

## Pour commencer

---

---

<b>East Coast oysters on half shell*</b> shallot/black pepper vinegar	HALF DOZEN 25 / DOZEN 50
<b>Tarte flambée</b> Alsation thin crust, onions & bacon	24
<b>Onion soup gratinée</b>	18
<b>parsnip velouté</b> grated black truffle	22
<b>Charcuterie &amp; pâtés selection</b> cornichons & Dijon mustard	27
<b>Slightly seared mackerel*</b> radicchio & fresh horseradish	25
<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

---

---

## Sweet corner

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

---

---

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

## Plats

---

---

<b>Avocado toast</b> dried tomatoes & poached egg	18
<b>Roasted grouper</b> Fennel & blood orange	42
<b>Quenelles de brochet</b> sauce Nantua	34
○ <b>Steak &amp; egg*</b> mixed greens, bearnaise	42
○ <b>Poulet rôti*</b> cooking jus	FOR ONE 35 / FOR TWO 70
○ <b>Hand-chopped beef tartare*</b> mesclun salad	33

---

---

## Salades & Sandwiches

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

---

---

## Garnitures

Roasted cauliflower, lemon condiment	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

---

---

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

---

---

## Fromages

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

## Desserts

<b>Our baba</b> Rum & whipped cream	14
<b>Crème caramel</b>	10
<b>Grand Marnier soufflé</b> vanilla ice cream	14
<b>Paris-NY</b> peanut ice cream	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 and praline	12
<b>Ice cream &amp; sorbet selection</b> vanilla, chocolate, pistachio, peanut, 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

	4oz 
N.V. <b>Barons de Rothschild</b> - Brut	25
N.V. <b>Dremont</b> - Ephemere 010 - Blanc de noir Extra Brut	26
N.V. <b>Agrapart &amp; Fils</b> - Terroirs - Grand Cru blanc de blancs	28
N.V. <b>Moët &amp; Chandon</b> - Réserve Impériale Brut	25
2012 <b>Dom Pérignon</b>	49
N.V. <b>Barons de Rothschild</b> - Rosé	26
N.V. <b>Ruinart</b> - Rosé	28
2018 <b>Le Mauzac de Pierre</b> - Cuvée Nature - Brut	16

### BLANC

	5oz 
2019 <b>Alsace Edelzwicker</b> - A.Boxler	19
2021 <b>Alsace Riesling</b> - Hugel	16
2018 <b>Côtes du Jura</b> - Les Granges Paquenesses	21
2021 <b>Chablis</b> - Saint-Martin - Domaine Laroche	22
2020 <b>Meursault</b> - Les Clous - R. Dupont-Fahn	32
2020 <b>Pouilly-Fuissé</b> - Marie Antoinette - J. J. Vincent	19
2020 <b>Santa Rita Hills</b> - Sandhi	19
2021 <b>Vouvray</b> - Champalou	16
2020 <b>Bordeaux Côtes de Francs</b> - Château Puyanché	15
2021 <b>Sancerre</b> - Sélection Benoit NY - X. Flouret	21
2021 <b>VDF Collines du Larzac</b> - Unau- Pierre & Antonin	15

### ROSÉ

2021 <b>Côtes de Provence</b> - Les Commandeurs - Peyrassol	19
2021 <b>Saumur</b> - Guiberteau	16

### ROUGE

2018 <b>Bourgogne Côte d'or</b> - D. Duband	21
2015 <b>Pommard</b> - L. Jadot	23
2019 <b>Volnay</b> - Vieilles Vignes - Domaine Rossignol-Fevrier	30
2019 <b>Sonoma County Pinot Noir</b> - Little Boat	22
2019 <b>Saumur</b> - Clos du Tue Loup - Monopole - A. Lambert	20
2016 <b>Puisseguin Saint-Emilion</b> - Château des Laurets	24
2014 <b>Castillon Côtes de Bordeaux</b> - Domaine de l'A	23
2019 <b>Listrac-Médoc</b> - Château Fourcas Hosten	25
2021 <b>Vin de France</b> - Cuvée Minerve - Incipio	15
2020 <b>Fleurie</b> - Les Marrans - Domaine des Marrans	16
2018 <b>Châteauneuf-du-Pape</b> - Domaine Pierre Usseglio	30
2019 <b>Napa Valley Cabernet</b> - Fortune 1621	21

## Cocktails

### CREATIONS

#### Once In Pearis 18

Vodka, lemon, pear nectar, vanilla

#### NYC Beet 18

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

#### Brethren Of The Coast 18

Dark rum, french whiskey, falernum, grenadine, pineapple

#### Nutty Persuasion 18

Bourbon, nux alpina, orange, bitters

#### High In The Apple Tree 18

Brown butter infused calvados, apple cider, sherry, lemon

#### Fusion 18

Single malt japenese whiskey, suze, sobacha, lemon

#### Marranitos 18

Tequila, ginger, ginger beer, lime, hellfire bitters

#### Around the Clock 18

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

#### Imbroglia 21

Champagne Barons de Rothschild, lillet blanc, suze