

BENOIT

ALAIN 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
X

✂ POUR COMMENCER

- x Charcuterie & pâté selection, cornichons & Dijon mustard \$27
- x East coast oyster on half shell, shallot black pepper vinegar \$25
- x Tarte flambée, Alsatian thin crust, onions & bacon \$19

✂ 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 \$12
- 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, vanilla ice cream \$14
- x Crème caramel \$10
- x Strawberry tart \$12

✂ BRUNCH

- x Maine lobster salad, quinoa & mint condiment \$29
- x Hand-chopped beef tartare, mesclun salad \$33
- x Heritage tomatoes & goat cheese, marjoram, golden crouton \$25
- x Steak & egg \$37
- x Chicken Caesar \$23
- x Avocado toast, dried tomatoes & poached egg \$18
- x Croque-monsieur, mixed greens \$22
- x Three eggs any style & choice of two: cheese/ potatoes/ mushrooms/ tomatoes/ smoked salmon/bacon \$17
- x Benoit cheeseburger, smoked bacon & caramelized onion \$25
- x Egg Norwegian \$23
- x Parisian « club sandwich » \$24
- x Egg Benedict \$21

www.benoitny.com

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WINE & COCKTAIL

✂ SPARKLING

x CHAMPAGNE x Chartogne-Taillet x Cuvée Sainte Anne x Brut N.V	4 OZ 	\$25	\$135
x CHAMPAGNE x Lanson x Brut N.V		\$21	\$95
x CHAMPAGNE x Veuve Clicquot réserve rosé N.V		\$26	\$150
x CHAMPAGNE x Dom Pérignon x 2006		\$49	\$295
x CALIFORNIA x Louis Pommery		\$15	\$65

✂ WHITE

x ANDERSON VALLEY x Alesia x Rhys Vineyards x 2016	5 OZ 	\$22	\$105
x SANCERRE x Sélection Benoit NY x X. Flouret x 2018 <i>Magnum</i>		\$19	\$160
x PESSAC-LÉOGNAN x La Croix de Carbonnieux x 2016		\$18	\$90
x VOUVRAY x Marc Brédiff x 2018		\$15	\$70
x PICPOUL DE PINET x Villa Blanche x Calmel & Joseph x 2016		\$11	\$50
x CHABLIS x Saint Martin x Domaine Laroche x 2018		\$18	\$85

✂ ROSE

x CÔTES DE PROVENCE x By Ott x 2018 <i>Magnum</i>		\$18	\$145
x IGP ÎLE DE BEAUTÉ x Domaine Vetriccie x 2019		\$12	\$45

✂ RED

x CÔTE DE NUITS-VILLAGES x Gérard Julien & Fils x 2016		\$21	\$105
x MORGON x Côte du Py x Domaine Bulliat x 2018		\$13	\$60
x GRAVES x Château Laroche-Jaubert x 2017		\$14	\$75
x BANDOL x Domaine de l'Olivette x 2015		\$18	\$92
x CÔTES DU RHÔNE x Monte Lune x Réméjeanne x 2018		\$13	\$55
x NAPA VALLEY x Fortune 1621 x 2017		\$21	\$98

✂ 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

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