

Pour commencer

East Coast oysters on half shell* HALF DOZEN 25 / DOZEN 50
shallot/black pepper vinegar

Tarte flambée 24
Alsatian thin crust, onions & bacon

Onion soup gratinée 18

Winter minestrone 22
basil condiment

Charcuterie & pâtés selection 27
cornichons

Sea scallop carpaccio* 32
grapefruit & ninja radish

Escargots HALF DOZEN 16 / DOZEN 30
garlic & parsley butter

Eggs

Three eggs any style, choice of two: 17
cheese/potatoes/mushrooms/tomatoes/
smoked salmon/bacon/spinach

Eggs Benedict 22
prosciutto & truffle hollandaise

Eggs Norwegian 24
smoked salmon & lemon hollandaise

Egg florentine 21
parsley & spinach emulsion, hollandaise sauce

o Steak & egg* 42
béarnaise

Plats

Herb crusted halibut 42
raw & cooked beets

Gnocchi 'à la parisienne' 35
roasted mushroom & parmesan

o Poulet rôti* FOR ONE 38 / FOR TWO 75
cooking jus

o Hand-chopped beef tartare* 33
mixed green salad

Salade & Sandwiches

Layered croissant 19
avocado, hard boiled egg, red cabbage

o Fried chicken sandwich* 32
red curry mayo

Roasted fennel salad 26
yogurt & dill

Croque-monsieur 22
mixed green salad

o Benoit cheeseburger* 22
smoked bacon & caramelized onions

Garnitures

Oven baked cauliflower 12 Mixed green salad 8
lime & curry

Pommes frites 12 Green beans & shallots 12

Fromages

Selection of mature cheeses
For two pieces 17
For three pieces 23
For four pieces 28

Sweet corner

Croissant, pain au chocolat EACH 6

Baked Alaska omelette norvégienne 15

Fruit salad 16

Our île flottante 13

French toast 18
homemade chocolate spread

Chocolate soufflé 15
peanuts ice cream

Frozen caramel parfait 12
lemon sorbet

Tarte Tatin TO SHARE 24
crème fraîche

Benoit profiteroles FOR ONE 12 / FOR TWO 22
vanilla ice cream & warm chocolate sauce

Ice cream & sorbet selection PER SCOOP 4
vanilla, chocolate, peanuts
granny smith, mango & passion fruit, coconut, strawberry

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE THE RISK OF FOODBORNE ILLNESS

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

Remontée de cave

CHAMPAGNE / SPARKLING

	4 oz	U
N.V. Barons de Rothschild - Blanc de Blancs	27	
N.V. Perseval-Farge - C. de reserve - Brut	23	
N.V. Dremont - Ephemere 010 - Blanc de noir Extra Brut	26	
N.V. Moët & Chandon - Réserve Impériale Brut	25	
2013 Dom Pérignon	55	
N.V. Barons de Rothschild - Rosé	26	
N.V. Ruinart - Rosé	32	
2018 Le Mauzac de Pierre - Cuvée Nature - Brut	16	

BLANC

	5 oz	U
2019 Alsace Edelzwicker - A.Boxler	19	
2021 Alsace Riesling - Hugel	16	
2020 Alsace Pinot Blanc - Vieilles Vignes - Meyer-Fonné	15	
2022 Vin Des Allobroges - Silice - Maison des Ardoisières	20	
2022 Chablis - Saint-Martin - Domaine Laroche	22	
2019 Meursault - Les Tillets - Dom. Jobard-Morey	32	
2020 Bourgogne blanc - J. J. Vincent	18	
2021 Willamette Valley - Basalt - Granville	22	
2021 Vouvray - M. Bredif	17	
2022 Sancerre - Sélection Benoit NY - X. Flouret	23	
2022 Bordeaux - Le Merle blanc de Château Clarke	28	
2021 VDF Collines du Larzac - Unau- Pierre & Antonin	15	

ROSÉ

2020 Côtes de Provence - AIX	19	
2022 VDF - Souleil - Vin de Bonté	14	

ROUGE

2018 Bourgogne Côte d'or - D. Duband	21	
2019 Côte de Nuits Villages - Cuvée Armand - G. Julien & Fils	24	
2017 Savigny-Lès-Beaune - Les Lavières - L. Jadot	32	
2021 Sonoma County Pinot Noir - Little Boat	22	
2019 Saumur - Clos du Tue Loup - Monopole - A. Lambert	21	
2020 Regnié - Domaine de Vernus	20	
2017 Puisseguin Saint-Emilion - Château des Laurets	24	
2016 Castillon Côtes de Bordeaux - Domaine de l'A	25	
2016 Margaux - Blason D'Issan	23	
2016 Bordeaux C. de Francs - Cuvée George - Ch. Puygueraud	21	
2020 Cornas - Vieilles Vignes - A. Vogé	30	
2021 Vin de France - Cuvée Minerve - Incipio	15	
2019 Terrasses du Larzac - Les Vignes Oubliées	22	
2020 Châteauneuf-du-Pape - Domaine Moulin-Tacussel	30	
2021 Napa Valley - Emblem - Michael Mondavi Family	21	

Cocktails

CREATIONS

Once in Pearis 18

Vodka, lemon, pear, vanilla, milk punch

Fireside 18

Mezcal, French whiskey, orange, soba, fernet

Tallyman 18

Vanilla infused rum, banana liquor, maple, Trinidadian spice mix

Cran-Cran 18

Gin, grand marnier, genepy, cranberry, lemon

Momiji 18

Sesame infused French whiskey, maple, walnut liquor

El niño 18

Tequila, pomegranate, lime, honey, ginger, soda

Imbroglio 20

Champagne Barons de Rothschild, lillet blanc, suze

COCKTAILS BY CAMPARI

Pimiento 18

Fire roasted mezcal, Campari, lime

Toasted Hay Negroni 18

Toasted hay gin, Campari, Vermouth

Americano 16

Campari, Vermouth, soda

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