

## Hors d'oeuvres

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

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## Pour commencer

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

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

## Plats

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

## Garnitures

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|                        |    |                      |    |
|------------------------|----|----------------------|----|
| 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

## Salades & Sandwiches

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

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## Fromages

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

## Desserts

|  |                         |
|--|-------------------------|
| Our baba<br>Armagnac & whipped cream   | 12                      |
| Crème caramel  | 10                      |
| Chocolate soufflé<br>vanilla ice cream   | 14                      |
| Chestnut & blackcurrant composition  | 14                      |
| Tarte Tatin<br>crème fraîche   | TO SHARE 24             |
| Benoit profiteroles<br>vanilla ice cream & warm chocolate sauce  | FOR ONE 12 / FOR TWO 22 |
| Vanilla ice cream 'flood' with coffee<br>from our Manufacture in Paris and praline   | 12                      |
| Ice cream & sorbet selection<br>vanilla, chocolate, pistachio,<br>lemon & mint, mango & passion fruit, coconut, blackcurrant | PER SCOOP 4             |

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

## Remontée de cave

### CHAMPAGNE / SPARKLING

|  |    |
|--|----|
| N.V. <b>Moët &amp; Chandon</b> - Brut Impérial                     | 25 |
| N.V. <b>Barons de Rothschild</b> - Brut                            | 25 |
| N.V. <b>Vincent Couche</b> - Chloé - Extra Brut                    | 26 |
| N.V. <b>R. Moncuit</b> - Grands Blancs - Grand Cru blanc de blancs | 24 |
| 2010 <b>Dom Pérignon</b>   | 49 |
| N.V. <b>Barons de Rothschild</b> - Rosé                            | 26 |
| N.V. <b>Ruinart</b> - Rosé   | 28 |
| 2018 <b>Le Mauzac de Pierre</b> - Cuvée Nature - Brut              | 20 |

### BLANC

|   |    |
|---|----|
| 2019 <b>Alsace Riesling</b> - Hugel                                   | 16 |
| 2019 <b>Arbois</b> - Vieilles Vignes - Vin sans Nom                   | 21 |
| 2019 <b>Chablis</b> - Saint-Martin - Domaine Laroche                  | 20 |
| 2020 <b>Bourgogne-Chitry</b> - Clément Biot                           | 19 |
| 2016 <b>Meursault</b> - Les Narvaux - Dom. Jobard-Morey               | 32 |
| 2019 <b>Santa Ynez Valley Chardonnay</b> - Citrine - Enfield Wine Co. | 19 |
| 2020 <b>Saumur</b> - Argile - Château Hureau                          | 17 |
| 2018 <b>Bordeaux Côtes de Francs</b> - Château Puyanché               | 15 |
| 2018 <b>Sancerre</b> - Selection Benoit NY - X. Flouret               | 19 |
| 2014 <b>Pacherenc Du Vic Bilh</b> - Château Montus                    | 20 |
| 2020 <b>Monterey County Albariño</b> - Kristy Vineyard - La Marea     | 16 |

### ROSÉ

|   |    |
|---|----|
| 2018 <b>Côtes de Provence</b> - Perle de Rosé - Réal Martin | 19 |
| 2019 <b>Sonoma County</b> - Oeil de Perdrix - Belle Glos    | 14 |

### ROUGE

|   |    |
|---|----|
| 2016 <b>Gevrey-Chambertin</b> - L. Jadot  | 24 |
| 2018 <b>Côte de Nuits Villages</b> - Domaine Julien Gérard & Fils                       | 23 |
| 2017 <b>Pommard 1<sup>er</sup> cru</b> - Les Combes Dessus<br>Domaine Georges Glantenay | 30 |
| 2019 <b>Russian River Valley Pinot Noir</b> - Little Boat                               | 19 |
| 2020 <b>Beaujolais</b> - Domaine Dupeuple   | 14 |
| 2018 <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 |
| 2019 <b>Châteauneuf-du-Pape</b> - Domaine de la Solitude                                | 30 |

## 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