

BENOIT
CLDIN DUCASSE
New York

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New York

Pour commencer

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

Salade & Sandwiches

Croque-monsieur	22
mixed green salad	
○ Benoit cheeseburger*	26
bacon & caramelized onions	
Quinoa salad	24
crunchy vegetables & fresh oregano	

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Plats

Our traditional cassoulet	46
Steamed monkfish	42
green asparagus & ginger	
Confit cod	42
beans & grapefruit	
Dover sole à la meunière	75
grenobloise sauce	
Quenelles de brochet	35
sauce Nantua	
Artichoke & avocado 'millefeuille'	32
Blanquette de veau	42
wild rice	
○ Roasted duck*	40
broccoletti & lemon	
○ 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
mixed green salad	

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	14
Rum & whipped cream	
Crème caramel	10
Pistachio soufflé	14
Raspberry sorbet	
Lemon & passion fruit tart	14
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 & praline	
Ice cream & sorbet selection	PER SCOOP 4
Vanilla, chocolate, pistachio Lemon & mint, mango & passion fruit, coconut, raspberry	

○ 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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