

Hors d'oeuvres

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

Pour commencer

Tarte flambée Alsatian thin crust, onions & bacon	19
Onion soup gratinée	17
Butternut & ginger soup crispy smoked duck	22
Charcuterie & pâtés selection cornichons & Dijon mustard	25
Duck foie gras terrine mango & Sichuan pepper chutney, toasted brioche	27
Pâté en croûte Lucien Tendret's recipe since 1892	29
Escargots garlic & parsley butter	HALF DOZEN 15 / DOZEN 25

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Plats

○ Our traditional cassoulet	41
King salmon seasonal vegetables, bearnaise	38
Roasted cod salsify & rougaille	37
Seaweed striped bass torrefied spelt, black olive & lemon	42
Quenelles de brochet sauce Nantua	31
○ Foie de veau* Lyonnaise potatoes & confit onions	38
○ Duck 'à l'orange' * daïkon radish & turnips	39
○ Filet mignon aux poivres* peppercorn sauce	52
○ Skirt steak 'à la Bordelaise' *	42
○ Poulet rôti* cooking jus	FOR ONE 33 / FOR TWO 59
Hand-chopped beef tartare* mesclun salad	33

Garnitures

Gratinated cauliflower	14	Mixed greens	8
Pommes frites	11	Green beans & ginger	12

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

Salades & Sandwiches

Maine lobster* remoulade & black truffle	35	Warm chicken salad sauce diable	27
Croque-monsieur mixed greens	22	Grilled octopus chickpeas & spices	25
○ Benoit cheeseburger* bacon & caramelized onions	25		

Fromages

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

Desserts

Our baba Armagnac & whipped cream	12
Crème caramel	10
Chocolate soufflé vanilla 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
Vanilla ice cream 'flood' with coffee from our Manufacture in Paris and praline	12
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 
N.V. Moët & Chandon - Brut Impérial		25
N.V. Barons de Rothschild - Brut		25
N.V. Eric Rodez - Cuvée des Crayères - Grand Cru Brut		23
N.V. Vincent Couche - Chloé - Extra Brut		26
2015 Pierre Paillard - Les Mottelettes - Grand Cru blanc de blancs		28
2010 Dom Pérignon		49
N.V. Barons de Rothschild - Rosé		26
N.V. Ruinart - Rosé		28

BLANC		5oz 
2018 Alsace Pinot Blanc - Zind Humbrecht		15
2019 Alsace Riesling - Hugel		16
2019 Arbois - Savagnin ouillé - Vieilles Vignes - Vin sans Nom		19
2019 Chablis - Saint-Martin - Domaine Laroche		20
2020 Bourgogne-Chitry - Clément Biot		19
2019 Puligny-Montrachet - Les Enseignères - Florence Cholet		32
2019 Vouvray - Marc Brédiff		16
2018 Bordeaux Côtes de Francs - Château Puyanché		15
2020 Monterey County Albariño - Kristy Vineyard - La Marea		16
2019 Santa Ynez Valley - Citrine - Enfield Wine Co.		19

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

ROUGE		
2018 Bourgogne - Fanny Sabre		18
2018 Côte de Nuits Villages - Domaine Julien Gérard & Fils		23
2017 Pommard 1^{er} cru - Les Combes Dessus Domaine Georges Glantenay		30
2020 Beaujolais - Domaine Dupeuple		14
2016 Saumur - Clos du Tue Loup - Monopole - A. Lambert		20
2015 Puisseguin Saint-Emilion - Château des Laurets		19
2014 Castillon Côtes de Bordeaux - Domaine de l'A		23
2010 Listrac-Médoc - Château Fourcas Hosten		25
2020 Vin de France - Cuvée Minerve - Incipio		15
2014 Châteauneuf-du-Pape - Vieilles Vignes - Mas Saint Louis		30
2018 Napa Valley Cabernet - Fortune 1621		21
2018 Russian River Pinot Noir - Little Boat		19

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 chilli pepper infused mezcal, grapefruit, lime, egg white