

Pour commencer

East Coast oysters on half shell* shallot/black pepper vinegar	HALF DOZEN 25 / DOZEN 50
Tarte flambée Alsatian thin crust, onions & bacon	24
Onion soup gratinée	18
Mushroom soup, poached egg and hazelnut	22
Charcuterie & pâtés selection cornichons & Dijon mustard	27
Sea scallop carpaccio* celery root & truffle condiment	25
Duck foie gras terrine seasonal chutney, toasted brioche	27
Pâté en croûte Lucien Tendret's recipe since 1892	29
Escargots garlic & parsley butter	HALF DOZEN 16 / DOZEN 30

Sweet corner

Croissant, pain au chocolat, pain au raisin	EACH 6
Waffle vanilla ice cream & maple syrup	18
Pancake mango & passion fruit sauce	18
French toast Pineapple, caramelized pecan	18

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Plats

Avocado toast dried tomatoes & poached egg	18
Roasted grouper cauliflower and black olives	42
Quenelles de brochet sauce Nantua	34
Steak & egg* mixed greens, bearnaise	42
Poulet rôti* cooking jus	FOR ONE 35 / FOR TWO 70
Hand-chopped beef tartare* mesclun salad	33

Salades & Sandwiches

Octopus Roll* bell pepper and red onion, mixed greens	36
Chicory salad pomegranate & goat cheese	27
Croque-monsieur mixed greens	22
Benoit cheeseburger smoked bacon & caramelized onions	26
Savory croissant* salmon gravlax, beetroot & pickled shallots	23

Garnitures

Sweet potatoes as a 'Dauphinois'	12	Mixed greens	8
Pommes frites	12	Green beans & ginger	12

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

Eggs

Three eggs any style, choice of two: cheese/potatoes/mushrooms/tomatoes/ smoked salmon/bacon/spinach	17
Eggs Benedict	22
Eggs Norwegian	24
Black omelette cuttlefish & spinach	21

Fromages

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

Desserts

Our baba Rum & whipped cream	14
Crème caramel	10
Chocolate soufflé lychee sorbet	14
Citrus variation black sesame & chamomile ice cream	14
Traditional vanilla millefeuille	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, chamomile, lemon & mint, mango & passion fruit, strawberry, lychee	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. Dremont - Ephemere - Blanc de noir Extra Brut	26
N.V. Agrapart & Fils - Terroirs - Grand Cru blanc de blancs	28
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 ☞

2019 Alsace Edelzwicker - A.Boxler	19
2020 Alsace Riesling - Hugel	21
2021 Chablis - Saint-Martin - Domaine Laroche	22
2019 Bourgogne - Cuvée St Vincent - Vincent Girardin	20
2019 Meursault - Les Tillets - R. Dupont-Fahn	32
2020 Santa Ynez Valley Chardonnay - Citrine - Enfield Wine Co.	19
2020 Vouvray - Champalou	16
2015 Reuilly - Toison d'or - Domaine les Pöetes	18
2020 Bordeaux Côtes de Francs - Château Puyanché	15
2021 Sancerre - Sélection Benoit NY - X. Flouret	21
2018 Côtes du Jura - Les Granges Paquenesses	21

ROSÉ

2021 Côtes de Provence - Les Commandeurs - Peyrassol	19
2019 Bourgogne - M. I. B - Dom. Aegerter	16

ROUGE

2017 Bourgogne Côte d'or - P. Bouley	21
2019 Côte de Nuits Villages - Domaine Julien Gérard & Fils	23
2018 Volnay - Vieilles Vignes - Domaine Rossignol-Fevrier	30
2019 Sonoma County Pinot Noir - Little Boat	20
2019 Saumur - Clos du Tue Loup - Monopole - A. Lambert	20
2016 Puisseguin Saint-Emilion - Château des Laurets	23
2014 Castillon Côtes de Bordeaux - Domaine de l'A	23
2010 Lustrac-Médoc - Château Fourcas Hosten	25
2020 Vin de France - Cuvée Minerve - Incipio	15
2020 Fleurie - Les Marrans - Domaine des Marrans	16
2020 Châteauneuf-du-Pape - Domaine de la Solitude	30

Cocktails

CREATIONS

Once In Pearis 17

Vodka, lemon, pear nectar, vanilla

NYC Beet 17

Gin, byrrh, dolin blanc, beet jus, lemon, egg white

Brethren Of The Coast 17

Dark rum, french whiskey, falernum, grenadine, pineapple

Nutty Persuasion 17

Bourbon, nux alpina, orange, bitters

High In The Apple Tree 17

Brown butter infused calvados, apple cider, sherry, lemon

Fusion 17

Single malt japenese whiskey, suze, sobacha, lemon

Marranitos 17

Tequila, ginger, ginger beer, lime, hellfire bitters

Around the Clock 17

Mezcal, grapefruit, lime, maple syrup, egg white*, red chili peppers

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