

## Pour commencer

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<b>Tarte flambée</b> Alsatian thin crust, onions & bacon	24
<b>Onion soup gratinée</b>	18
<b>Charcuterie &amp; pâtés selection</b> cornichons	27
<b>Escargots</b> garlic & parsley butter	HALF DOZEN 16 / DOZEN 30
<b>Carpaccio di Capesante*</b> scallops, hazelnut & roasted celeriac	27
<b>Fresh burrata</b> sunchoke & black truffle	27

## Eggs

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

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

## Plats

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<b>Confit halibut</b> broccolini & pomegranate	42
<b>Mussels</b> herbs condiment	26
<b>Risotto</b> mushroom & tarragon	32
<b>○ Poulet rôti*</b> cooking jus	FOR ONE 38 / FOR TWO 75
<b>○ Hand-chopped beef tartare*</b> mixed green salad	33

## Salade & Sandwiches

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<b>Lobster croissant*</b> fresh mango	35
<b>○ Croque-monsieur</b> mixed green salad	22
<b>○ Benoit cheeseburger*</b> smoked bacon & caramelized onions	22
<b>○ Chicken Caesar salad*</b>	31

## Garnitures

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Roasted cauliflower, beets jus	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

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<b>Selection of mature cheeses</b>	
For two pieces	17
For three pieces	23
For four pieces	28

## Sweet corner

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<b>Croissant, pain au chocolat</b>	EACH 6
<b>Cake of the day</b>	10
<b>Crêpes suzette</b>	16
<b>Chocolate mousse</b>	12
<b>Vermouth &amp; citrus soufflé</b>	15
<b>Tarte Tatin</b> crème fraîche	TO SHARE 24
<b>Benoit profiteroles</b> vanilla ice cream & warm chocolate sauce	FOR ONE 12 / FOR TWO 22
<b>Ice cream &amp; sorbet selection</b> vanilla, chocolate, chestnut mango & passion fruit, pineapple & shiso, coconut, lemon, pear	PER SCOOP 4

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

## Remontée de cave

### CHAMPAGNE / SPARKLING

	4 OZ U
N.V. <b>Pierre Peters</b> - C. de reserve - GC Blanc de Blancs	27
N.V. <b>Perseval-Farge</b> - C. de reserve - Brut	23
N.V. <b>Moët &amp; Chandon</b> - Réserve Impériale Brut	25
N.V. <b>J. Blin</b> - Le Champs de L'Épinette - Blanc de Noirs	27
N.V. <b>Krug</b>	55
N.V. <b>Barons de Rothschild</b> - Rosé	26
N.V. <b>H. Giraud</b> - Dame Jane - Rosé	27
2021 <b>Le Mauzac de Pierre</b> - Cuvée Nature - Brut	16

### BLANC

	5 OZ U
2019 <b>Alsace Edelzwicker</b> - A.Boxler	19
2022 <b>Alsace Pinot Blanc</b> - Vieilles Vignes - Meyer-Fonné	15
2022 <b>Riesling</b> - Hugel & fils	17
2023 <b>Chablis</b> - Les Deux Amis	22
2022 <b>Meursault</b> - Les Clous - R. Dupont-Fahn	32
2022 <b>Mâcon</b> - La Roche Vineuse - Domaine O. Merlin	21
2021 <b>Willamette Valley</b> - Basalt - Granville	22
2022 <b>Sancerre</b> - Sélection Benoit NY - X. Flouret	23
2022 <b>Bordeaux</b> - Le Merle blanc de Château Clarke	28
2021 <b>Friuli Isonzo</b> - Dessimis - Vie di romans	21
2022 <b>Abruzzo</b> - Prope - Velenosi	16

### ROSÉ

2020 <b>Côtes de Provence</b> - AIX	19
2023 <b>Val de Loire</b> - Attitude - P. Jolivet	15

### ROUGE

2019 <b>Hte-Côtes-de-Nuits</b> - Dames Huguettes - Dom. Dufouleur	24
2022 <b>Pommard</b> - Arnaud Baillot	32
2021 <b>Russian River Pinot Noir</b> - Little Boat	22
2021 <b>Saumur</b> - Clos du Tue Loup - Monopole - A. Lambert	21
2023 <b>Beaujolais Villages</b> - Domaine Chapel	19
2017 <b>Puisseguin Saint-Emilion</b> - Château des Laurets	24
2018 <b>Pessac-Léognan</b> - Les Hauts de Smith	25
2021 <b>Napa Valley</b> - Fortune 1621	21
2020 <b>Cornas</b> - Vieilles Vignes - A. Voge	30
2022 <b>Côtes du Rhône</b> - Ventoux - Domaine de la Combe au Mas	17
2019 <b>Châteauneuf-du-Pape</b> - Domaine Brun Avril	30
2021 <b>Vernatsch Alte Reben</b> - Sonntaler - Kellerei Kurtatsch	17
2021 <b>Rosso Di Montalcino</b> - La Torre	23

## Cocktails

### CREATIONS

#### Once in Pearis 18

Vodka, pear gastrique, Rockey's milk punch, lemon

#### Luchardo Verde 20

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

#### Straight Outta 55th 19

Brown butter bourbon, walnut, maple, Xocolatl bitters

#### Keep Da Beet\* 19

Gin, juniper & earl grey tea, lemon, beet, egg white

#### Headless Horseman 21

Rum, coconut, pumpkin spice, honey, lime

#### Purple Rain\* 18

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

#### Falling Spice 20

Dark rum, amaro, spiced honey, lemon, bitters

#### High Up 19

French whiskey, sherry, apple liquor, sparkling cider, lemon

#### Wannabe a Spritz (N/A) 14

Phony Negroni, sparkling earl grey tea

#### Apple Arise (N/A) 10

Aplós Arise, lemon

#### 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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