle Glos	14

ROUGE

2018 Bourgogne - Fanny Sabre	18
2016 Gevrey-Chambertin - L. Jadot	23
2017 Pommard 1er Cru - Les Combes Dessus - Dom. Glantenay	30
2020 Beaujolais - Domaine Dupeuple	14
2016 Saumur - Clos du Tue Loup - Monopole - A. Lambert	20
2010 Listrac-Médoc - Château Fourcas Hosten	25
2015 Puisseguin Saint-Emilion - Château des Laurets	19
2014 Castillon Côtes de Bordeaux - Domaine de l'A	23
2017 Côtes du Rhone Village - Sabine - A. Brunel	16
2015 Languedoc - La Voûte du Verdus	14
2014 Châteauneuf-du-Pape - Vieilles Vignes - Mas Saint Louis	30
2018 Napa Valley Cabernet - Fortune 1621	21

Cocktails

CREATIONS

Once in Pearis 17

Vodka, pear, milk punch, lemon

Toasted Negroni 17

Toasted hay infused gin, Campari, Dolin rouge

Scrat 17

Tequila, Chartreuse, tea syrup, lemon

Flip'N Yummy 17

Vanilla infused rum, sherry P.X, Earl Grey, egg

Britany's Skyfall 17

Rye, Calvados, vermouth, chamomille, lemon

Straight Outta 55th 17

Brown butter bourbon, walnut, maple, xocolatl bitters

Say Fizzzzz ! 17

Gin, pistachio, Earl Grey, egg white, lemon

A French Umbroglio 17

Rum, Cognac, Benedictine, red wine, five spices, citrus

Around the Clock 17

Red chili peppers infused mezcal, grapefruit, lime, egg white