

Pour commencer

East Coast oysters on half shell* shallot/black pepper vinegar	HALF DOZEN 25 / DOZEN 50
Tarte flambée Alsatian thin crust, onions & bacon	24
Onion soup gratinée	18
Gazpacho, spicy ricotta & black olives	22
Charcuterie & pâtés selection cornichons & Dijon mustard	27
Cured 'Amandine' trout almond & parsley	25
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 30

Salades & Sandwiches

Lobster Roll* spicy mayo & tarragon	36
○ Chicken Caesar salad	27
Croque-monsieur mixed greens	22
○ Benoit cheeseburger smoked bacon & caramelized onions	26

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Plats

Avocado toast dried tomatoes & poached egg	18
Pan fried Amberjack sweet corn & smoked red pepper	42
Quenelles de brochet sauce Nantua	34
○ Steak & egg* mixed greens, bearnaise	42
○ Poulet rôti* cooking jus	FOR ONE 35 / FOR TWO 70
○ Hand-chopped beef tartare* mesclun salad	33

Garnitures

Rainbow tomatoes, basil pesto	12
Pommes frites	12
Mixed greens	8
Green beans & ginger	12

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

Eggs

Three eggs any style, choice of two: cheese/potatoes/mushrooms/tomatoes/ smoked salmon/bacon	17
Eggs Benedict	22
Eggs Norwegian	24

Fromages

Selection of 3 mature cheeses 20
Mothais sur Feuille • Comté • Roquefort

Desserts

Our baba Armagnac & whipped cream	14
Crème caramel	10
Chocolate soufflé vanilla ice cream	14
Seasonal fruit clafoutis	14
Tarte Tatin crème fraîche	TO SHARE 24
Benoit profiteroles vanilla ice cream & warm chocolate sauce	FOR ONE 12 / FOR TWO 24
Vanilla ice cream 'flood' with coffee from our Manufacture in Paris and praline	12
Ice cream & sorbet selection vanilla, chocolate, pistachio, lemon & mint, mango & passion fruit, coconut, blackcurrant	PER SCOOP 4

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

Remontée de cave

CHAMPAGNE / SPARKLING

4 oz

N.V. Moët & Chandon - Brut Impérial	25
N.V. Barons de Rothschild - Brut	25
N.V. Dremont - Ephemere - Blanc de noir Extra Brut	26
N.V. Agrapart & Fils - Terroirs - Grand Cru blanc de blancs	28
2012 Dom Pérignon	49
N.V. Barons de Rothschild - Rosé	26
N.V. Ruinart - Rosé	28
2018 Le Mauzac de Pierre - Cuvée Nature - Brut	16

BLANC

5 oz

2019 Alsace Edelzwicker - A.Boxler	19
2019 Arbois - Vieilles Vignes - Vin sans Nom	21
2021 Chablis - Saint-Martin - Domaine Laroche	22
2019 Bourgogne - Cuvée St Vincent - Vincent Girardin	20
2019 Meursault - Les Tillets - R. Dupont-Fahn	32
2020 Santa Ynez Valley Chardonnay - Citrine - Enfield Wine Co.	19
2020 Vouvray - Champalou	16
2015 Reuilly - Toison d'or - Domaine les Pöetes	18
2020 Bordeaux Côtes de Francs - Château Pyuanché	15
2021 Sancerre - Sélection Benoit NY - X. Flouret	21

ROSÉ

2021 Côtes de Provence - Château de Miraval	19
2019 Bourgogne - M. I. B - Dom. Aegerter	16

ROUGE

2017 Bourgogne Côte d'or - P. Bouley	21
2019 Côte de Nuits Villages - Domaine Julien Gérard & Fils	23
2018 Volnay - Vieilles Vignes - Domaine Rossignol-Fevrier	30
2019 Sonoma County Pinot Noir - Little Boat	20
2018 Saumur - Clos du Tue Loup - Monopole - A. Lambert	20
2016 Puisseguin Saint-Emilion - Château des Laurets	23
2014 Castillon Côtes de Bordeaux - Domaine de l'A	23
2010 Listrac-Médoc - Château Fourcas Hosten	25
2020 Vin de France - Cuvée Minerve - Incipio	15
2020 Fleurie - Les Marrans - Domaine des Marrans	16
2020 Châteauneuf-du-Pape - Domaine de la Solitude	30
2018 Napa Valley Cabernet - Fortune 1621	21

Cocktails

CREATIONS

Inglorious Berries 17

Vodka, lemon, strawberries, vanilla

Toasted Negroni 17

Toasted hay infused gin, Campari, Dolin rouge

Scrat 17

Tequila, Chartreuse, tea syrup, lemon

Rosy Cheeks 17

Grape infused gin, grapefruit, elderflower, bitters

Vent Frais 17

Cucumber infused gin, sparkling wine, elderflower, lemon

So French & So Clean 17

Single malt french whiskey, salers, fernet, cap corse quinquina blanc

Fiji Tendencies 17

Vanilla infused Fiji rum, pineapple, bitters

Around the Clock 17

Red chilli pepper infused mezcal, grapefruit, lime, egg white*

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