

Menu déjeuner

Salmon tartare, seared avocado, grapefruit & lemon condiment
Green asparagus, mimosa & shallot dressing
Seasonal soup of the day

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Warm chicken salad, tender potatoes, grainy mustard & tarragon
Soft-shell crab, corn, fava beans & bell peppers
Confit duck leg, cauliflower & pearl onions

...

Crème caramel

Chocolate crémeux & delicate milk foam, coffee ice cream
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 corn velouté** 24
crispy jumbo lump crab
- White asparagus** 29
Kaluga caviar & maltaise 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
rhubarb & strawberry, toasted brioche
- **Pâté en croûte** 20
Lucien Tendret's recipe since 1892
- **Escargots** HALF DOZEN 15 / DOZEN 25
garlic & parsley butter

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Produit du mois

- **Rib of beef *** FOR TWO 120
potato wedges & spice rubs

2012 **Saint-Julien** - Les Fiefs de Lagrange 24

Plats

- **King salmon *** 35
seasonal vegetables, Béarnaise
- Seared Maine sea scallops** 39
lettuce & mint cream & bacon
- Roasted cod** 37
mango/passion fruit rougaille sauce
- Steamed striped bass** 43
seaweed, black olive & lemon condiment
- **Cookpot of green asparagus & morels**  33
vin jaune zabaglione
- **Quenelles de brochet, Nantua** 28
- **Duck 'à l'orange' *** 39
daïkon & turnip, dolce forte sauce
- **Poulet rôti** FOR ONE 31 / FOR TWO 56
pommes frites
- **Veal sweetbreads** 49
spring vegetables, cooking jus
- **Foie de veau *** 39
potato Lyonnaise & slow simmered onions

Garnitures

- Sautéed corn/shishito & bell peppers 15
- Mixed green salad 8
- Pommes frites 10
- Green beans/salicornia/ginger 11

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
 MAY INCREASE THE RISK OF FOODBORNE ILLNESS

Pièces de bœuf

- **Hand-chopped beef tartare *** 33 ○ **Filet mignon aux poivres *** 47
mesclun salad peppercorn sauce
- **Skirt steak *** 37 ○ **NY strip steak *** 45
Bordelaise sauce 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
- Burnt mango** 14
avocado & cilantro vinaigrette
- **Vanilla millefeuille** 12
- **Raspberry & pistachio iced nougat** 14
- **Crème caramel** 8
- **Chocolate soufflé** 14
hazelnut ice cream
- **Tarte Tatin** TO SHARE 24
- **Benoit profiteroles** TO SHARE 22
- Ice cream & sorbet selection** PER SCOOP 4
vanilla, chocolate, pistachio
coffee, hazelnut, lemon & mint
mango & passion fruit, strawberry, raspberry

○ **BENOIT CLASSICS**