

Pour commencer

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
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

Salades & Sandwiches

Croque-monsieur mixed green salad	22
○ Benoit cheeseburger* bacon & caramelized onions	22
Red chicory, orange & pecorino	26
Chicken Caesar salad	28
"Panzanella" salad tomatoes, red onion, zucchini, cucumber	26

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Plats

Our traditional cassoulet	48
Red snapper purple cabbage & red wine sauce	42
Confit halibut Jerusalem artichoke & beurre blanc, gold caviar	48
Dover sole à la meunière grenobloise sauce	75
Quenelles de brochet Nantua sauce	38
Pumpkin risotto, horseradish & sage	33
○ Guinea fowl beetroots & blackberry	44
○ Roasted duck* grilled artichokes, spicy condiment	40
○ Filet mignon aux poivres* peppercorn sauce	52
○ Skirt steak 'à la Bordelaise' *	42
○ Poulet rôti* cooking jus	FOR ONE 38 / FOR TWO 75
○ Hand-chopped beef tartare* mixed green salad	33

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 & Desserts

Selection of 3 mature cheeses	22
Our baba Rum & whipped cream	14
Crème caramel	10
Chocolate soufflé salted caramel ice cream	15
Citrus 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, 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		4 oz $\frac{1}{2}$
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		5 oz $\frac{1}{2}$
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

Imbroglia 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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