

Hors d'oeuvres

Spicy oysters fresh mint	8	Rosette de Lyon cornichons	8
Pork rillettes	8	Salted cod brandade	8
Our egg mayo	8	Truffle croque-monsieur	8

Pour commencer

Tarte flambée Alsatian thin crust, onions & bacon	24
Onion soup gratinée	20
Charcuterie & pâtés selection cornichons	27
Duck foie gras terrine seasonal chutney, toasted brioche	27
Pâté en croûte Lucien Tendret's recipe since 1892	29
Escargots garlic & parsley butter	HALF DOZEN 16 / DOZEN 32
Warm leeks parmesan & black pepper	22
Marinated salmon * fresh cream & dill	24
Chicory salad, goat cheese & pomegranate	22

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Plats

Lobster spaghetti*	49
Cod 'à la dieppoise' *	42
Dover sole à la meunière * lemon, capers & croutons	77
Quenelles de brochet 'à la Nantua'	42
Our traditional cassoulet	48
Roasted duck * turnips & dolce forte sauce	44
Skirt steak * bordelaise sauce	45
Filet mignon aux poivres * peppercorn sauce	58
Poulet rôti * cooking jus	FOR ONE 38 / FOR TWO 76
Hand-chopped beef tartare * mixed green salad	33

Garnitures

Gratin dauphinois	12	Mixed green salad mustard vinaigrette	8
Pommes frites	12	Green beans & shallots	12

Fromages

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

Desserts

Our baba, rum & whipped cream	14
Crème caramel	12
Chocolate soufflé	16
Mousse au chocolat	12
Citrus composition	14
Tarte Tatin crème fraîche	TO SHARE 26
Benoit profiteroles vanilla ice cream & warm chocolate sauce	FOR ONE 14 / FOR TWO 24
Ile flottante	14
Ice cream & sorbet selection vanilla, chocolate, chestnut, red apple, yuzu & lemon, green shiso & pineapple	PER SCOOP 4

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS

ALL OUR MEATS ARE ANTIBIOTIC-FREE AND FROM COMMITTED FARMERS

Remontée de cave

CHAMPAGNE / SPARKLING

N.V. Chavost - Blanc d'assemblage - Brut Nature	27
N.V. JM. Sélèque - Solessence - Extra Brut	28
N.V. Duval-Leroy - Grand Brut	27
N.V. Ruinart - Blanc de Blancs - Brut	38
N.V. Krug - 171ème Edition - Grande Cuvée - Brut	55
N.V. H. Giraud - Dame Jane - Rosé - Brut	27
N.V. Simonnet-Febvre - Crémant de Bourgogne - Brut	20

BLANC

2018 Alsace Pinot Gris - Réserve - Trimbach	19
2022 Alsace Riesling - Les Eléments - Dom. Bott-Geyl	20
2020 Vin de Savoie - Jacquère - Dom. de Chevillard	24
2022 Bourgogne Aligoté - Dom. Jobard-Morey	22
2023 Chablis - Simonnet-Febvre	24
2023 Meursault - Les Clous - R. Dupont-Fahn	34
2023 Chassagne-Montrachet - M. Niellon	42
2022 Sonoma Coast Chardonnay - Walt Wines	22
2023 Sancerre - Sélection Benoit NY - X. Flouret	23
2024 Menetou-Salon - Morogues - Dom. Pellé	21
2024 Côtes du Rhône - Famille Perrin	18
2023 Willamette Valley Gruner Veltliner - Kelley Fox	19

ROSÉ

2024 Côtes de Provence - Prestige - Minuty	19
2023 Val de Loire - Attitude - P. Jolivet	17

ROUGE

2023 Bourgogne Pinot Noir - La Montagne - A. Baillot	25
2017 Volnay - Vieilles Vignes - V. Girardin	32
2022 Monthélie - Vieilles Vignes - F. Garaudet	26
2023 Willamette Valley Pinot Noir - Farmhouse - Granville	22
2023 North Coast - Trousseau - Arno-Roberts	23
2018 Moulin-à-Vent - Ch. des Jacques - L. Jadot	22
2023 Saumur-Champigny - La Folie - Château Yvonne	20
2005 Pauillac - Château Fonbadet	32
2022 Graves - Château Haut-Selve	26
2018 Puisseguin Saint-Emilion - Château des Laurets	25
2016 Saint-Emilion - Le Carillon d'Angelus	46
2022 Napa Valley - Routestock	22
2020 Côte-Rôtie - Les Rochins - François & fils	32
2024 Côtes du Rhône - Dom. de Beaurenard	21
2021 Gigondas - Tradition - Gour de Chaulé	26
2020 Châteauneuf-du-Pape - Dom. I. Ferrando	34

Cocktails

CREATIONS

Once in Pearis 18

Vodka, pear, pear gastrique, lemon

Plum Actually * 19

Clove infused rum, Pimms, plum, lemon juice, egg white

Blood, Sweat & Tears 20

Tequileno, Ancho Reyes Poblano, Amaro, blood orange, Hellfire bitter

Not Too Far from the Tree 18

Calvados, ABC Drouin, apple cider, caramel, lemon

Nutty, not Naughty! 19

Macadamia bourbon, Frangelico, pineapple, lime juice, Tiki bitter

Pumpkin Spice * 19

Gin, Suze, pumpkin spice, Dolin blanc, lemon, egg white

Cran Tastic 19

Lillet rouge, cranberry, Alain Ducasse sparkling Sake

Wannabe a Spritz (N/A) 15

Phony Negroni, sparkling earl grey tea

Not So Gin But Tonic (N/A) 13

Aplós Ease, juniper, ceylon tea, tonic, lime

COCKTAILS BY CAMPARI

Pimiento 18

Fire roasted mezcal, Campari, lime

Toasted Hay Negroni 19

Toasted hay gin, Campari, Vermouth

Americano 16

Campari, Vermouth, soda

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE THE RISK OF FOODBORNE ILLNESS