

## 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 Alsatian thin crust, onions & bacon	21
Onion soup gratinée	17
Gazpacho, spicy ricotta & black olives	22
Charcuterie & pâtés selection cornichons & Dijon mustard	25
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 26

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

## Plats

Pan fried Amberjack sweet corn & smoked red pepper	42
Roasted cod yogurt, zucchini & mint	39
Grilled halibut warm cherry tomatoes & rouille sauce	42
Quenelles de brochet sauce Nantua	31
○ Foie de veau* Lyonnaise potatoes & confit onions	38
○ Roasted duck* globe artichoke & arugula	39
○ Filet mignon aux poivres* peppercorn sauce	52
○ Skirt steak 'à la Bordelaise' *	42
○ Poulet rôti* cooking jus	FOR ONE 35 / FOR TWO 65
○ Hand-chopped beef tartare* mesclun salad	33

## Garnitures

Rainbow tomatoes, basil pesto	12	Mixed greens	8
Pommes frites	11	Green beans & ginger	12

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

## Salades & Sandwiches

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

## Fromages

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

## Desserts

Our baba Armagnac & whipped cream	12
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 22
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

4oz U

N.V. <b>Moët &amp; Chandon</b> - Brut Impérial	25
N.V. <b>Barons de Rothschild</b> - Brut	25
N.V. <b>Vincent Couche</b> - Chloé - Extra Brut	26
N.V. <b>R. Montcuit</b> - Grands Blancs - Grand Cru blanc de blancs	24
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 U

2018 <b>Alsace Pinot Blanc</b> - Zind-Humbrecht	16
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	19
2020 <b>Bordeaux Côtes de Bourg</b> - Château La Grave	15
2021 <b>Sancerre</b> - Sélection Benoit NY - X. Flouret	21
2014 <b>Pacherenc Du Vic Bilh</b> - Château Montus	20

### 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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