

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

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

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* Lyonnais 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

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
N.V. Moët & Chandon - Brut Impérial	25
N.V. Barons de Rothschild - Brut	25
N.V. Vincent Couche - Chloé - Extra Brut	26
N.V. R. Montcuit - Grands Blancs - Grand Cru blanc de blancs	24
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

	5oz
2018 Alsace Pinot Blanc - Zind-Humbrecht	16
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	19
2020 Bordeaux Côtes de Bourg - Château La Grave	15
2021 Sancerre - Sélection Benoit NY - X. Flouret	21
2014 Pacherenc Du Vic Bilh - Château Montus	20

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 Tendencias 17

Vanilla infused Fiji rum, pineapple, bitters

Around the Clock 17

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

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