

BENOIT
CLDIN DUCASSE
New York



New York

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
parsnip velouté grated black truffle	22
Charcuterie & pâtés selection cornichons & Dijon mustard	27
Slightly seared mackerel* radicchio & fresh horseradish	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 Fennel & blood orange	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

Salade & 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

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

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
Grand Marnier soufflé vanilla ice cream	14
Paris-NY peanut 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, 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

N.V. Barons de Rothschild - Brut	25
N.V. Dremont - Ephemere 010 - Blanc de noir Extra Brut	26
N.V. Agrapart & Fils - Terroirs - Grand Cru blanc de blancs	28
N.V. Moët & Chandon - Réserve Impériale Brut	25
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

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

ROSÉ

2021 Côtes de Provence - Les Commandeurs - Peyrassol	19
2021 Saumur - Guiberteau	16

ROUGE

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

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