

Hors d'oeuvres

Pork rillettes	5	Rabbit & foie gras pâté	10
		horseradish	
Our egg mayo	5		

Pour commencer

Tarte flambée	24
Alsatian thin crust, onions & bacon	
Onion soup gratinée	18
Charcuterie & pâtés selection	27
cornichons	
Duck foie gras terrine	27
seasonal chutney, toasted brioche	
Pâté en croûte	29
Lucien Tendret's recipe since 1892	
Escargots	HALF DOZEN 16 / DOZEN 30
garlic & parsley butter	
Selection of mature cheeses	
for two pieces	17
for three pieces	23
for four pieces	28

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Plats

Grilled striped bass	42
mediterranean artichokes	
Dover sole à la meunière	75
grenobloise sauce	
Quenelles de brochet	39
Nantua sauce	
○ Our traditional cassoulet	48
○ Roasted duck*	42
morels & spring onions	
○ Filet mignon aux poivres*	55
peppercorn sauce	
○ Poulet rôti*	FOR ONE 38 / FOR TWO 75
cooking jus	
○ Hand-chopped beef tartare*	33
mixed green salad	
○ 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



Alberto's Italian favorites

Vitello tonnato*	27
Fresh burrata	26
green peas & mint	
Spaghetti	38
spicy clams	
Ravioli	34
ricotta & spinach	
Green asparagus risotto	34
creamy asiago	
○ Orecchia di elefante*	FOR TWO 100

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

Remontée de cave

CHAMPAGNE / SPARKLING

	4oz
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

	5oz
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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