

## Pour commencer

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<b>East Coast oysters on half shell*</b> shallot/black pepper vinegar	HALF DOZEN <b>25</b> / DOZEN <b>50</b>
<b>Tarte flambée</b> Alsatian thin crust, onions & bacon	<b>24</b>
<b>Onion soup gratinée</b>	<b>18</b>
<b>Chilled gazpacho</b> spicy yogurt ice cream	<b>22</b>
<b>Charcuterie &amp; pâtés selection</b> cornichons	<b>27</b>
<b>Hamachi crudo*</b> peach & cilantro	<b>32</b>
<b>Escargots</b> garlic & parsley butter	HALF DOZEN <b>16</b> / DOZEN <b>30</b>

## Eggs

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<b>Three eggs any style</b> , choice of two: cheese/potatoes/mushrooms/tomatoes/ smoked salmon/bacon/spinach	<b>17</b>
<b>Eggs Benedict</b> prosciutto & truffle hollandaise	<b>22</b>
<b>Eggs Norwegian</b> smoked salmon & lemon hollandaise	<b>24</b>
<b>Egg florentine</b> parsley & spinach emulsion, hollandaise sauce	<b>21</b>
<b>Steak &amp; egg*</b> bearnaise	<b>42</b>

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

## Plats

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<b>Avocado toast</b> dried tomatoes & poached egg	<b>19</b>
<b>Confit halibut</b> herb & buttermilk sauce	<b>42</b>
<b>Arugula waffle</b> ricotta & caviar	<b>32</b>
<b>Gratinated gnocchi</b> tomato, mozzarella & basil	<b>35</b>
<b>Poulet rôti*</b> cooking jus	FOR ONE <b>35</b> / FOR TWO <b>70</b>
<b>Hand-chopped beef tartare*</b> mixed green salad	<b>33</b>

## Salade & Sandwiches

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<b>Salade 'Niçoise'</b>	<b>28</b>
<b>Croque-monsieur</b> mixed green salad	<b>22</b>
<b>Benoit cheeseburger</b> smoked bacon & caramelized onions	<b>26</b>

## Garnitures

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Heirloom tomatoes, red onion & basil	<b>12</b>	Mixed green salad	<b>8</b>
Pommes frites	<b>12</b>	Green beans & shallots	<b>12</b>

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

## Fromages

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**Selection of 3 mature cheeses** **22**

## Sweet corner

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<b>Croissant, pain au chocolat, pain au raisin</b>	EACH <b>6</b>
<b>Crêpe Suzette</b>	<b>18</b>
<b>Pancake</b> strawberry & basil	<b>18</b>
<b>French toast</b> Pineapple, caramelized pecan	<b>18</b>
<b>Pistachio soufflé</b> Raspberry sorbet	<b>14</b>
<b>Lemon &amp; passion fruit tart</b>	<b>14</b>
<b>Tarte Tatin</b> Crème fraîche	TO SHARE <b>24</b>
<b>Benoit profiteroles</b> Vanilla ice cream & warm chocolate sauce	FOR ONE <b>12</b> / FOR TWO <b>22</b>
<b>Ice cream &amp; sorbet selection</b> Vanilla, chocolate, pistachio Lemon & mint, mango & passion fruit, coconut, raspberry	PER SCOOP <b>4</b>

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

## Remontée de cave

### CHAMPAGNE / SPARKLING

4 oz  $\square$

N.V. <b>Barons de Rothschild</b> - Blanc de Blancs	27
N.V. <b>Dremont</b> - Ephemere 010 - Blanc de noir Extra Brut	26
N.V. <b>H. Brisson</b> - Le Long du Chemin - Blanc de Blancs Extra Brut	26
N.V. <b>Moët &amp; Chandon</b> - Réserve Impériale Brut	25
2013 <b>Dom Pérignon</b>	55
N.V. <b>Barons de Rothschild</b> - Rosé	26
N.V. <b>Ruinart</b> - Rosé	32
2018 <b>Le Mauzac de Pierre</b> - Cuvée Nature - Brut	16

### BLANC

5 oz  $\square$

2019 <b>Alsace Edelzwicker</b> - A.Boxler	19
2021 <b>Alsace Riesling</b> - Hugel	16
2016 <b>Alsace Muscat</b> - Zind-Humbrecht	13
2018 <b>Côtes du Jura</b> - Les Granges Paquenesses	21
2022 <b>Chablis</b> - Saint-Martin - Domaine Laroche	22
2020 <b>Meursault</b> - Les Narvaux - Dom. Jobard-Morey	32
2020 <b>Bourgogne blanc</b> - J. J. Vincent	18
2020 <b>Santa Rita Hills</b> - Sandhi	19
2021 <b>Saumur</b> - Arnaud Lambert	17
2021 <b>Sancerre</b> - Sélection Benoit NY - X. Flouret	22
2020 <b>Bordeaux Côtes de Francs</b> - Château Puyaniché	16
2021 <b>VDF Collines du Larzac</b> - Unau- Pierre & Antonin	15

### ROSÉ

2021 <b>Côtes de Provence</b> - Miraval	19
2022 <b>VDF</b> - Souleil - Vin de Bonté	14

### ROUGE

2018 <b>Bourgogne Côte d'or</b> - D. Duband	21
2020 <b>Côte de Nuits Villages</b> - G. Julien & Fils	24
2018 <b>Beaune Bressandes 1er Cru</b> - Louis Jadot	30
2019 <b>Sonoma County Pinot Noir</b> - Little Boat	22
2020 <b>Chinon</b> - Marc Brédif	19
2020 <b>Regnié</b> - Domaine de Vernus	20
2016 <b>Puisseguin Saint-Emilion</b> - Château des Laurets	24
2014 <b>Castillon Côtes de Bordeaux</b> - Domaine de l'A	25
2016 <b>Margaux</b> - Blason D'Issan	23
2016 <b>Bordeaux C. de Francs</b> - Cuvée George - Ch. Puygueraud	21
2021 <b>Vin de France</b> - Cuvée Minerve - Incipio	15
2018 <b>Terrasses du Larzac</b> - Les Vignes Oubliées	20
2018 <b>Châteauneuf-du-Pape</b> - Domaine Pierre Usseglio	30

## Cocktails

### CREATIONS

#### Inglorious Berries 18

Vodka, lemon, strawberry, vanilla

#### Provençal Fizz 18

Gin, lavender, chamomile, lemon, egg white

#### Fiji Tendencias 18

Vanilla infused plantation rum, pineapple, elemakule bitters

#### Mon Cherry 18

French whiskey, maraschino, cherry, lemon

#### Fusion 18

Single malt Japanese whiskey, suze, sobacha, lemon

#### Cucumb'aa 18

Cucumber tequila, cilantro, lemon, chartreuse

#### Imbroglío 20

Champagne Barons de Rothschild, lillet blanc, suze

### COCKTAILS BY CAMPARI

#### Pimiento 18

Fire roasted mezcal, Campari, lime

#### Toasted Hay Negroni 18

Toasted hay gin, Campari, Vermouth

#### Americano 16

Campari, Vermouth, soda

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