

Hors d'oeuvres

Spicy oysters fresh mint	8	Jambon persillé parsley ham, herb condiment	8
Melon cured ham	7	Pissaladière thin onion and sardine tart	7
Our egg mayo	7	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 leeks parmesan & black pepper	22
Lightly cooked shrimp* carrot reduction	24
Tomato, shallot & basil salad	21

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Plats

Lobster spaghetti*	48
Confit halibut* bell pepper & watercress	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* artichoke & arugula	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

Vegetable ratatouille	12	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
Chocolate soufflé	16
Mousse au chocolat	12
Seasonal fruit composition, lime sorbet	14
Tarte Tatin crème fraîche	TO SHARE 26
Benoit profiteroles vanilla ice cream & warm chocolate sauce	FOR ONE 14 / FOR TWO 24
Ile flottante	14
Ice cream & sorbet selection vanilla, chocolate, coffee, lime, white peach, cherry, 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

4 oz 

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	38
N.V.	Krug - 171ème Edition - Grande Cuvée - Brut	55
N.V.	H. Giraud - Dame Jane - Rosé - Brut	27
N.V.	Duval-Leroy - Rosé Prestige 1er Cru - Brut	30
2021	Le Mazzac de Pierre - Cuvée Nature - Brut	16

BLANC

5 oz 

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
2022	Meursault - Les Clous - R. Dupont-Fahn	32
2018	Pouilly-Loché - J. Desjournays	24
2021	Sonoma Coast Chardonnay - Walt Wines	21
2023	Sancerre - Sélection Benoit NY - X. Flouret	23
2023	Menetou-Salon - Morogues - Dom. Pellé	19
2023	Côtes du Rhône - Famille Perrin	17
2023	Willamette Valley Gruner Veltliner - Kelley Fox	19

ROSÉ

2024	Côtes de Provence - Prestige - Minuty	19
2023	Val de Loire - Attitude - P. Jolivet	15

ROUGE

2021	Hautes Côte de Nuits - L. Auguste - D. Duband	25
2016	Beaune 1er Cru - Vignes Franches - L. Jadot	23
2017	Volnay - Vieilles Vignes - V. Girardin	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
2018	Puisseguin Saint-Emilion - Château des Laurets	25
2003	Pauillac - Château Pibran	27
2022	Napa Valley - Routestock	22
2020	Côte-Rôtie - Les Rochins - François & fils	32
2023	Côtes du Rhône - Beurenard	19
2021	Gigondas - Tradition - Gour de Chaulé	26
2021	Bandol - Lulu & Lucien - Domaine Tempier	32
2021	San Benito County Mourvèdre - Sandlands	19

Cocktails

CREATIONS

Inglorious Berries 18

Vodka, vanilla gastrique, strawberry, lemon

Peach Fizz 19

Gin, peach, earl grey tea, lemon

Luchardo Verde 20

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

Fiji Tendencias 18

Vanilla infused rum, pineapple, elemakule bitters

Le Jardin 19

Cucumber infused vodka, elderflower, 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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