

## Hors d'oeuvres

|                               |   |   |   |
|-------------------------------|---|---|---|
| Charred melon, mussels & dill | 8 | Crispy eggplant, pickled mustard seeds & scallion | 8 |
| Pork rillettes                | 5 | Marinated shrimp*                                 | 8 |
| Our egg mayo                  | 5 | red curry & crispy tapioca                        |   |

## Pour commencer

|   |                          |
|---|--------------------------|
| Tarte flambée<br>Alsatian thin crust, onions & bacon        | 24                       |
| Onion soup gratinée   | 18                       |
| Gazpacho, spicy ricotta & black olives                      | 22                       |
| Charcuterie & pâtés selection<br>cornichons & Dijon mustard | 27                       |
| Cured 'Amandine' trout<br>almond & parsley                  | 25                       |
| Duck foie gras terrine<br>seasonal chutney, toasted brioche | 27                       |
| Pâté en croûte<br>Lucien Tendret's recipe since 1892        | 29                       |
| Escargots<br>garlic & parsley butter                        | HALF DOZEN 16 / DOZEN 30 |

## Plats

|   |                         |
|---|-------------------------|
| Pan fried Amberjack<br>sweet corn & smoked red pepper   | 42                      |
| Roasted cod<br>yogurt, zucchini & mint                  | 39                      |
| Grilled halibut<br>warm cherry tomatoes & rouille sauce | 42                      |
| Quenelles de brochet<br>sauce Nantua                    | 34                      |
| ○ Foie de veau*<br>Lyonnais potatoes & confit onions    | 38                      |
| ○ Roasted duck*<br>globe artichoke & arugula            | 39                      |
| ○ Filet mignon aux poivres*<br>peppercorn sauce         | 52                      |
| ○ Skirt steak 'à la Bordelaise' *                       | 42                      |
| ○ Poulet rôti*<br>cooking jus                           | FOR ONE 35 / FOR TWO 70 |
| ○ Hand-chopped beef tartare*<br>mesclun salad           | 33                      |

## Garnitures

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

## Salades & Sandwiches

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

## Fromages

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

## Desserts

|  |                         |
|--|-------------------------|
| Our baba<br>Armagnac & whipped cream   | 14                      |
| Crème caramel  | 10                      |
| Chocolate soufflé<br>vanilla ice cream   | 14                      |
| Seasonal fruit clafoutis   | 14                      |
| Tarte Tatin<br>crème fraîche   | TO SHARE 24             |
| Benoit profiteroles<br>vanilla ice cream & warm chocolate sauce  | FOR ONE 12 / FOR TWO 22 |
| Vanilla ice cream 'flood' with coffee<br>from our Manufacture in Paris and praline   | 12                      |
| Ice cream & sorbet selection<br>vanilla, chocolate, pistachio,<br>lemon & mint, mango & passion fruit, coconut, blackcurrant | PER SCOOP 4             |

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

\* 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

4oz 

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

### BLANC

5oz 

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

### ROSÉ

|  |    |
|--|----|
| 2021 <b>Côtes de Provence</b> - Château de Miraval | 19 |
| 2019 <b>Bourgogne</b> - M. I. B - Dom. Aegerter    | 16 |

### ROUGE

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