

## Pour commencer

---

<b>Tarte flambée</b> Alsatian thin crust, onions & bacon	24
<b>Onion soup gratinée</b>	18
<b>Chilled gazpacho</b> spicy yogurt ice cream	22
<b>Charcuterie &amp; pâtés selection</b> cornichons	27
<b>Hamachi crudo*</b> peach & coriander	32
<b>Duck foie gras terrine</b> seasonal chutney, toasted brioche	27
<b>Pâté en croûte</b> Lucien Tendret's recipe since 1892	29
<b>Escargots</b> garlic & parsley butter	HALF DOZEN 16 / DOZEN 30

## Salades & Sandwiches

---

<b>Croque-monsieur</b> mixed green salad	22
○ <b>Benoit cheeseburger*</b> bacon & caramelized onions	26
<b>Salade 'Niçoise'</b>	28
<b>Chicken Caesar salad</b>	28
<b>"Panzanella" salad</b> tomatoes, red onion, zucchini, cucumber	26

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

## Plats

---

<b>Confit halibut</b> herb & buttermilk sauce	42
○ <b>Red mullet Cookpot</b> toasted spelt & saffron	42
<b>Dover sole à la meunière</b> grenobloise sauce	75
<b>Quenelles de brochet</b> Nantua sauce	38
<b>Artichoke &amp; avocado 'millefeuille'</b>	32
○ <b>Seared veal sweetbread</b> swiss chard & black olives	45
○ <b>Roasted duck*</b> japanese eggplant & mustard	40
○ <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 35 / FOR TWO 70
○ <b>Hand-chopped beef tartare*</b> 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

## Framages & Desserts

---

<b>Selection of 3 mature cheeses</b>	22
<b>Our baba</b> Rum & whipped cream	14
<b>Crème caramel</b>	10
<b>Pistachio soufflé</b> Raspberry sorbet	14
<b>Lemon &amp; passion fruit tart</b>	14
<b>Traditional vanilla millefeuille</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 & praline	12
<b>Ice cream &amp; sorbet selection</b> 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

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 Puyanché	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

#### 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

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