

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

Salades & Sandwiches

Croque-monsieur mixed green salad	22
Benoit cheeseburger* bacon & caramelized onions	22
Chicken Caesar salad*	31
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 & crouton	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 - Solescence - 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

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