

Pour commencer

East Coast oysters on half shell* shallot/black pepper vinegar	HALF DOZEN 22 / DOZEN 44
Tarte flambée Alsatian thin crust, onions & bacon	19
Onion soup gratinée	17
Delicate corn velouté crispy jumbo lump crab	25
Charcuterie & pâtés selection cornichons & Dijon mustard	27
Duck foie gras terrine red onion & grainy mustard chutney and brioche	29
Escargots garlic & parsley butter	HALF DOZEN 15 / DOZEN 25

Eggs

Three eggs any style, choice of two: cheese/potatoes/mushrooms/tomatoes/ smoked salmon/bacon	17
Eggs Benedict	21
Eggs Norwegian	23

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Plats

Avocado toast dried tomatoes & poached egg	18
King salmon* seasonal vegetables, bearnaise	38
Quenelles de brochet sauce Nantua	31
○ Steak & egg mixed greens, bearnaise	42
○ Poulet rôti cooking jus	FOR ONE 33 / FOR TWO 59
○ Hand-chopped beef tartare* mesclun salad	33

Garnitures

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

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

Salades & Sandwiches

Our lobster roll	35	Warm chicken salad sauce diable	27
○ Benoit cheeseburger* bacon & caramelized onions	25	Croque-monsieur mixed greens	22

Fromages

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

Desserts

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

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

Remontée de cave

CHAMPAGNE	4oz 
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	5oz 
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
