

Menu déjeuner

Spinach leaves & goat cheese, shallot dressing
Roasted baby squid, chickpeas & spices
Seasonal soup of the day

Pan-seared monkfish, quinoa, lemon & capers
Caesar salad, parmesan & golden croûtons
Traditional veal 'blanquette', pilaf rice

Mango & avocado, coriander condiment
Crème caramel
Ice cream & sorbet selection (two scoops)

2 COURSES / 32 ■ 3 COURSES / 38

Pour commencer

- Green pea velouté lump crab 23
- Tarte flambée 14
Alsatian thin crust, onions & bacon
- Onion soup gratinée 16
- White asparagus, mimosa and salmon roe maltaise sauce 24
- Lobster salad golden quinoa & fresh mint 28
- East Coast oysters on half shell HALF DOZEN 23
shallot/black pepper vinegar
- Charcuterie & pâtés selection 25
cornichons & Dijon mustard
- Duck foie gras terrine 28
wild strawberry marmelade, Parisian brioche
- Pâté en croûte 19
Lucien Tendret's recipe since 1892
- Escargots HALF DOZEN 14 / DOZEN 24
garlic & parsley butter

Produit du mois

Benoit 'Rossini' burger, Maxim's potatoes 38

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 green asparagus & morels 28
vin jaune zabaglione 
- Duck 'à l'orange' 36
turnips & daikon
- Poulet rôti 30 / FOR TWO 55
pommes frites
- Seared veal sweetbreads 48
baby vegetables, cooking jus
- Foie de veau 38
potato Lyonnaise & slow simmered onions

Garnitures

- Spicy corn, shishito pepper 14
- Mixed green salad 8
- Pommes frites 9
- Green beans/salicornia/ginger 10

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Pièces de boeuf

- Hand-chopped beef tartare 32 ○ Filet mignon aux poivres 46
mesclun salad 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
- Burnt mango, avocado/cilantro 14
passion fruit sorbet
- Crème caramel 8
- Raspberry 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, salted butter caramel, redberry
lemon/mint, pineapple, lemon/thyme, mango/passion fruit

○ BENOIT CLASSICS