

## Pour commencer

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

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## Salades & Sandwiches

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

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

## Plats

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

## Garnitures

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

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

## Fromages

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

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## Desserts

<b>Our baba</b> Armagnac & whipped cream	14
<b>Crème caramel</b>	10
<b>Chocolate soufflé</b> vanilla ice cream	14
<b>Seasonal fruit clafoutis</b>	14
<b>Tarte Tatin</b> crème fraîche	TO SHARE 24
<b>Benoit profiteroles</b> vanilla ice cream & warm chocolate sauce	FOR ONE 12 / FOR TWO 24
<b>Vanilla ice cream 'flood' with coffee</b> from our Manufacture in Paris and praline	12
<b>Ice cream &amp; sorbet selection</b> 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. <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

5 oz 

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 Pyuanché	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 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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