

Hors d'oeuvres

Crudités black olive tapenade	7	Jambon persillé parsley ham, herb condiment	8
Socca tartar sauce	5	Pissaladière thin onion and sardine tart	7
Spicy oysters fresh mint	8	Truffle croque-monsieur	8

Pour commencer

Tarte flambée Alsatian thin crust, onions & bacon	24
Onion soup gratinée	19
Charcuterie & pâtés selection cornichons	27
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
Warm green asparagus maltaise sauce	23
Lemongrass & pea soup pickled red onions	21

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Plats

Lobster spaghetti*	48
Confit cod* fava beans & chickpeas	42
Dover sole à la meunière* lemon, capers & croutons	75
Quenelles de brochet 'à la Nantua'	40
Our traditional cassoulet	48
Pan-seared veal sweetbread swiss chard & anchoïade	49
Roasted duck* morels & vin jaune	44
Filet mignon aux poivres* peppercorn sauce	55
Poulet rôti* cooking jus	FOR ONE 38 / FOR TWO 75
Hand-chopped beef tartare* mixed green salad	33

Garnitures

Grilled broccoletti yogurt & harissa	13	Mixed green salad mustard vinaigrette	8
Pommes frites	12	Green beans & shallots	12

Fromages

Selection of mature cheeses for two pieces	17
for three pieces	23
for four pieces	28

Desserts

Our baba, rum & whipped cream	14
Crème caramel	12
Pistachio soufflé	16
Mousse au chocolat	12
Confit strawberries, vanilla riz au lait	14
Tarte Tatin crème fraîche	TO SHARE 24
Benoit profiteroles vanilla ice cream & warm chocolate sauce	FOR ONE 12 / FOR TWO 22
Ile flottante	14
Ice cream & sorbet selection vanilla, chocolate, coffee, lemon, coconut, mango & passion fruit, raspberry	PER SCOOP 4

* 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. Moët & Chandon - Réserve Impériale - Brut	25
N.V. Chavost - Blanc d'assemblage - Brut Nature	26
N.V. JM. Sélèque - Solessence - Extra Brut	27
2018 Leclerc Briant - Blanc de Blancs Extra-Brut	29
N.V. Ruinart - Blanc de Blancs Brut	40
N.V. Krug- 171ème Edition - Grande Cuvée Brut	55
N.V. H. Giraud - Dame Jane - Rosé	27
2021 Le Mauzac de Pierre - Cuvée Nature - Brut	16

BLANC

2018 Alsace Pinot Gris - Réserve - Trimbach	19
2023 Alsace Pinot Blanc - Vieilles Vignes - Meyer-Fonné	15
2023 Alsace Riesling - Hugel & fils	17
2022 Chablis - Simonnet-Febvre	24
2020 Meursault - Les Tillets - R. Dupont-Fahn	32
2019 Pouilly-Loché - J. Desjournays	24
2021 Sonoma Coast Chardonnay - Walt Wines	21
2023 Sancerre - Sélection Benoit NY - X. Flouret	23
2022 Bordeaux - Côtes-de-Francis - Château Puyanché	17
2024 Côtes du Rhône - Famille Perrin	18
2023 Willamette Valley Gruner Veltliner - Kelley Fox	19

ROSÉ

2023 Côtes de Provence - Les Commandeurs - Ch. Peyrassol	19
2023 Val de Loire - Attitude - P. Jolivet	15

ROUGE

2022 Côte-de-Nuits Villages - Dom. G. Julien & Fils	24
2016 Beaune 1er Cru - Vignes Franches - L. Jadot	23
2022 Pommard - Arnaud Baillet	32
2020 Chassagne-Montrachet 1er Cru - Boudriotte - Ramonet	40
2022 Willamette Valley Pinot Noir - Farmhouse - Granville	21
2023 Morgon - M. Lapierre	22
2023 Saumur-Champigny - La Folie - Château Yvonne	20
2017 Puisseguin Saint-Emilion - Château des Laurets	24
2003 Pauillac - Château Pibran	27
2022 California Cabernet - La Fleur - R. Craig	22
2021 Côtes du Rhône- Beatus Ille - Isabel Ferrando	19
2022 Hermitage - Colysée - Domaine Garon	32
2022 Châteauneuf-du-Pape - La Bastide Saint Dominique	30
2021 Bandol - Lulu & Lucien - Domaine Tempier	32
2021 San Benito County Mourvèdre - Sandlands	19

Cocktails

CREATIONS

Inglorious Berries 18

Vodka, vanilla gastrique, strawberry, lemon

Almond Fizz 19

Gin, orgeat, earl grey tea, lemon

Luchardo Verde 20

Mezcal, tomatillo, parsley, Ancho Reyes, Suze, lemon

Fiji Tendencies 18

Vanilla infused rum, pineapple, elemakule bitters

Cherry Blossom 19

French whiskey, Suze, cherry, lemon

Violette* 19

Cognac, crème de violette, sherry, lime, egg white

Rubabu 20

Alain Ducasse sparkling Sake, Lillet, rhubarb, lemon

Wannabe a Spritz (N/A) 14

Phony Negroni, sparkling earl grey tea

Not So Gin But Tonic (N/A) 13

Aplós Ease, juniper, ceylon tea, tonic, lime

COCKTAILS BY CAMPARI

Pimiento 18

Fire roasted mezcal, Campari, lime

Toasted Hay Negroni 19

Toasted hay gin, Campari, Vermouth

Americano 16

Campari, Vermouth, soda

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