

BENOIT
CLDIN DUCASSE
New York



New York

Pour commencer

Tarte flambée Alsatian thin crust, onions & bacon	24
Onion soup gratinée	18
Charcuterie & pâtés selection cornichons	27
Escargots garlic & parsley butter	HALF DOZEN 16 / DOZEN 30
Tomato carpaccio taggiasca olives & herbs	22
Fresh burrata zucchini & red onions	26

Eggs

Three eggs any style* , choice of two: cheese/potatoes/mushrooms/tomatoes/ smoked salmon/bacon/spinach	17
○ Eggs Benedict* prosciutto & truffle hollandaise	22
Eggs Norwegian* smoked salmon & lemon hollandaise	24
Egg florentine* parsley & spinach emulsion, hollandaise sauce	21
○ Steak & egg* béarnaise	42

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Plats

Confit cod corn & basil condiment	40
Risotto* gamberoni & bell pepper	38
○ Poulet rôti* cooking jus	FOR ONE 38 / FOR TWO 75
○ Hand-chopped beef tartare* mixed green salad	33

Salade & Sandwiches

Lobster croissant* fresh mango	35
Eggplant & artichoke, crispy leaves	26
○ Croque-monsieur mixed green salad	22
○ Benoit cheeseburger* smoked bacon & caramelized onions	22
○ Chicken Caesar salad*	31

Garnitures

Ratatouille	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

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

Sweet corner

Croissant, pain au chocolat	EACH 6
Cake of the day	10
Crêpes suzette	16
Chocolate mousse	12
Poached peach dill ice cream	12
Tarte Tatin crème fraîche	TO SHARE 24
Benoit profiteroles vanilla ice cream & warm chocolate sauce	FOR ONE 12 / FOR TWO 22
Ice cream & sorbet selection vanilla, chocolate, caramel mango & passion fruit, pineapple & green shiso, coconut, lemon, raspberry	PER SCOOP 4

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

Remontée de cave

CHAMPAGNE / SPARKLING

	4 OZ \cup
N.V. Barons de Rothschild - 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
2013 Dom Pérignon	55
N.V. Barons de Rothschild - Rosé	26
N.V. Ruinart - Rosé	32
2021 Le Mauzac de Pierre - Cuvée Nature - Brut	16

BLANC

	5 OZ \cup
2019 Alsace Edelzwicker - A.Boxler	19
2022 Alsace Pinot Blanc - Vieilles Vignes - Meyer-Fonné	15
2022 Chablis - Saint-Martin - Domaine Laroche	22
2022 Meursault - Les Clous - R. Dupont-Fahn	32
2020 Bourgogne Chardonnay - Claire Laroche	18
2021 Willamette Valley - Basalt - Granville	22
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
2021 Friuli Isonzo - Dessimis- Vie di romans	21
2022 Colli Orientali Del Friuli - Ronchi di Cialla	18
2022 Abruzzo - Prope- Velenosi	16

ROSÉ

2020 Côtes de Provence - AIX	19
2023 VDF - Souleil - Vin de Bonté	14

ROUGE

2018 Marsannay - Clos du Roy - R. Bouvier	22
2019 Hte-Côtes-de-Nuits - Dames Huguettes - Dom. Dufouleur	24
2017 Savigny-Lès-Beaune - Les Lavières - L. Jadot	32
2021 Russian River Pinot Noir - Little Boat	22
2021 Saumur - Clos du Tue Loup - Monopole - A. Lambert	21
2016 VDF - «Turbigo» Cinsault - Les Vignerons Parisiens	19
2017 Puisseguin Saint-Emilion - Château des Laurets	24
2016 Castillon Côtes de Bordeaux - Domaine de l'A	25
2016 Saint-Estèphe - Les Pelerins de Lafon-Rochet	23
2021 Napa Valley - Fortune 1621	21
2020 Cornas - Vieilles Vignes - A. Voge	30
2021 Côtes du Rhône - Domaine de Courtedune	17
2020 Châteauneuf-du-Pape - P. Usseglio & Fils	30
2021 Vernatsch Alte Reben - Sonntaler - Kellerei Kurtatsch	17
2020 Rosso Dei Dardi - A & G-N. Fantino	19
2021 Rosso Di Montalcino - La Torre	23

Cocktails

CREATIONS

Le Barthelemy 18

French whiskey, pineapple juice, lime, triple sec

Le Jardin 18

Cucumber infused vodka, lemon, edelflower

Imbroglia 20

Champagne Barons de Rothschild, lillet blanc, suze

A berry good drink! 20

Tequila, strawberry, lemon, vanilla

Dirty salsa 20

Vodka, watermelon, poblano liquor, basil

Around the Clock 19

Red chilli pepper infused mezcal, grapefruit, lime, egg white

Le fizz de la passion 20

Gin, passion fruit, coconut, lemon

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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