

Menu déjeuner

Spinach & goat cheese quiche, mix green salad
Steamed leeks, mimosa egg & grainy mustard vinaigrette
Seasonal soup of the day

Quenelles de brochet, Nantua sauce & rice pilaf
Warm chicken salad, potatoes & crunchy greens
Boudin noir, caramelized apple & onions

Bourdaloue tart, hot chocolate sauce
Crème brûlée
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

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 23
shallot/black pepper vinegar sauce

HALF DOZEN

Charcuterie & pâtés selection 25
cornichons & Dijon mustard

○ Duck foie gras terrine 28
fall fruit chutney & Parisian brioche

○ Pâté en croûte 19
Lucien Tendret's recipe since 1892

○ Escargots 24
garlic & parsley butter

HALF DOZEN 14 / DOZEN

Produit du mois

Duck & pheasant 'pithivier', truffle & herb salad 44

2015 Crozes-Hermitage - M.Graillot 16

Plats

○ King salmon 34
seasonal vegetables, Béarnaise

Seared Maine sea scallops 38
macaroni gratin & black truffle

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



Sweet spiced Rohan duck 36
apple & ginger condiment

○ Poulet rôti 55
pommes frites

FOR ONE 30 / FOR TWO

Crispy veal sweetbreads 50
artichokes, ceps & 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 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

Quince & grapefruit 12
grapefruit sorbet

○ 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
lemon/mint, grapefruit, pear/vanilla, lemon/thyme

○ BENOIT CLASSICS