

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
Vichyssoise smoked paprika	22
Charcuterie & pâtés selection cornichons	27
Swordfish carpaccio* aceto balsamico & black truffle	32
Escargots garlic & parsley butter	HALF DOZEN 16 / DOZEN 30

Eggs

Three eggs any style , choice of two: cheese/potatoes/mushrooms/tomatoes/ smoked salmon/bacon/spinach	17
Eggs Benedict prosciutto & truffle hollandaise	22
Eggs Norwegian smoked salmon & lemon hollandaise	24
Egg florentine parsley & spinach emulsion, hollandaise sauce	21
Steak & egg* béarnaise	42

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Plats

Confit halibut* Jerusalem artichoke & beurre blanc, gold caviar	48
Gnocchi 'à la parisienne' roasted mushroom & parmesan	35
Poulet rôti* cooking jus	FOR ONE 38 / FOR TWO 75
Hand-chopped beef tartare* mixed green salad	33

Salade & Sandwiches

Layered croissant avocado, hard boiled egg, red cabbage	19
Fried chicken sandwich* red curry mayo	32
Red chicory, orange & pecorino	26
Croque-monsieur mixed green salad	22
Benoit cheeseburger* smoked bacon & caramelized onions	22

Garnitures

Confit root vegetables	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 22

Sweet corner

Croissant, pain au chocolat	EACH 6
Muesli, seasonal fruit & fromage blanc	12
Fruit salad	16
Our île flottante	13
French toast homemade chocolate spread	18
Chocolate soufflé salted caramel ice cream	15
Citrus tart	14
Tarte Tatin crème fraîche	TO SHARE 24
Benoit profiteroles vanilla ice cream & warm chocolate sauce	FOR ONE 12 / FOR TWO 22
Ice cream & sorbet selection vanilla, chocolate, salted caramel lemon & mint, mango & passion fruit, coconut, strawberry	PER SCOOP 4

○ ALL OUR MEATS ARE ANTIBIOTIC-FREE AND FROM COMMITTED FARMERS

Remontée de cave

CHAMPAGNE / SPARKLING

N.V. Barons de Rothschild - Blanc de Blancs	27
N.V. Perseval-Farge - C. de reserve - Brut	23
N.V. Dremont - Ephemere 010 - Blanc de noir Extra Brut	26
N.V. Moët & Chandon - Réserve Impériale Brut	25
2013 Dom Pérignon	55
N.V. Barons de Rothschild - Rosé	26
N.V. Ruinart - Rosé	32
2018 Le Mauzac de Pierre - Cuvée Nature - Brut	16

BLANC

2019 Alsace Edelzwicker - A.Boxler	19
2021 Alsace Riesling - Hugel	16
2020 Alsace Pinot Blanc - Vieilles Vignes - Meyer-Fonné	15
2018 Côtes du Jura - Les Granges Paquenesses	21
2022 Chablis - Saint-Martin - Domaine Laroche	22
2020 Meursault - Les Tillets - Dom. Jobard-Morey	32
2020 Bourgogne blanc - J. J. Vincent	18
2020 Santa Rita Hills - Sandhi	19
2021 Vouvray - M. Bredif	17
2022 Sancerre - Sélection Benoit NY - X. Flouret	23
2022 Bordeaux - Le Merle blanc de Château Clarke	28
2021 VDF Collines du Larzac - Unau- Pierre & Antonin	15

ROSÉ

2021 Côtes de Provence - Miraval	19
2022 VDF - Souleil - Vin de Bonté	14

ROUGE

2018 Bourgogne Côte d'or - D. Duband	21
2020 Côte de Nuits Villages - G. Julien & Fils	24
2020 Pommard - Les Vignots - Dom. Parigot	32
2021 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	25
2016 Margaux - Blason D'Issan	23
2016 Bordeaux C. de Francs - Cuvée George - Ch. Puygueraud	21
2020 Cornas - Vieilles Vignes - A. Voge	30
2021 Vin de France - Cuvée Minerve - Incipio	15
2018 Terrasses du Larzac - Les Vignes Oubliées	20
2018 Châteauneuf-du-Pape - Domaine Pierre Usseglio	30
2021 Napa Valley - Emblem - Michael Mondavi Family	21

Cocktails

CREATIONS

Once in Pearis 18

Vodka, lemon, pear, vanilla, milk punch

Fireside 18

Mezcal, French whiskey, orange, soba, fernet

Tallyman 18

Vanilla infused rum, banana liquor, maple, Trinidadian spice mix

Cran-Cran 18

Gin, grand marnier, genepy, cranberry, lemon

Momiji 18

Sesame infused French whiskey, maple, walnut liquor

El niño 18

Tequila, pomegranate, lime, honey, ginger, soda

Imbroglio 20

Champagne Barons de Rothschild, lillet blanc, suze

COCKTAILS BY CAMPARI

Pimiento 18

Fire roasted mezcal, Campari, lime

Toasted Hay Negroni 18

Toasted hay gin, Campari, Vermouth

Americano 16

Campari, Vermouth, soda

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