

## Pour commencer

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<b>East Coast oysters on half shell*</b> shallot/black pepper vinegar	HALF DOZEN 25 / DOZEN 50
<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>Escargots</b> garlic & parsley butter	HALF DOZEN 16 / DOZEN 30
<b>Vitello tonnato*</b>	27
<b>Fresh burrata</b> green peas & mint	26

## Eggs

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

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

## Plats

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<b>Grilled striped bass</b> mediterranean artichokes	42
<b>Green asparagus risotto</b> creamy asiago	34
<b>○ Poulet rôti*</b> cooking jus	FOR ONE 38 / FOR TWO 75
<b>○ Hand-chopped beef tartare*</b> mixed green salad	33

## Salade & Sandwiches

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<b>Layered croissant</b> avocado, hard boiled egg, red cabbage	19
<b>○ Fried chicken sandwich*</b> red curry mayo	32
<b>○ Croque-monsieur</b> mixed green salad	22
<b>○ Benoit cheeseburger*</b> smoked bacon & caramelized onions	22
<b>Chicken Caesar salad*</b>	31

## Garnitures

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Bone marrow	14	Mixed green salad	8
mashed potatoes			
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

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<b>Selection of mature cheeses</b>	
For two pieces	17
For three pieces	23
For four pieces	28

## Sweet corner

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<b>Croissant, pain au chocolat</b>	EACH 6
<b>Baked Alaska</b> omelette norvégienne	15
<b>Crêpes suzette</b>	16
<b>Our île flottante</b>	13
<b>Waffle</b> homemade chocolate spread	18
<b>Grand Marnier soufflé</b>	15
<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>Ice cream &amp; sorbet selection</b> vanilla, chocolate, chestnut mango & passion fruit, coconut, lemon, strawberry, leetchi	PER SCOOP 4

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

## Remontée de cave

### CHAMPAGNE / SPARKLING

4 oz 

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 

2019 <b>Alsace Edelzwicker</b> - A.Boxler	19
2021 <b>Alsace Riesling</b> - Hugel	16
2022 <b>Alsace Pinot Blanc</b> - Vieilles Vignes - Meyer-Fonné	15
2022 <b>Chablis</b> - Saint-Martin - Domaine Laroche	22
2020 <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>Marsannay</b> - Clos du Roy - R. Bouvier	22
2020 <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>Beaujolais</b> - J. Desjourney	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
2021 <b>Napa Valley</b> - Emblem - Michael Mondavi Family	21
2020 <b>Cornas</b> - Vieilles Vignes - A. Voge	30
2021 <b>Côtes du Rhône</b> - Domaine de Courtedune	17
2019 <b>Terrasses du Larzac</b> - Les Vignes Oubliées	22
2019 <b>Châteauneuf-du-Pape</b> - Dom. Bosquet des papes	30

## 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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