

Menu déjeuner

Sautéed shrimp and baby gem, cocktail sauce
Mixed vegetables & quinoa salad
Seasonal soup of the day

...

Our chicken Caesar salad
Pan-seared cod, wilted spinach & Grenobloise sauce
Duck Parmentier, cooking jus

...

Crème caramel
Chocolate Yule log
Ice cream & sorbet selection (two scoops)

2 COURSES / 32 ■ 3 COURSES / 38

Pour commencer

- Tarte flambée

Alsatian thin crust, onions & bacon

17
- Onion soup gratinée

17
- Delicate chestnut velouté

confit butternut & sage croustis

25
- Maine lobster salad

beets & grapefruit saffron crisps

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

mango & Sichuan pepper chutney, 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

○ Traditional cassoulet 40

2011 Côtes de Roussillon Villages - Bila-Haut 20

Plats

- King salmon *

seasonal vegetables, Béarnaise

37
- Seared halibut

braised cabbage & capers, brown butter

39
- Roasted cod

salsify & rougaille

35
- Steamed striped bass

seaweed, black olive & confit lemon

43
- Cookpot of ceps & potato

truffle vinaigrette

33
- Quenelles de brochet, Nantua

28
- Sweet spiced Rohan duck *

seared apple, onions & ginger condiment

39
- Poulet rôti

pommes frites

FOR ONE 33/ FOR TWO 59
- Veal sweetbreads

leeks & mushrooms, cooking jus

49
- Foie de veau *

potato Lyonnaise & slow simmered onions

39

Garnitures

- Gratinated cauliflowers

12
- 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 boeuf

- 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
Sainte-Maure de Touraine ■ Comté (18 months) ■ Roquefort
Wine Pairing 18
Sancerre ■ Côtes du Jura ‘Savagnin’ ■ Coteaux du Layon

Desserts

- Our Baba

Armagnac & whipped cream

12
- Chestnut & blackcurrant composition

14
- Vanilla millefeuille

12
- Chocolate, smoked praliné

bourbon ice cream

14
- Crème caramel

10
- Chocolate soufflé

hazelnut ice cream

14
- Tarte Tatin

TO SHARE

24
- Benoit profiteroles

TO SHARE

22
- Ice cream & sorbet selection

vanilla, chocolate, pistachio,
hazelnut, lemon & mint, blackcurrant,
mango & passion fruit, coconut, chestnut

PER SCOOP 4

○ BENOIT CLASSICS

Champagne à la Verse

SMALL GROWERS		4 Oz
CÔTE DES BLANCS		
n.v.	Pierre Gimonet - 1er Cru Blanc de Blancs - Extra-Brut	23
n.v.	J.L. Vergnon- 1er Cru Blanc de Blancs - Brut Nature	25
2013	Autréau - Grand Cru Blanc de Blancs - Brut	22
2014	Guiborat - Prisme - Grand Cru Blanc de Blancs - Extra-Brut	30
n.v.	Larmandier-Bernier - 1er Cru - Extra-Brut	Rosé 35
MONTAGNE DE REIMS		
n.v.	Chartogne-Taillet - Cuvée Sainte-Anne - Brut	29
2008	Prestige des Sacres - Cuvée Grenat - Brut	21
2012	Péhu Simonet - Fins Lieux n°6 - Grand Cru - Extra-Brut	27
n.v.	Marguet - Grand Cru - Brut	Rosé 30
VALLÉE DE LA MARNE		
n.v.	René Geoffroy - Pureté - 1er Cru - Brut Nature	26
n.v.	C. Mignon - Pur Meunier - Blanc de Noirs - Brut Nature	27
THE CLASSICS		4 Oz
MONTAGNE DE REIMS		
n.v.	Moët & Chandon - Brut Imperial	24
n.v.	Lanson - Brut	24
2006	Dom Pérignon	46
n.v.	Veuve Clicquot	Rosé 26
n.v.	Barons de Rothschild	Rosé 30
Remontée de cave		
BLANC		5 Oz 15 Oz
CHARDONNAY		
2018	Chablis - Saint Martin - Domaine Laroche	18 54
2016	Meursault - Jobard-Morey	30 90
2013	Mâcon-Fuissé - Vieilles Vignes - V.Girardin	14 42
SAUVIGNON		
2018	Sancerre - P.Jolivet	by the Magnum 17 51
2016	Pessac-Léognan - La Croix de Carbonnieux	18 54
PICPOUL		
2016	Picpoul de Pinet - Villa Blanche - Calmel & Joseph	10 30
CHENIN		
2017	Vouvray - M. Brédif	14 42
PETIT ET GROS MANSENG		
2017	Jurançon Sec - La Part Davant - Camin Larredya	16 48
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ROSÉ		
2018	Côtes de Provence - La Chapelle Gordonne	16 48
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ROUGE		5 Oz 15 Oz
PINOT NOIR		
2016	Côte de Nuits-Villages - Gérard Julien & Fils	21 63
CABERNET FRANC		
2013	Anjou - Les Mines - Domaine Andrée	21 63
GAMAY		
2016	Morgon - Côte du Py - G. Duboeuf	13 39
BORDEAUX BLEND		
2015	Puisseguin Saint-Émilion - Château des Laurets	24 72
2014	Côtes de Bordeaux Castillon - Domaine de l'A	19 57
2012	Pauillac - Château d'Armailhac	45 135
2010	Listrac en Médoc - Château Fourcas Hosten	22 66
SYRAH		
2013	Cornas - Les Terres Brulées - J.L. Colombo	30 90
RHÔNE BLEND		
2018	Côtes du Rhône - Monte Lune - Réméjeanne	12 36
2016	Châteauneuf-du-Pape - Domaine de la Solitude	24 72
2011	Côtes du Roussillon Villages -Bila-Haut	20 60
MALBEC		
2016	Malbec - Chevalier du Château Lagrézette	16 48

Lunch Menu

Cocktails

BENOIT SIGNATURE

BENOIT SPRITZ 16

Campari, red vermouth
sparkling wine & Brooklyn seltzer water

GREY GOOSE DUCASSE MARTINI 23

Grey Goose interpreted by Ducasse, spiced chocolate bitters

HIGHLIGHT

OF THE WEEK

NORMANDY BEACH 17

House infused Calvados, Cranberry compote, lemon juice & fresh cider

CREATIONS

TOASTED HAY NEGRONI 17

Toasted hay gin, Campari, red vermouth

ESPRESSO MARTINI 17

Vanilla infused vodka, Kahlua, creme de cacao, espresso

LE JARDIN 17

Cucumber infused gin, elderflower & lemon juice

OCCULT CONCOCTION 17

Islay Scotch, Rye Whiskey, Meletti amaro, sherry & bitters

WINTER IN OAXACA 17

Sage infused mezcal, St-Germain, lemon juice, honey, egg white & bitters

PUMPKIN PATCH 17

Rum, spiced pumpkin, lemon juice & egg white

ONCE IN PEARIS 17

Vodka, pear gastrique, pear nectar & lemon juice

CLASSICS

MANHATTAN 16

Rye Whiskey, red vermouth, griottines & bitters

MARTINEZ 17

Old tom Gin, Luxardo Maraschino, red vermouth & bitters

PENICILLIN 17

Scotch, lemon juice, honey & ginger

LAST WORD 18

Gin, Chartreuse, Luxardo Maraschino & lime juice

VESPER 16

Vodka & gin, Lillet blanc & orange bitters

OUR SAZERAC 17

Rye Whisky, Cognac & Peychaud's bitters

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BENOIT WINE BAR MENU IS ALSO AVAILABLE

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