

Menu déjeuner

Country pâté, mustard & pickles
Roasted baby squid, chickpeas & spices
Seasonal soup of the day

Pan-seared mahi-mahi, corn & beetroot
Mixed vegetable salad, quinoa & balsamic vinaigrette
Confit duck leg, spinach & taggiasca olives

Vanilla/verbena chou, strawberry & rhubarb
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 32
quinoa, cucumber & fresh mint
- Heritage tomatoes 24
confit shallot & basil condiment
- 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

Chicken/lobster, gnocchi, spinach & button mushrooms 45

2012 Meursault 1er Cru - Charmes - T & P Matrot 36

Plats

- King salmon 34
seasonal vegetables, Béarnaise
- Roasted cod 36
mango/passion fruit rougaille sauce
- Seaweed striped bass 40
cereals
- Seared Maine sea scallops 38
lettuce/mint cream & bacon
- Cookpot of spelt, summer vegetables 27

- Sweet spiced Rohan duck breast 36
seared peach & cooking jus
- Poulet rôti 55
pommes frites
FOR ONE 30 / FOR TWO 55
- Crispy sweetbread 52
chanterelles & baby vegetables
- Foie de veau 38
potato Lyonnaise & slow simmered onions

Garnitures

- Spicy corn, shishito peppers 14
- Mixed green salad 8
- Pommes frites 9
- Green beans/salicornia/ginger 10

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Pièces de boeuf

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 French cheeses 19
Mothais sur feuille ■ Comté (18 mo) ■ Fourme D'Ambert

Desserts

- Our Baba 12
Armagnac & whipped cream
- Citrus composition 11
lemon thyme ice cream
- Vanilla millefeuille 12
- Peach three ways & verbena 14
- Crème caramel 8
- Apricot soufflé 14
almond ice cream
- Tarte Tatin TO SHARE 24
- Benoit profiteroles TO SHARE 22
- Ice cream & sorbet selection PER SCOOP 4
vanilla, chocolate, pistachio, coffee, almond
lemon/mint, strawberry/basil, peach

○ BENOIT CLASSICS