

Hors d'oeuvres

Pork rillettes	5	Croquettes	10
		cauliflower & black truffle	
Our egg mayo	5		

Pour commencer

Tarte flambée	24
Alsatian thin crust, onions & bacon	
Onion soup gratinée	18
Charcuterie & pâtés selection	27
cornichons	
Duck foie gras terrine	27
seasonal chutney, toasted brioche	
Pâté en croûte	29
Lucien Tendret's recipe since 1892	
Escargots	HALF DOZEN 16 / DOZEN 30
garlic & parsley butter	
 Steamed leeks	23
cacio e pepe sauce	
 Fresh burrata	25
assorted mushrooms	

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Plats

 Octopus paccheri*	36
 Lobster tonnarelli*	48
Pan seared sea scallops*	42
carrot & red curry	
Dover sole à la meunière	75
grenobloise sauce	
Quenelles de brochet	39
Nantua sauce	
 Artichoke risotto	30
red onion & parmesan	
Our traditional cassoulet	48
Roasted duck*	42
beetroots & orange	
Filet mignon aux poivres*	55
peppercorn sauce	
Poulet rôti*	FOR ONE 38 / FOR TWO 75
cooking jus	
Hand-chopped beef tartare*	33
mixed green salad	
Chicken Caesar salad*	31
 Ossobuco	52
saffron & crispy rice	

 OUR CHEF'S FAVORITE DISHES FROM HIS CHILDHOOD IN VENETO, ITALY

Garnitures

Caramelized root vegetables	12	Mixed green salad	8
honey & almonds			
Pommes frites	12	Green beans & shallots	12

Fromages & Desserts

Selection of mature cheeses	
for two pieces	17
for three pieces	23
for four pieces	28
Our baba, rum & whipped cream	14
Crème caramel	12
Baked alaska	15
Mousse au chocolat	12
Kiwi & tarragon composition	14
Tarte Tatin	TO SHARE 24
crème fraîche	
Benoit profiteroles	FOR ONE 12 / FOR TWO 22
vanilla ice cream & warm chocolate sauce	
Ricotta & citrus composition	14
Tiramisù	14
Ice cream & sorbet selection	PER SCOOP 4
vanilla, chocolate, coffee,	
lemon, coconut, mango & passion fruit, tarragon & kiwi	

* 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. Pierre Peters - C. de reserve - GC Blanc de Blancs	27
N.V. Gaston Collard - GC Brut Zéro	25
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

2018 Alsace Pinot Gris - Réserve - Trimbach	19
2022 Alsace Pinot Blanc - Vieilles Vignes - Meyer-Fonné	15
2023 Alsace Riesling - Hugel & fils	17
2023 Chablis - Les Deux Amis	22
2020 Meursault - Domaine Pierre Boisson	32
2019 Pouilly-Loché - J. Desjournays	24
2021 Willamette Valley - Basalt - Granville	22
2022 Sancerre - Sélection Benoit NY - X. Flouret	23
2022 Bordeaux - Côtes-de-Francis - Château Puyanché	17
2021 Friuli Isonzo - Dessimis - Vie di romans	21
2022 Abruzzo - Prope - Velenosi	16

ROSÉ

2023 Bandol - Domaine Tempier	25
2023 Val de Loire - Attitude - P. Jolivet	15

ROUGE

2022 Côte-de-Nuits - G. Julien	24
2021 Saint-Romain - Sous la Velle - F. Cholet	23
2022 Pommard - Arnaud Baillet	32
2022 Russian River Pinot Noir - Little Boat	22
2020 Saumur - Clos du Tue Loup - Monopole - A. Lambert	21
2022 Morgon - Côte de Py - J. Foillard	23
2017 Puisseguin Saint-Emilion - Château des Laurets	24
2016 Saint-Estèphe - Les Pèlerins de Lafon Rochet	23
2022 Alexander Valley Cabernet Sauvignon - Set In Stone	22
2022 Hermitage - Colysée - Domaine Garon	32
2022 Côtes du Rhône - Ventoux - Domaine de la Combe au Mas	17
2020 Châteauneuf-du-Pape - Domaine Brun Avril	30
2021 Bandol - Domaine Tempier	32
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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