

Pour commencer

East Coast oysters on half shell* shallot/black pepper vinegar	HALF DOZEN 25 / DOZEN 50
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
Vitello tonnato*	27
Fresh burrata green peas & mint	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

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

Salade & Sandwiches

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

Garnitures

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

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
Crêpes suzette	16
Our île flottante	13
Waffle homemade chocolate spread	18
Grand Marnier soufflé	15
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, chestnut mango & passion fruit, coconut, lemon, strawberry, lychee	PER SCOOP 4

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

Remontée de cave

CHAMPAGNE / SPARKLING		4 OZ 
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
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 
2019 Alsace Edelzwicker - A.Boxler		19
2022 Alsace Pinot Blanc - Vieilles Vignes - Meyer-Fonné		15
2022 Chablis - Saint-Martin - Domaine Laroche		22
2020 Meursault - Les Tillets - Dom. Jobard-Morey		32
2020 Bourgogne Aligoté - R. Dupont-Fahn		20
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
2022 VDF - Souleil - Vin de Bonté		14

ROUGE		
2018 Marsannay - Clos du Roy - R. Bouvier		22
2020 Côte de Nuits Villages - Cuvée Armand - G. Julien & Fils		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
2020 Beaujolais - J. Desjourney		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
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

BENOIT NY X MARGOT COMBAT COCKTAIL BAR POP-UP

Picon passion 20

Picon lime, passion fruit liqueur, sour beer

Quatresse 19

Peated whisky, gentian, lime, sage

Jamaican Negroni 20

Pineapple infused dark rum, coconut infused white rum, Campari, vermouth

Chubu spritz 21

Pear brandy, dry vermouth, D.O.M Bénédicte, grapefruit, vinegar, absinthe, soda

Benoit espresso martini 18

Tequila, coffee liqueur, Italian amaro, espresso

Bendito (N/A) 13

Cream soda, sage, pineapple, 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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