

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
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

Salades & Sandwiches

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

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

Gratinated cauliflower	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

Eggs

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

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