

Pour commencer

Tarte flambée Alsatian thin crust, onions & bacon	19
Onion soup gratinée	17
Sweet pea and lemongrass velouté raw and cooked radish	22
Charcuterie & pâtés selection cornichons & Dijon mustard	25
Striped bass carpaccio carrot & lime	25
Duck foie gras terrine red onion and grainy mustard marmelade, toasted brioche	27
Pâté en croûte Lucien Tendret's recipe since 1892	29

Salades & Sandwiches

Grilled Maine lobster* baby spinach, grapefruit & peanut condiment	36
○ Warm chicken salad sauce diable	27
Croque-monsieur mixed greens	22
○ Benoit cheeseburger smoked bacon & caramelized onions	25

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Plats

○ Our traditional cassoulet	41
King salmon seasonal vegetables, bearnaise	38
Roasted cod green asparagus, morels & vin jaune emulsion	39
Seared halibut purple cabbage & red wine reduction	42
Quenelles de brochet sauce Nantua	31
○ Foie de veau* Lyonnaise potatoes & confit onions	38
○ Roasted duck* globe artichoke & arugula	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

Chickpea, onions & balsamic vinegar	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

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
Charred mango, cilantro condiment & herb sorbet	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

	4 oz 
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. Montcuit - Grands Blancs - Grand Cru blanc de blancs	24
2012 Veuve Clicquot - Grande Dame	38
2012 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

	5 oz 
2020 Alsace Riesling - Hugel	16
2017 Alsace Pinot Blanc - Les Jardins - Ostertag	15
2019 Arbois - Vieilles Vignes - Vin sans Nom	21
2020 Chablis - Saint-Martin - Domaine Laroche	20
2020 Bourgogne-Chitry - Clément Biot	19
2018 Meursault - Les Tillets - R. Dupont-Fahn	32
2019 Santa Ynez Valley Chardonnay - Citrine - Enfield Wine Co.	19
2020 Vouvray - Champalou	16
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

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

ROUGE

2017 Bourgogne Côte d'or - P. Bouley	21
2019 Côte de Nuits Villages - Domaine Julien Gérard & Fils	23
2018 Volnay - Clos la Cave - Domaine Rossignol-Fevrier	30
2019 Russian River Valley Pinot Noir - Little Boat	20
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
2020 Fleurie - Les Marrans - Domaine des Marrans	16
2019 Châteauneuf-du-Pape - Domaine de la Solitude	30
2018 Napa Valley Cabernet - 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 Tendencies 17

Vanilla infused Fiji rum, pineapple, bitters

Around the Clock 17

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

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