

## Menu déjeuner

Gratinated goat's cheese toast, mixed greens, honey dressing  
**Raddicchio, apple and Gruyère salad,**  
 grainy mustard vinaigrette  
**Seasonal soup of the day**

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Heritage vegetables, black truffle & herb condiment  
**Seared monkfish,** clam chowder, potato & leek  
**Traditional bœuf bourguignon & spätzle**

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**Crème caramel**  
**Apple & pear clafoutis**  
**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 crèmesquis
- 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 & quince chutney, toasted brioche
- **Pâté en croûte** 20  
 Lucien Tendret's recipe since 1892
- **Escargots** HALF DOZEN 15 / DOZEN 25  
 garlic & parsley butter

## 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

## Pièces de bœuf

- **Hand-chopped beef tartare** 33 **Filet mignon aux poivres** 47  
 mesclun salad 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
- 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

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

○ **BENOIT CLASSICS**