

BENOIT
CLDIN DUCASSE
New York

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New York

Hors d'oeuvres

Panisse fries	12	Marinated radish	5
whipped cream & gold caviar		seaweed & yogurt condiment	
Pork rillettes	5	Puffed pork skin	6
		butternut & black lemon	
Our egg mayo	5		

Pour commencer

Tarte flambée	24
Alsatian thin crust, onions & bacon	
Onion soup gratinée	18
Parsnip velouté	22
grated black truffle	
Charcuterie & pâtés selection	27
cornichons & Dijon mustard	
Lightly seared mackerel*	25
radicchio & fresh horseradish	
Duck foie gras terrine	27
seasonal chutney, toasted brioche	
Pâté en croûte	29
Lucien Tendret's recipe since 1892	
Escargots	HALF DOZEN 16 / DOZEN 30
garlic & parsley butter	

Plats

Our traditional cassoulet	46
Roasted grouper	42
Fennel & blood orange	
Cod 'à la marinière'	42
Charred celeriac	
Dover sole à la meunière	75
grenobloise sauce	
Quenelles de brochet	34
sauce Nantua	
Buckwheat 'Galette'	32
red cabbage & buttermilk	
Beef 'Pot-au-feu'	40
winter vegetables & grainy mustard	
Roasted duck*	40
tender carrots & almond	
Filet mignon aux poivres*	52
peppercorn sauce	
Skirt steak 'à la Bordelaise' *	42
Poulet rôti*	FOR ONE 35 / FOR TWO 70
cooking jus	
Hand-chopped beef tartare*	33
mesclun salad	

Garnitures

Roasted cauliflower, lemon condiment	12	Mixed greens	8
Pommes frites	12	Green beans & ginger	12

Salades & Sandwiches

Croque-monsieur	22	Chicory salad	24
mixed greens		pomegranate & goat cheese	

Fromages

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

Desserts

Our baba	14
Rum & whipped cream	
Crème caramel	10
Grand Marnier soufflé	14
vanilla ice cream	
Paris-NY	14
peanut ice cream	
Traditional vanilla millefeuille	14
Tarte Tatin	TO SHARE 24
crème fraîche	
Benoit profiteroles	FOR ONE 12 / FOR TWO 22
vanilla ice cream & warm chocolate sauce	
Vanilla ice cream 'flood' with coffee	12
from our Manufacture in Paris and praline	
Ice cream & sorbet selection	PER SCOOP 4
vanilla, chocolate, pistachio, peanut, lemon & mint, mango & passion fruit, coconut, blackcurrant	

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

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

○ 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 Fleurie - Les Marrans - Domaine des Marrans	16
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 japanese 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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