

WINE BAR

BENOIT

ALAIN DUCASSE

New York



ALL DAY LONG



from 11:45am to 11:00pm

SAVORY

Crudités	<i>7</i>	Burger/cheesburger	<i>23</i>
tapenade & fresh cheese dip		smoked bacon. onions	
		pommes frites	
Onion soup gratinée	<i>16</i>	Tarte flambée	<i>14</i>
East Coast oysters	<i>23</i>	Croque-Monsieur	<i>18</i>
shallot-pepper-vinegar sauce			
King salmon	<i>34</i>	Skirt steak	<i>36</i>
seasonal vegetables		'à la Bordelaise'	
Pommes frites	<i>9</i>	Chicken caesar salad	<i>22</i>

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

Our Baba	<i>12</i>	Wild strawberries	<i>14</i>
Armagnac & whipped cream		rhubarb two ways	
Citrus composition	<i>11</i>	Ice cream & sorbet	<i>1 scoop 3</i>
lemon thyme ice cream		vanilla, chocolate	
Vanilla millefeuille	<i>12</i>	pistachio, coffee	
		raspberry, blackcurrant,	
Crème caramel	<i>8</i>	lemon/mint, rhubarb	



LUNCH MENU



2 COURSES / 32 ■ 3 COURSES / 38

Tartine of salmon gravlax & cream cheese
arugula

Shrimp & baby gem lettuce
Caesar vinaigrette

Seasonal soup of the day



Soft-shell crab
corn, fava beans, bell peppers & bacon

Authentic Niçoise salad

Traditional bœuf bourguignon
spätzle



Chocolate composition

Crème brûlée

Ice cream & sorbet selection (two scoops)



EXPERIENCE

THE FRENCH ART DE VIVRE
IN THE BAR DAILY

from 4 to 6 pm



   @BenoitNY #lapero #benoitwinebar



from 4 to 6 pm



CÔTÉ CUISINE



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



CÔTÉ BAR



BY THE GLASS

8

SPARKLING

Blanquette de Limoux - Antech - 2014

WHITE

VDP de l'Herault Mas de Daumas Gassac - Guilhem - 2016

RED

Touraine - F. Chidaine - 2015

ROSÉ

Méditerranée - Château Sumeire- Le Rosé de S - 2016

SPARKLING APPLE WINE

Cliffton Dry 7

FRENCH CLASSICS

BEER: Meteor Pils 7

APERITIFS: Ricard, Lillet Blanc, Lillet Rouge 9

COCKTAILS: Kir or Cardinal 8