

## Pour commencer

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

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## Salades & Sandwiches

<b>Maine lobster*</b> remoulade, Granny Smith, black truffle	35
○ <b>Warm chicken salad</b> sauce diable	27
<b>Grilled octopus</b> chickpeas & spices	25
<b>Croque-monsieur</b> mixed greens	22
○ <b>Benoit cheeseburger</b> smoked bacon & caramelized onions	25

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

## Plats

○ <b>Our traditional cassoulet</b>	41
<b>King salmon</b> seasonal vegetables, bearnaise	38
<b>Roasted cod</b> salsify & rougaille	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>Duck 'à l'orange' *</b> daïkon radish & turnips	39
○ <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

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

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

## Fromages

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

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## Desserts

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

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

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

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