

## Pour commencer





<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>Duck foie gras terrine</b> seasonal chutney, toasted brioche	27
<b>Cauliflower velouté</b> wild rice	22
<b>Pâté en croûte</b> Lucien Tendret's recipe since 1892	29
<b>Escargots</b> garlic & parsley butter	HALF DOZEN 16 / DOZEN 30
 <b>Steamed leeks</b> cacio e pepe sauce	23
 <b>Fresh burrata</b> assorted mushrooms	25

## Salades & Sandwiches

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

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

## Plats

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



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

## Framages & Desserts

<b>Selection of mature cheeses</b> for two pieces	17
for three pieces	23
for four pieces	28
<b>Our baba, rum &amp; whipped cream</b>	14
<b>Crème caramel</b>	12
<b>Baked alaska</b>	15
<b>Mousse au chocolat</b>	12
<b>Kiwi &amp; tarragon composition</b>	14
<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>Ricotta &amp; citrus composition</b>	14
<b>Tiramisù</b>	14
<b>Ice cream &amp; sorbet selection</b> vanilla, chocolate, coffee, lemon, coconut, mango & passion fruit, tarragon & kiwi	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. 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 Baillot	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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