

Menu déjeuner

Salmon tartare, avocado & citrus
Egg mayonnaise
Seasonal soup of the day

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Cobb salad, blue cheese dressing
Soft-shell crab, corn, fava beans, bell pepper & bacon
Rabbit leg, ratatouille & thyme, cooking jus

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Strawberry & raspberry 'millefeuille'
Crème caramel
Ice cream & sorbet selection (two scoops)

2 COURSES / 32 ■ 3 COURSES / 38

Pour commencer

- Tarte flambée 14
Alsatian thin crust, onions & bacon
- Onion soup gratinée 16
- Spring vegetable 'garden' 23
yogurt & herb dressing
- White asparagus, mimosa and salmon roe 28
maltaise sauce
- Lobster salad 32
golden quinoa & fresh mint
- 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
strawberry & rhubarb, Parisian brioche
- Pâté en croûte 19
Lucien Tendret's recipe since 1892
- Escargots HALF DOZEN 14 / DOZEN 24
garlic & parsley butter

Produit du mois



Delicate corn velouté, crispy lump crab 24

2014 Alsace Riesling - Domaine Trimbach 14

Plats

- King salmon 34
seasonal vegetables, Béarnaise
- Seared Maine sea scallops 38
crispy gnocchi & matelote sauce
- 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 
- Sweet spiced Rohan duck 38
seared peach
- Poulet rôti FOR ONE 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 peppers 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
- Strawberry/Raspberry "Fontainebleau" 12
basil & mint sorbet
- Vanilla millefeuille 12
- Crunchy chocolate & namelaka 12
coconut
- 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, coffee,
salted butter caramel, pistachio
lemon/mint, coconut, rhubarb, redberry

○ BENOIT CLASSICS