

Menu déjeuner

Jumbo lump crab, avocado, lime & tomato

Quiche Lorraine, mixed green salad

Seasonal soup of the day

Pan-seared skate wing, fennel, citrus & olive oil

Authentic Niçoise salad

Roasted chicken breast, pommes boulangère, tarragon jus

Melon, lemon/mint & almond biscuit

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
grains

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 FOR ONE 30 / FOR TWO 55
garlic & parsley butter

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