

Hors d'oeuvres

Red tacos tomato, crab & olive	10	Marinated mussels dill condiment	8
Pork rillettes	5	Fried corn tartare sauce	8
Our egg mayo	5		

Pour commencer

Tarte flambée Alsatian thin crust, onions & bacon	24
Onion soup gratinée	18
Chilled gazpacho spicy yogurt ice cream	22
Charcuterie & pâtés selection cornichons	27
Hamachi crudo* peach & coriander	32
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

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Plats

 Red mullet Cookpot toasted spelt & saffron	42
Confit halibut herb & buttermilk sauce	42
Dover sole à la meunière grenobloise sauce	75
Quenelles de brochet Nantua sauce	38
Artichoke & avocado 'millefeuille'	32
Salade 'Niçoise'	28
Seared veal sweetbread swiss chard & black olives	45
Roasted duck* japanese eggplant & mustard	40
Filet mignon aux poivres* peppercorn sauce	52
Skirt steak 'à la Bordelaise' *	42
Poulet rôti* cooking jus	FOR ONE 35 / FOR TWO 70
Hand-chopped beef tartare* mixed green salad	33

Garnitures

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

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

Fromages & Desserts

Selection of 3 mature cheeses	22
Our baba Rum & whipped cream	14
Crème caramel	10
Pistachio soufflé Raspberry sorbet	14
Lemon & passion fruit tart	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 & praline	12
Ice cream & sorbet selection Vanilla, chocolate, pistachio Lemon & mint, mango & passion fruit, coconut, raspberry	PER SCOOP 4

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

Remontée de cave

CHAMPAGNE / SPARKLING

	4oz
N.V. Barons de Rothschild - Blanc de Blancs	27
N.V. Dremont - Ephemere 010 - Blanc de noir Extra Brut	26
N.V. H. Brisson - Le Long du Chemin - Blanc de Blancs Extra Brut	26
N.V. Moët & Chandon - Réserve Impériale Brut	25
2013 Dom Pérignon	55
N.V. Barons de Rothschild - Rosé	26
N.V. Ruinart - Rosé	32
2018 Le Mauzac de Pierre - Cuvée Nature - Brut	16

BLANC

	5oz
2019 Alsace Edelzwicker - A.Boxler	19
2021 Alsace Riesling - Hugel	16
2016 Alsace Muscat - Zind-Humbrecht	13
2018 Côtes du Jura - Les Granges Paquenesses	21
2022 Chablis - Saint-Martin - Domaine Laroche	22
2020 Meursault - Les Narvaux - Dom. Jobard-Morey	32
2020 Bourgogne blanc - J. J. Vincent	18
2020 Santa Rita Hills - Sandhi	19
2021 Saumur - Arnaud Lambert	17
2021 Sancerre - Sélection Benoit NY - X. Flouret	22
2020 Bordeaux Côtes de Francs - Château Puyanché	16
2021 VDF Collines du Larzac - Unau- Pierre & Antonin	15

ROSÉ

2021 Côtes de Provence - Miraval	19
2022 VDF - Souleil - Vin de Bonté	14

ROUGE

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

Cocktails

CREATIONS

Inglorious Berries 18

Vodka, lemon, strawberry, vanilla

Provençal Fizz 18

Gin, lavender, chamomile, lemon, egg white

Fiji Tendencies 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

Imbroglia 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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