

Pour commencer

Tarte flambée Alsatian thin crust, onions & bacon	24
Onion soup gratinée	18
Charcuterie & pâtés selection cornichons	27
Duck foie gras terrine seasonal chutney, toasted brioche	27
Butternut soup yogurt & hazelnut	18
Pâté en croûte Lucien Tendret's recipe since 1892	29
Escargots garlic & parsley butter	HALF DOZEN 16 / DOZEN 30
Selection of mature cheeses for two pieces	17
for three pieces	23
for four pieces	28

Salades & Sandwiches

Croque-monsieur mixed green salad	22
○ Benoit cheeseburger* bacon & caramelized onions	22
○ Chicken Caesar salad*	31
Beets carpaccio orange dressing	22

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Plats

Confit halibut broccoli & pomegranate	42
Mussels herbs condiment	26
Dover sole à la meunière grenobloise sauce	75
Quenelles de brochet Nantua sauce	39
○ Our traditional cassoulet	48
○ Roasted duck* salsify & chicory	42
○ 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

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

Alberta's Italian favorites

Carpaccio di capesante* scallops, hazelnut & roasted celeriac	27
Fresh burrata sunchoke & black truffle	27
Octopus paccheri*	36
○ Ravioli genovese ragù	34
Risotto mushroom & tarragon	32
○ Brasato al vino rosso braised beef in red wine	42

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

Remontée de cave

CHAMPAGNE / SPARKLING

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

BLANC

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

ROSÉ

2020 Côtes de Provence - AIX	19
2023 Val de Loire - Attitude - P. Jolivet	15

ROUGE

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