

Menu déjeuner

Baby spinach leaves & goat cheese, confit shallot dressing
Traditional pan bagnat sandwich
Seasonal soup of the day

Skate wing, greens & seaweed
Mixed vegetable salad, quinoa & balsamic vinaigrette
Chicken leg 'à la basquaise', pilaf rice

Rhubarb clafoutis, pistachio ice cream
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
- Delicate corn velouté & crispy lump crab 24
- Octopus & fingerling potatoes 18
baby gem lettuce
- Lobster salad 28
quinoa, cucumber & fresh mint
- East Coast oysters on half shell HALF DOZEN 23
shallot/black pepper vinegar sauce
- Charcuterie & pâtés selection 25
cornichons & Dijon mustard
- Duck foie gras terrine 28
black mission fig chutney & Parisian brioche
- Pâté en croûte 19
Lucien Tendret's recipe since 1892
- Escargots HALF DOZEN 14 / DOZEN 24
garlic & parsley butter

Produit du mois

Veal chop, young vegetables with spring garlic (FOR TWO) 95

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 green asparagus & morels 27
vin jaune sabayon
- Sweet spiced Rohan duck breast 'à l'orange' 36
- Poulet rôti 55
pommes frites
- Squab 44
greens 'à la Française'
- Foie de veau 38
potato Lyonnaise & slow simmered onions



Garnitures

- Black beans, bacon & onions 12
- Mixed green salad 8
- Pommes frites 9
- Green beans/salicornia/ginger 10

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
- Wild strawberries 14
rhubarb two ways
- 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 3
vanilla, chocolate, pistachio, date/orange blossom
grapefruit, blackcurrant, lemon/mint, rhubarb

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

○ BENOIT CLASSICS