

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

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

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

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

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

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

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

Remontée de cave

CHAMPAGNE / SPARKLING

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

BLANC

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

ROSÉ

2018 Côtes de Provence - Perle de Rosé - Réal Martin	19
2019 Sonoma County - Oeil de Perdrix - Belle Glos	14

ROUGE

2016 Gevrey-Chambertin - L. Jadot	24
2018 Côte de Nuits Villages - Domaine Julien Gérard & Fils	23
2017 Pommard 1^{er} cru - Les Combes Dessus Domaine Georges Glantenay	30
2019 Russian River Valley Pinot Noir - Little Boat	19
2020 Beaujolais - Domaine Dupeuple	14
2018 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
2019 Châteauneuf-du-Pape - 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