

Menu déjeuner

Shrimp & baby gem lettuce, Caesar vinaigrette
Beetroot, goat's cheese & walnut
Seasonal soup of the day

Sea bream à la Grenobloise, baby spinach leaves
Honey & sesame glazed chicken salad
Crispy pork belly, roasted marble potatoes, cooking jus

Plum 'clafoutis'
Crème brûlée
Ice cream & sorbet selection (two scoops)

2 COURSES / 32 ■ 3 COURSES / 38

Pour commencer

- Tarte flambée 14
Alsatian thin crust, onions & bacon
- Onion soup gratinée 16
- Delicate corn velouté & crispy lump crab 24
- Octopus & fingerling potatoes 18
baby gem lettuce
- Lobster salad 28
quinoa, cucumber & fresh mint
- East Coast oysters on half shell HALF DOZEN 23
shallot/black pepper vinegar sauce
- Charcuterie & pâtés selection 25
cornichons & Dijon mustard
- Duck foie gras terrine 28
fall fruit chutney & Parisian brioche
- Pâté en croûte 19
Lucien Tendret's recipe since 1892
- Escargots HALF DOZEN 14 / DOZEN 24
garlic & parsley butter

Produit du mois

Quenelles de brochet, Nantua sauce 28
2014 Saint-Péray - Version - F. Villard 15

Plats

- King salmon 34
seasonal vegetables, Béarnaise
- Seared Maine sea scallops 38
macaroni gratin & black truffle
- Roasted cod 36
mango/passion fruit rougaille sauce
- Steamed striped bass 42
spelt & seaweed, black olive/lemon condiment
- Cookpot of ceps & confit potatoes 28
black truffle vinaigrette
- Sweet spiced Rohan duck 36
apple & ginger condiment
- Poulet rôti FOR ONE 30 / FOR TWO 55
pommes frites
- Roasted squab 52
artichoke & ceps, cooking jus
- Foie de veau 38
potato Lyonnaise & slow simmered onions



Garnitures

- Spicy corn, shishito peppers 14
- Mixed green salad 8
- Pommes frites 9
- Green beans/salicornia/ginger 10

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Pièces de boeuf

- Hand-chopped beef tartare 32
mesclun salad
- Filet mignon aux poivres 46
peppercorn sauce
- Skirt steak 'à la Bordelaise' 36
- NY strip steak 44
Béarnaise

Fromages

Selection of 3 French cheeses 19
Mothais sur feuille ■ Comté (18 mo) ■ Fourme D'Ambert

Desserts

- Our Baba 12
Armagnac & whipped cream
- Citrus composition 11
lemon thyme ice cream
- Vanilla millefeuille 12
- Roasted figs 14
caramelized brioche & walnut, olive oil ice cream
- Crème caramel 8
- Raspberry soufflé 14
lychee sorbet
- Tarte Tatin TO SHARE 24
- Benoit profiteroles TO SHARE 22
- Ice cream & sorbet selection PER SCOOP 4
vanilla, chocolate, pistachio, salted butter caramel
lemon/mint, lychee, exotic fruit, lemon/thyme

○ BENOIT CLASSICS