

Menu déjeuner

2 COURSES / 32 ■ 3 COURSES / 38

Endives, blue cheese & Bartlett Pear

Quiche Lorraine

Seasonal soup of the day

Pan-seared skate wing, confit fennel, citrus & olive oil

Warm chicken salad, potatoes & crunchy greens

Blanquette-style veal, pilaf rice

Exotic fruit Pavlova


Crème caramel

Ice cream & sorbet selection (two scoops)

Pour commencer

- Tarte flambée 14
Alsatian thin crust, onions & bacon
- Onion soup gratinée 16
- Vegetable 'pot-au-feu' 26
black truffle & vinaigrette
- Délicate shellfish velouté 27
crispy lobster
- Marinated sea bream 15
citrus vinaigrette
- 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
pineapple & pear chutney, Parisian brioche
- Pâté en croûte 19
Lucien Tendret's recipe since 1892
- Escargots 14 / DOZEN 24
garlic & parsley butter
HALF DOZEN

Plats

- King salmon 34
seasonal vegetables, Béarnaise
- Roasted cod 36
mango/passion fruit rougaille sauce
- Seaweed striped bass 40
torrefied spelt, black olive/lemon condiment
- Seared Maine sea scallops 38
creamy & crunchy cauliflower
- Cookpot of Winter fruit & vegetables 24
 PLAIN VEGETARIAN
- Sweet spiced Rohan duck breast 'à l'orange' 36
- Poulet rôti 55
pommes frites
FOR ONE 30 / FOR TWO 55
- Squab 42
celery three ways & black truffle
- Foie de veau 38
potato Lyonnaise & slow simmered onions

Garnitures

- Comté/black truffle coquillettes pasta 14
- Mixed green salad 8
- Pommes frites 9
- Green beans/salicornia/ginger 10

Produit du mois

Tournedos Rossini, Pommes Maxim's 54

2005 Côtes de Bourg - Maldoror - Château Fougas 21

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Pièces de boeuf

- 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 mature cheeses 19

Desserts

- Our Baba 12
Armagnac & whipped cream
- Lemon curd 11
cucumber, confit citrus & thyme
- Vanilla millefeuille 12
- Chocolate fondant 14
buckwheat ice cream
- Crème caramel 8
- Pistachio soufflé 14
mandarin sorbet
- Tarte Tatin 24
TO SHARE
- Benoit profiteroles 22
TO SHARE
- Ice cream & sorbet selection 3
vanilla, chocolate, buckwheat, pistachio, mandarin
grapefruit, blackcurrant, lemon/mint, date & orange blossom
PER SCOOP

○ BENOIT CLASSICS