

Menu déjeuner

Salmon tartare, seared avocado, grapefruit & lemon condiment
Marinated beef, carrots, courgette & vinaigrette
Seasonal soup of the day

...

Warm chicken salad, grainy mustard & tarragon
Pan-seared skate wing, spring vegetables, seaweed beurre blanc
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

Alsatian thin crust, onions & bacon

15
- Onion soup gratinée

17
- Delicate corn velouté

crispy jumbo lump crab

24
- White asparagus

Kaluga caviar & maltaise sauce

29
- East Coast oysters on half shell *

shallot/black pepper vinegar

HALF DOZEN 24
- Charcuterie & pâtés selection

cornichons & Dijon mustard

26
- Duck foie gras terrine

rhubarb & strawberry, toasted brioche

29
- Pâté en croûte

Lucien Tendret's recipe since 1892

20
- Escargots

garlic & parsley butter

HALF DOZEN 15 / DOZEN 25

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 *

seasonal vegetables, Béarnaise

35
- Seared Maine sea scallops

lettuce & mint cream & bacon

39
- Roasted cod

mango/passion fruit rougaille sauce

37
- Steamed striped bass

seaweed, black olive & lemon condiment

43
- Cookpot of green asparagus & morels

vin jaune zabaglione



33
- Quenelles de brochet, Nantua

28
- Duck 'à l'orange' *

daïkon & turnip, dolce forte sauce

39
- Poulet rôti

pommes frites

FOR ONE 31 / FOR TWO 56
- Veal sweetbreads

spring vegetables, cooking jus

49
- Foie de veau *

potato Lyonnaise & slow simmered onions

39

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 *

mesclun salad

33
- Filet mignon aux poivres *

peppercorn sauce

47
- Skirt steak *

Bordelaise sauce

37
- NY strip steak *

Béarnaise

45

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

Armagnac & whipped cream

12
- Burnt mango

avocado & cilantro vinaigrette

14
- Vanilla millefeuille

12
- Raspberry & pistachio iced nougat

14
- Crème caramel

8
- Chocolate soufflé

hazelnut ice cream

14
- Tarte Tatin

TO SHARE

24
- Benoit profiteroles

TO SHARE

22
- Ice cream & sorbet selection

vanilla, chocolate, pistachio
coffee, hazelnut, lemon & mint
mango & passion fruit, strawberry, raspberry

PER SCOOP 4

○ BENOIT CLASSICS