

WINE BAR
BENOIT

OLIVIER DUCASSE

New York



ALL DAY LONG



from 11.45am to 11.00pm

SAVORY

Crudités	<i>7</i>	Burger/cheesburger	<i>21</i>
tapenade & fresh cheese dip		Flat iron beef, BBQ sauce, bacon & pommes frites	
Onion soup gratinée	<i>16</i>	Tarte flambée	<i>14</i>
East Coast oysters	<i>23</i>	Croque-Monsieur	<i>15</i>
shallot-pepper-vinegar sauce		Skirt steak	<i>36</i>
King salmon	<i>34</i>	'à la Bordelaise'	
seasonal vegetables		Warm chicken salad	<i>28</i>
Pommes frites	<i>9</i>	potatoes & crunchy greens	

Charcuterie board	<i>11</i>	3 mature cheeses	<i>19</i>
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SWEET

Our Baba	<i>12</i>	Chocolate fondant	<i>14</i>
Armagnac & whipped cream		buckwheat ice cream	
Lemon curd	<i>11</i>	Ice cream & sorbet <small>1 scoop</small>	<i>3</i>
cucumber, confit citrus thyme		vanilla, chocolate, buckwheat, pistachio, mandarin	
Vanilla millefeuille	<i>12</i>	grapefruit, blackcurrant, lemon/mint	
Crème caramel	<i>8</i>	date & orange blossom	



LUNCH MENU



2 COURSES / 32 ■ 3 COURSES / 38

Spring vegetable ribbons, tangy vinaigrette

Traditional pan bagnat

Seasonal soup of the day



Skate wing

greens & seaweed

Rabbit leg

spelt, Swiss chard & marjoram

Cobb salad, blue cheese dressing



Dark chocolate crèmeux

Crème brûlée

Ice cream & sorbet selection (two scoops)



EXPERIENCE

THE FRENCH ART DE VIVRE
IN THE BAR DAILY

from 4 to 6 pm



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from 4 to 6 pm



CÔTÉ CUISINE



Crudités & dips	7	Egg mayo	5
Rillettes	4	Salmon gravlax	6
Rosette	4	Sea bass ceviche	8
Prosciutto	6	Demi-tarte flambée	7
Country pâté	5	Mini Croque-Monsieur	7



CÔTÉ BAR



WINE BY THE GLASS **8**

SPARKLING

Blanquette de Limoux - Cuvée de Réserve
Antech - 2014

WHITE

Vin de Pays de l'Herault - Guilhem
Mas de Daumas Gassac - 2016

RED

Touraine
F. Chidaine - 2015

ROSÉ

Méditerranée - Le Rosé de S.
Château Sumeire - 2015

FRENCH CLASSICS **8**

BEER & CIDER: 1664 or cidre de Cornouaille

APERITIFS: Ricard, Lillet, Byrrh or Vermouth Maurin blanc

COCKTAILS: Fine à L'eau, Noilly Cass, Kir or Cardinal