

## Hors d'oeuvres

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<b>Rabbit porchetta</b> mustard and tarragon	5	<b>Roasted/smoked eggplant</b> peanut & cilantro dressing	5
<b>Pork rillettes</b>	5	<b>Spicy shrimp ceviche*</b>	5
<b>Our egg mayo</b>	5		

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## Pour commencer

<b>Tarte flambée</b> Alsatian thin crust, onions & bacon	19
<b>Onion soup gratinée</b>	17
<b>Delicate corn velouté</b> crispy jumbo lump crab	25
<b>Charcuterie &amp; pâtés selection</b> cornichons & Dijon mustard	27
<b>Duck foie gras terrine</b> red onion & grainy mustard chutney and brioche	29
<b>Escargots</b> garlic & parsley butter	HALF DOZEN 15 / DOZEN 25

## Plats

<b>Our traditional cassoulet</b>	41
<b>King salmon*</b> seasonal vegetables, bearnaise	38
<b>Roasted cod</b> grilled eggplant & rougaille sauce	37
<b>Seaweed striped bass</b> torrefied spelt, black olive & lemon	42
<b>Quenelles de brochet</b> sauce Nantua	31
<b>Foie de veau*</b> Lyonnaise potatoes & confit onions	38
<b>Filet mignon aux poivres*</b> peppercorn sauce	52
<b>Skirt steak 'à la Bordelaise' *</b>	42
<b>Poulet rôti</b> cooking jus	FOR ONE 33 / FOR TWO 59
<b>Hand-chopped beef tartare*</b> mesclun salad	33

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## Garnitures

Spicy corn & shishito	14	Mixed greens	8
Pommes frites	11	Green beans & ginger	12

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## Salades & Sandwiches

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<b>Our lobster roll</b>	35	<b>Warm chicken salad</b> sauce diable	27
<b>Croque-monsieur</b> mixed greens	22	<b>Grilled octopus</b> chickpeas & spices	25
<b>Benoit cheeseburger*</b> bacon & caramelized onions	25		

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## Fromages

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

## Desserts

<b>Our Baba</b> Armagnac & whipped cream	12
<b>Crème caramel</b>	10
<b>Chocolate soufflé</b> pistachio ice cream	14
<b>Chestnut &amp; blackcurrant composition</b>	14
<b>Tarte Tatin</b> crème fraîche	TO SHARE 24
<b>Benoit profiteroles</b> vanilla ice cream & warm chocolate sauce	FOR ONE 12 / FOR TWO 22
<b>Ice cream &amp; sorbet selection</b> vanilla, chocolate, pistachio, lemon & mint, mango & passion fruit, coconut, blackcurrant	PER SCOOP 4

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

<b>CHAMPAGNE</b>	4oz 
BLANC	
N.V. <b>Moët &amp; Chandon</b> - Brut Imperial	25
N.V. <b>Barons de Rothschild</b> - Brut	25
N.V. <b>E. Rodez</b> - Les Crayères - Grand Cru Brut	23
N.V. <b>V. Couche</b> - Chloé - Solera - Extra Brut	26
2015 <b>P. Paillard</b> - Les Mottelettes - Grand Cru Blanc de Blancs	28
2009 <b>Dom Pérignon</b>	49
ROSÉ	
N.V. <b>Barons de Rothschild</b>	26
N.V. <b>Veuve Clicquot</b>	26

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<b>BLANC</b>	5oz 
2018 <b>Alsace Pinot Blanc</b> - Zind Humbrecht	15
2019 <b>Alsace Riesling</b> - Hugel	16
2019 <b>Chablis</b> - Saint Martin - Domaine Laroche	20
2018 <b>Bourgogne</b> - F. Carillon	20
2019 <b>Puligny-Montrachet</b> - Enseignères - F. Cholet	32
2019 <b>Vouvray</b> - Marc Brédiff	16
2018 <b>Bordeaux Côtes de Francs</b> - Château Puyanché	15
2020 <b>Côtes du Roussillon</b> - Les Sorcières du Clos des Fées	14
2020 <b>Monterey County Albariño</b> - Kristy Vineyard - La Marea	16

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<b>ROSÉ</b>	
2020 <b>Côtes de Provence</b> - La Mascaronne	19
2019 <b>Sonoma County</b> - Oeil de Perdrix - Belle Glos	14

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

## Cocktails

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### 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

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