

Menu déjeuner

Endive salad, walnuts & blue cheese
Pork rillettes, toasted country bread & pickles
Seasonal soup of the day

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Honey & sesame chicken salad
Pan-seared hake, cauliflower two ways
Confit duck leg, crushed potatoes & kale

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Crème caramel
Morello cherry Mont Blanc
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
- Vegetable 'garden' 24
turmeric & herbs
- Delicate chestnut velouté 24
butternut & mushroom crèmes
- Maine lobster 33
apple & remoulade, homardine sauce
- East Coast oysters on half shell 24
shallot/black pepper vinegar
- Charcuterie & pâtés selection 26
cornichons & Dijon mustard
- Duck foie gras terrine 29
pear & quince chutney, toasted brioche
- Pâté en croûte 20
Lucien Tendret's recipe since 1892
- Escargots 15 / DOZEN 25
garlic & parsley butter

Produit du mois



- Quenelles de brochet 'Nantua' 33

Plats

- King salmon 35
seasonal vegetables, Béarnaise
- Seared Maine sea scallops 39
crispy gnocchi & matelote sauce
- Roasted cod 37
mango/passion fruit rougaille sauce
- Steamed striped bass 43
seaweed, black olive & lemon condiment
- Cookpot of fall vegetables & mushrooms 31

- Sweet spiced Rohan duck 39
apple & ginger condiment
- Poulet rôti 31 / FOR TWO 56
pommes frites
- 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

Pièces de bœuf

- Hand-chopped beef tartare 33
mesclun salad
- Filet mignon aux poivres 47
peppercorn sauce
- Skirt steak 'à la Bordelaise' 37
- 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
- Warm caramelized pineapple 14
lime & toasted peanut ice cream
- 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

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE