

# BENOIT

CLAUDE DUCASSE

*New York*

x  
**OPEN DAILY FROM  
 12:30PM TO 9:30PM**  
 OUTDOOR SEATING & CURBSIDE BAR  
 x

x  
**ORDER ONLINE**  
**WWW.BENOITNY.COM**  
**ALSO AVAILABLE**  
**ON UBER EATS, GRUBHUB & SEAMLESS**  
 x

## ✂ POUR COMMENCER

- x Charcuterie & pâté selection, cornichons & Dijon mustard \$27
- x Tarte flambée, Alsatian thin crust, onions & bacon \$19
- x Duck foie gras terrine, cherry chutney, toasted brioche \$29
- x Grilled octopus, chickpeas & spices \$22

## ✂ MAIN COURSES

**ONE SIDE INCLUDED**

- x King salmon, Béarnaise sauce \$38
- x Poulet rôti & cooking jus FOR 1 x FOR 2 \$33 x \$59

## ✂ SIDES

- x Mixed greens \$8
- x Sautéed corn/ shishito & bell peppers \$14
- x Pommes frites \$10
- x Green beans/ salicornia/ ginger \$12
- x Pomme purée \$10

## ✂ CHEESE

- x Selection of three mature cheeses \$20

## ✂ DESSERTS

- x Chocolate soufflé, pistachio ice cream \$14
- x Crème caramel \$10
- x Peach composition \$14
- tarragon & raspberry sorbet

## ✂ BRUNCH

- x Our lobster roll \$32
- x Heritage tomato & peach salad, lemon confit, herb dressing \$24
- x Chicken Caesar \$25
- x Croque-monsieur, mixed greens \$22
- x Benoit cheeseburger, smoked bacon & caramelized onion \$25
- x Parisian « club sandwich » \$24
- x Hand-chopped beef tartare, mesclun salad \$33
- x Steak & egg \$37
- x Avocado toast, dried tomatoes & poached egg \$18
- x Three eggs any style & choice of two: cheese/ potatoes/ mushrooms/ tomatoes/ smoked salmon/bacon \$17
- x Egg Norwegian \$23
- x Egg Benedict \$21

[www.benoitny.com](http://www.benoitny.com)

SHARE YOUR BEST BENOIT AT HOME EXPERIENCE BY TAGGING US ON INSTAGRAM @BENOITNY 

# WINE & COCKTAIL

## ✂ SPARKLING

	4 oz 	
x CHAMPAGNE x Lanson x Brut N.V	\$21	\$95
x CHAMPAGNE x Barons de Rothschild x Brut N.V	\$25	\$165
x CHAMPAGNE x Moët & Chandon x Brut Impérial réserve N.V	\$24	\$145
x CHAMPAGNE x Veuve Clicquot réserve rosé N.V	\$26	\$150
x CHAMPAGNE x Dom Pérignon x 2009	\$49	\$295
x CALIFORNIA x Louis Pommery x Brut	\$15	\$65

## ✂ WHITE

	5 oz 	
x ANDERSON VALLEY x Alesia x Rhys Vineyards x 2016	\$22	\$105
x SANCERRE x Sélection Benoit NY x X. Flouret x 2018 <i>Magnum</i>	\$19	\$160
x GRAVES x Château Coustaut x 2016	\$14	\$60
x SAUMUR x Clos des Guichaux x Guiberteau x 2015	\$18	\$ 95
x PICPOUL DE PINET x Villa Blanche x Calmel & Joseph x 2016	\$11	\$50
x CHABLIS x Pargues x Domaine Moreau-Naudet x 2017 <i>Magnum</i>	\$22	\$230
x MEURSAULT x La barre x Jean Monnier et Fils x 2017	\$30	\$90
x AJACCIO x Cuvée Faustine x Conte Abbatucci x 2015	\$21	\$95

## ✂ ROSE

x CÔTES DE PROVENCE x By OTT x 2018 <i>Magnum</i>	\$18	\$150
x IGP ÎLE DE BEAUTÉ x Domaine Vetriccie x 2019	\$12	\$50

## ✂ RED

x SANTENAY 1er CRU x Passetemps x V & S Morey x 2014	\$24	\$130
x BOURGOGNE x Camille Giroud x 2017	\$17	\$85
x MORGON x Côte du Py x Domaine Bulliat x 2018	\$14	\$60
x GRAVES x Château Laroche-Jaubert x 2017	\$15	\$75
x CHINON x Madeleine x Couly-Dutheil x 1995 <i>Magnum</i>	\$17	\$185
x CÔTES DU ROUSSILLON VILLAGES x V.I.T x M. Chapoutier x 2010	\$30	\$160
x PAUILLAC x Château d'Armailhac x 2004	\$45	\$280

## ✂ COCKTAILS ✂

LE JARDIN Cucumber infused gin, elderflower, lemon juice	\$17	PROVENÇAL FASHIONED Bourbon, cane syrup, burned rosemary, blended bitter	\$16
TOASTED HAY NEGRONI Toasted hay gin, campari, sweet vermouth	\$17	SUMMER ON 55TH Mezcal, grapefruit, maple syrup, egg white, chili peppers	\$17
INGLORIOUS BERRIES Vodka, Strawberries, Vanilla & lemon	\$17	PUNCH NORMAND Veuve Clicquot Rich, calvados, strawberry, apple, grapefruit	\$19
OCCULT CONCOCTION Japanese whisky, amaro, sherry, home made bitters	\$17	GREY GOOSE DUCASSE MARTINI Grey Goose interpreted by Ducasse, chocolate bitter	\$23