

BENOIT
CLDIN DUCASSE
New York

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New York

Hors d'oeuvres

Red tacos tomato, crab & olive	10	Marinated squid foamy chickpeas	10
Pork rillettes	5	Polenta chips roasted bell peppers & arugula	6
Our egg mayo	5		

Pour commencer

Tarte flambée Alsatian thin crust, onions & bacon	24
Onion soup gratinée	18
French peas & lemongrass soup herbs condiment	22
Charcuterie & pâtés selection cornichons & Dijon mustard	27
Tuna carpaccio* rainbow beetroots & mint	35
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

Our traditional cassoulet	46
Confit Cod beans & grapefruit	42
Steamed monkfish green asparagus & ginger	42
Dover sole à la meunière grenobloise sauce	75
Quenelles de brochet sauce Nantua	35
Artichoke & avocado 'millefeuille'	32
Quinoa salad crunchy vegetables & fresh oregano	24
Blanquette de veau wild rice	42
Roasted duck* broccoletti & lemon	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

Fava Beans, pecorino & horseradish	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

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

Desserts

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

4 oz 

N.V. Barons de Rothschild - Brut	25
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	49
N.V. Barons de Rothschild - Rosé	26
N.V. Ruinart - Rosé	32
2018 Le Mauzac de Pierre - Cuvée Nature - Brut	16

BLANC

5 oz 

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
2019 Meursault - Les Narvaux - Dom. Jobard-Morey	32
2020 Pouilly-Fuissé - Marie Antoinette - J. J. Vincent	20
2020 Santa Rita Hills - Sandhi	19
2021 Vouvray - Marc Brédif	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 - Whispering Angel - Château d'Esclans	19
2021 Saumur - Guiberteau	16

ROUGE

2018 Bourgogne Côte d'or - D. Duband	21
2020 Côte de Nuits Villages - G. Julien & Fils	24
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	21
2020 Regnié - Domaine de Vernus	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
2018 Châteauneuf-du-Pape - Domaine Pierre Usseglio	30
2019 Napa Valley Cabernet - Fortune 1621	21

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

Pimiento 18

Fire roasted mezcal, aperol, lime

Imbroglio 21

Champagne Barons de Rothschild, lillet blanc, suze

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