

Hors d'oeuvres

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|--|---|--|---|
| 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 / 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 | 16 |

BLANC

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|---|----|
| 2019 Alsace Riesling - Hugel | 16 |
| 2019 Arbois - Vieilles Vignes - Vin sans Nom | 21 |
| 2020 Chablis - Saint-Martin - Domaine Laroche | 20 |
| 2020 Bourgogne-Chitry - Clément Biot | 19 |
| 2016 Meursault - Les Narvaux - Dom. Jobard-Morey | 32 |
| 2018 Santa Ynez Valley Chardonnay - Citrine - Enfield Wine Co. | 19 |
| 2020 Saumur - Argile - Château Hureau | 17 |
| 2015 Reuilly - Toison d'Or - Domaine les Pöetes | 19 |
| 2020 Bordeaux Côtes de Bourg - Château La Grave | 15 |
| 2018 Sancerre - Selection Benoit NY - X. Flouret | 19 |
| 2014 Pacherenc Du Vic Bilh - Château Montus | 20 |

ROSÉ

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

ROUGE

| | |
|---|----|
| 2017 Bourgogne Côtes d'or - P. Bouley | 21 |
| 2018 Côte de Nuits Villages - Domaine Julien Gérard & Fils | 23 |
| 2018 Volnay - Clos la Cave Dom.Rossignol-Fevrier | 30 |
| 2019 Russian River Valley Pinot Noir - Little Boat | 20 |
| 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 |
| 2018 Napa Valley Cabernet - Fortune 1621 | 21 |

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