

## Menu déjeuner

Spring vegetable ribbons, tangy vinaigrette  
Traditional pan bagnat sandwich  
Seasonal soup of the day

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Skate wing, greens & seaweed  
Cobb salad, blue cheese dressing  
Rabbit leg, spelt, Swiss chard & marjoram

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Dark chocolate crémeux, toasted buckwheat  
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
- Vegetable 'pot-au-feu' 26  
black truffle vinaigrette
- Lobster bisque, fritters 27
- Sea bream crudo 15  
citrus vinaigrette
- East Coast oysters on half shell 23  
shallot/black pepper vinegar sauce
- 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

## Produit du mois

Tournedos Rossini, Pommes Maxim's 54

2005 Côtes de Bourg - Maldoror - Château Fougas 21

## 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 fruit & vegetables 24  

- Sweet spiced Rohan duck breast 'à l'orange' 36
- Poulet rôti 55  
pommes frites
- Squab 42  
celery three ways & black truffle
- Foie de veau 38  
potato Lyonnaise & slow simmered onions

FOR ONE 30 / FOR TWO 55

## Garnitures

- Coquillettes pasta, Comté & black truffle 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 Filet mignon aux poivres 46  
mesclun salad 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

○ BENOIT CLASSICS