

Menu déjeuner

Smoked beef tongue & condiment, horseradish sauce
Goat's cheese salad, pickles & roasted hazelnut
Seasonal soup of the day

Confit duck Parmentier, mixed greens
Steamed monkfish/ginger roll
seasonal vegetables, seaweed consommé
Chicken "blanquette" our way, puffed black rice

Crème caramel
Lemon & basil composition
Ice cream & sorbet selection (two scoops)

2 COURSES / 32 ■ 3 COURSES / 38

Pour commencer


- Tarte flambée 15
Alsatian thin crust, onions & bacon
- Onion soup gratinée 17
- Delicate chestnut velouté 24
butternut & mushroom crèmes
- Maine lobster 33
apple & remoulade, homardine sauce
- East Coast oysters on half shell * HALF DOZEN 24
shallot/black pepper vinegar
- Charcuterie & pâtés selection 26
cornichons & Dijon mustard
- Duck foie gras terrine 29
pear & apple chutney, toasted brioche
- Pâté en croûte 20
Lucien Tendret's recipe since 1892
- Escargots HALF DOZEN 15 / DOZEN 25
garlic & parsley butter

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Produit du mois

- Traditional cassoulet 40

Plats

- King salmon 35
seasonal vegetables, Béarnaise
- Seared Maine sea scallops 39
creamy & crunchy cauliflower
- Roasted cod 37
mango/passion fruit rougaille sauce
- Steamed striped bass 43
seaweed, black olive & lemon condiment
- Cookpot of ceps & potatoes, black truffle 33

- Quenelles de brochet, Nantua 28
- Duck 'à l'orange' * 39
daïkon & turnip, dolce forte sauce
- Poulet rôti 56
pommes frites
FOR ONE 31 / FOR TWO 56
- Crispy veal sweetbreads 49
seared vegetables, cooking jus
- Foie de veau * 39
potato Lyonnaise & slow simmered onions

Garnitures

- Our Mac & cheese 15
- Mixed green salad 8
- Pommes frites 10
- Green beans/salicornia/ginger 11

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

Pièces de bœuf

- Hand-chopped beef tartare * 33
mesclun salad
- Filet mignon aux poivres * 47
peppercorn sauce
- Skirt steak * 37
Bordelaise sauce
- NY strip steak * 45
Béarnaise

Fromages

- Selection of 3 French cheeses 20
Mothais sur feuille ■ Comté (18 mo) ■ Fourme D'Ambert
- Wine Pairing 18
Sancerre ■ Côtes du Jura 'Savagnin' ■ Coteaux du Layon

Desserts

- Our Baba 12
Armagnac & whipped cream
- Green apple & dill vacherin 14
- Vanilla millefeuille 12
- Candied chestnut 'Mont-Blanc' 14
citrus marmalade
- Crème caramel 8
- Chocolate soufflé 14
pistachio ice cream
- Tarte Tatin TO SHARE 24
- Benoit profiteroles TO SHARE 22
- Ice cream & sorbet selection PER SCOOP 4
vanilla, chocolate, pistachio
caramel, pear & vanilla, roasted peanut
lemon & mint, apple & dill, grapefruit

○ BENOIT CLASSICS