

## Hors d'oeuvres

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<b>Rabbit porchetta</b> mustard and tarragon	5	<b>Warm beetroots</b> torrefied hazelnut & orange	8
<b>Pork rillettes</b>	5	<b>Marinated shrimp*</b> red curry & crispy tapioca	8
<b>Our egg mayo</b>	5		

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## Pour commencer

<b>Tarte flambée</b> Alsatian thin crust, onions & bacon	19
<b>Onion soup gratinée</b>	17
<b>Sweet pea and lemongrass velouté</b> raw and cooked radish	22
<b>Charcuterie &amp; pâtés selection</b> cornichons & Dijon mustard	25
<b>Striped bass carpaccio</b> carrot & lime	25
<b>Duck foie gras terrine</b> red onion and grainy mustard marmelade, 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

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> green asparagus, morels & vin jaune emulsion	39
<b>Seared halibut</b> purple cabbage & red wine reduction	42
<b>Quenelles de brochet</b> sauce Nantua	31
<b>Foie de veau*</b> Lyonnais potatoes & confit onions	38
<b>Roasted duck*</b> globe artichoke & arugula	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

## Garnitures

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<b>Chickpea,</b> onions & balsamic vinegar	14	<b>Mixed greens</b>	8
<b>Pommes frites</b>	11	<b>Green beans &amp; ginger</b>	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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<b>Grilled Maine Lobster*</b> baby spinach, grapefruit & peanut condiment	36	<b>Benoit cheeseburger*</b> bacon & caramelized onions	25
<b>Croque-monsieur</b> mixed greens	22	<b>Warm chicken salad</b> sauce diable	27

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## Fromages

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

## Desserts

<b>Our baba</b> Armagnac & whipped cream	12
<b>Crème caramel</b>	10
<b>Chocolate soufflé</b> vanilla ice cream	14
<b>Charred mango, cilantro condiment &amp; herb sorbet</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 / SPARKLING

4 OZ 

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. Montcuit</b> - Grands Blancs - Grand Cru blanc de blancs	24
2012 <b>Veuve Clicquot</b> - Grande Dame	38
2012 <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	16

### BLANC

5 OZ 

2020 <b>Alsace Riesling</b> - Hugel	16
2017 <b>Alsace Pinot Blanc</b> - Les Jardins - Ostertag	15
2019 <b>Arbois</b> - Vieilles Vignes - Vin sans Nom	21
2020 <b>Chablis</b> - Saint-Martin - Domaine Laroche	20
2020 <b>Bourgogne-Chitry</b> - Clément Biot	19
2018 <b>Meursault</b> - Les Tillets - R. Dupont-Fahn	32
2019 <b>Santa Ynez Valley Chardonnay</b> - Citrine - Enfield Wine Co.	19
2020 <b>Vouvray</b> - Champalou	16
2015 <b>Reuilly</b> - Toison d'or - Domaine les Pôetes	19
2020 <b>Bordeaux Côtes de Bourg</b> - Château La Grave	15
2018 <b>Sancerre</b> - Selection Benoit NY - X. Flouret	19
2014 <b>Pacherenc Du Vic Bilh</b> - Château Montus	20

### ROSÉ

2021 <b>Côtes de Provence</b> - Les Commandeurs - Peyrassol	19
2019 <b>Sonoma County</b> - Oeil de Perdrix - Belle Glos	14

### ROUGE

2017 <b>Bourgogne Côte d'or</b> - P. Bouley	21
2019 <b>Côte de Nuits Villages</b> - Domaine Julien Gérard & Fils	23
2018 <b>Volnay</b> - Clos la Cave - Domaine Rossignol-Fevrier	30
2019 <b>Russian River Valley Pinot Noir</b> - Little Boat	20
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
2020 <b>Fleurie</b> - Les Marrans - Domaine des Marrans	16
2019 <b>Châteauneuf-du-Pape</b> - Domaine de la Solitude	30
2018 <b>Napa Valley Cabernet</b> - Fortune 1621	21

## Cocktails

### CREATIONS

#### Inglorious Berries 17

Vodka, lemon, strawberries, vanilla

#### Toasted Negroni 17

Toasted hay infused gin, Campari, Dolin rouge

#### Scrat 17

Tequila, Chartreuse, tea syrup, lemon

#### Rosy Cheeks 17

Grape infused gin, grapefruit, elderflower, bitters

#### Vent Frais 17

Cucumber infused gin, sparkling wine, elderflower, lemon

#### So French & So Clean 17

Single malt french whiskey, salers, fernet,  
cap corse quinquina blanc

#### Fiji Tendencias 17

Vanilla infused Fiji rum, pineapple, bitters

#### Around the Clock 17

Red chilli pepper infused mezcal, grapefruit, lime, egg white\*

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