

Restaurant week menu

Raddichio, apple & Gruyère salad, grainy mustard vinaigrette
Leek, mimosa & lamb's lettuce
Seasonal soup of the day

Sea bream "à la grenobloise" & spinach
Traditional bœuf bourguignon & spätzle
Confit duck leg, baby turnip & taggiasca olives

Coffee/chocolate composition
Crème brûlée
Ice cream & sorbet selection (two scoops)

3 COURSES / 29


Pour commencer

- Tarte flambée 14
Alsatian thin crust, onions & bacon
- Onion soup gratinée 16
- Mushroom, hazelnut & butternut croustis 24
delicate chestnut velouté
- Octopus & crispy quinoa 24
smoked pepper condiment
- Lobster salad 32
celery remoulade, Granny Smith & truffle
- East Coast oysters on half shell HALF DOZEN 23
shallot/black pepper vinegar sauce
- Charcuterie & pâtés selection 25
cornichons & Dijon mustard
- Duck foie gras terrine 28
pineapple & pear chutney, Parisian brioche
- Pâté en croûte 19
Lucien Tendret's recipe since 1892
- Escargots HALF DOZEN 14 / DOZEN 24
garlic & parsley butter

Produit du mois

Traditional cassoulet 38
2011 Madiran - Château Montus 17
Black truffle shaving - per gram 10

Plats

- King salmon 34
seasonal vegetables, Béarnaise
- Seared Maine sea scallops 38
crunchy cauliflower & caviar
- Roasted cod 36
mango/passion fruit rougaille sauce
- Steamed striped bass 42
spelt & seaweed, black olive/lemon condiment
- Cookpot of ceps & confit potatoes 28
black truffle vinaigrette 
- Duck 'à l'orange' 36
- Poulet rôti 55
pommes frites FOR ONE 30 / FOR TWO 55
- Crispy veal sweetbreads 50
artichokes, black truffle & cooking jus
- Foie de veau 38
potato Lyonnaise & slow simmered onions

Garnitures

- Sautéed mushrooms, garlic & parsley 14
- Mixed green salad 8
- Pommes frites 9
- Green beans/salicornia/ginger 10

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Pièces de bœuf

- Hand-chopped beef tartare 32
mesclun salad
- Filet mignon aux poivres 46
peppercorn sauce
- Skirt steak 'à la Bordelaise' 36
- NY strip steak 44
Béarnaise

Fromages

Selection of 3 French cheeses 19
Mothais sur feuille ■ Comté (18 mo) ■ Fourme D'Ambert

Desserts

- Our Baba 12
Armagnac & whipped cream
- Citrus composition 11
lemon thyme ice cream
- Vanilla millefeuille 12
- Pear two ways 12
honey ice cream
- Crème caramel 8
- Chocolate soufflé 14
vanilla ice cream
- Tarte Tatin TO SHARE 24
- Benoit profiteroles TO SHARE 22
- Ice cream & sorbet selection PER SCOOP 4
vanilla, chocolate, pistachio, salted butter caramel, honey
lemon/mint, mandarin, lemon/thyme, pear/vanilla

○ BENOIT CLASSICS