

WINE BAR  
**BENOIT**

OLGIN DUCASSE

*New York*



**ALL DAY LONG**



*from 11.45am to 11.00pm*

**SAVORY**

<b>Crudités</b> 7 tapenade & fresh cheese dip	<b>Burger/cheesburger</b> 19 flat iron beef, BBQ sauce, shiitake & pommes frites
<b>Paté en croûte</b> 19 L. Tendret's recipe since 1892	<b>Tarte flambée</b> 14
<b>East Coast oysters</b> 23 shallot-pepper-vinegar sauce	<b>Croque-Monsieur</b> 14
<b>Marinated sea bream</b> 15 citrus vinaigrette	<b>Baked cheese</b> <i>to share</i> 26 sourdough bread
<b>Pommes frites</b> 9	<b>Comté</b> 8 black currant jam

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<b>Charcuterie board</b> 11	<b>3 mature cheeses</b> 19
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**SWEET**

<b>Our Baba</b> 12 Armagnac & whipped cream	<b>Butternut squash</b> 12 iced & confit
<b>Lemon curd</b> 11 cucumber, confit citrus thyme	<b>Choux du jour</b> 8
<b>Vanilla millefeuille</b> 12	<b>Ice cream &amp; sorbet</b> <i>1 scoop</i> 3 vanilla, chocolate, pistachio butternut squash, gingerbread
<b>Crème caramel</b> 8	grapefruit, blackcurrant, lemon/mint, fromage blanc



# LUNCH MENU



2 COURSES / 32 ■ 3 COURSES / 38

**Tartine of salmon gravlax,**  
cream cheese, dill

**Waldorf salad,**  
celery remoulade, apple and walnut vinaigrette

**Seasonal soup of the day**



**Pan-seared sea bream,**  
quinoa, raw/cooked fennel

**Warm chicken salad,**  
potatoes and crunchy greens

**Rohan duck leg,**  
spinach, turnips and black olives



**Lemon-mint tart**

**Crème caramel**

**Ice cream & sorbet selection** (two scoops)



EXPERIENCE

THE FRENCH ART DE VIVRE  
IN THE BAR DAILY

*from 5 to 7 pm*





from 5 to 7 pm



## CÔTÉ CUISINE



Crudités & dips	7	Egg mayo	5
Rillettes	4	Salmon gravlax	6
Rosette	4	Sea bass ceviche	8
Cured ham	6	Demi-tarte flambée	7
Country pâté	5	Mini croque-monsieur	7



## CÔTÉ BAR



### WINE BY THE GLASS 8

#### SPARKLING

**Blanquette de Limoux - Cuvée de Réserve**  
Antech - 2013

#### WHITE

**Costières de Nîmes - Les Cimels**  
Château d'Or et de Gueules - 2014

#### RED

**Vin de Pays d'Hauterive en Pays d'Aude - Les Clos**  
Domaine Sainte-Eugénie - 2014

#### ROSÉ

**Méditerranée - Le Rosé de S.**  
Château Sumeire - 2015

### FRENCH CLASSICS 8

**BEER & CIDER:** 1664 or cidre de Cornouaille

**APERITIFS:** Ricard, Lillet, Byrrh or Vermouth Maurin blanc

**COCKTAILS:** Fine à L'eau, Noilly Cass, Kir or Cardinal