

## Pour commencer

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<b>Tarte flambée</b> Alsatian thin crust, onions & bacon	24
<b>Onion soup gratinée</b>	18
<b>Winter minestrone</b> basil condiment	22
<b>Charcuterie &amp; pâtés selection</b> cornichons	27
<b>Sea scallop carpaccio*</b> grapefruit & ninja radish	32
<b>Duck foie gras terrine</b> seasonal chutney, toasted brioche	27
<b>Pâté en croûte</b> Lucien Tendret's recipe since 1892	29
<b>Escargots</b> garlic & parsley butter	HALF DOZEN 16 / DOZEN 30

## Salades & Sandwiches

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<b>Croque-monsieur</b> mixed green salad	22
○ <b>Benoit cheeseburger*</b> bacon & caramelized onions	22
<b>Roasted fennel salad</b> yogurt & dill	25
<b>Chicken Caesar salad</b>	28
<b>"Farro" salad</b>	29

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

## Plats

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<b>Arctic char</b> chicory & daikon	42
<b>Herb crusted halibut</b> raw & cooked beets	42
<b>Dover sole à la meunière</b> grenobloise sauce	75
<b>Quenelles de brochet</b> Nantua sauce	39
<b>Lobster spaghetti</b>	48
○ <b>Our traditional cassoulet</b>	48
○ <b>Suckling pork</b> salsify & tarragon	42
○ <b>Roasted duck*</b> tender carrots	40
○ <b>Filet mignon aux poivres*</b> peppercorn sauce	54
○ <b>Skirt steak 'à la Bordelaise' *</b>	42
○ <b>Poulet rôti*</b> cooking jus	FOR ONE 38 / FOR TWO 75
○ <b>Hand-chopped beef tartare*</b> mixed green salad	33

## Garnitures

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Oven baked cauliflower lime & curry	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 & Desserts

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<b>Selection of mature cheeses</b> for two pieces	17
for three pieces	23
for four pieces	28
<b>Our baba</b> rum & whipped cream	14
<b>Crème caramel</b>	12
<b>Chocolate soufflé</b> peanuts ice cream	15
<b>Roasted pineapple</b> crispy gavotte & cilantro sorbet	14
<b>Traditional vanilla millefeuille</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>Frozen caramel parfait</b> lemon sorbet	12
<b>Vanilla ice cream 'flood' with coffee</b> from our Manufacture in Paris & praline	12
<b>Ice cream &amp; sorbet selection</b> vanilla, chocolate, peanuts granny smith, mango & passion fruit, coconut, strawberry	PER SCOOP 4

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

## Remontée de cave

### CHAMPAGNE / SPARKLING

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

### BLANC

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

### ROSÉ

2020 <b>Côtes de Provence</b> - AIX	19
2022 <b>VDF</b> - Souleil - Vin de Bonté	14

### ROUGE

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

#### Imbroglia 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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