

## Hors d'oeuvres

Oysters pomegranate & shallot	8	Chicken terrine black trumpet & foie gras	8
Pork rillettes	8	Salted cod brandade	8
Our egg mayo	8	Truffle croque-monsieur	8

## Pour commencer

Tarte flambée Alsation thin crust, onions & bacon	24
Onion soup gratinée	20
Charcuterie & pâtés selection cornichons	27
Duck foie gras terrine seasonal chutney, toasted brioche	27
Pâté en croûte Lucien Tendret's recipe since 1892	29
Escargots garlic & parsley butter	HALF DOZEN 16 / DOZEN 32
Egg Meurette *	22
Salmon gravlax * beet carpaccio & mint	24
Fennel salad, citrus & walnut	22

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

## Plats

Lobster spaghetti*	49
Seared sea scallops * endives & blood orange	47
Dover sole à la meunière * lemon, capers & croutons	77
Quenelles de brochet 'à la Nantua'	44
Our traditional cassoulet	49
Roasted duck * parsnips & cranberries	44
Veal blanquette pilaf rice	48
Skirt steak * bordelaise sauce	45
Filet mignon aux poivres * peppercorn sauce	58
Poulet rôti * cooking jus	FOR ONE 38 / FOR TWO 76
Hand-chopped beef tartare * mixed green salad	33

## Garnitures

Gratin dauphinois	14	Mixed green salad mustard vinaigrette	8
Pommes frites	12	Green beans & shallots	12

## Fromages

Selection of mature cheeses for two pieces	17
for three pieces	23
for four pieces	28

## Desserts

Our baba, rum & whipped cream	14
Crème caramel	12
Chocolate soufflé	16
Mousse au chocolat	12
Lemon cream, fresh citrus & bergamot sorbet	14
Tarte Tatin crème fraîche	TO SHARE 26
Benoit profiteroles vanilla ice cream & warm chocolate sauce	FOR ONE 14 / FOR TWO 24
Traditionnal vanilla millefeuille	14
Ice cream & sorbet selection vanilla, chocolate, chestnut, green apple, yuzu & lemon, orange & grapefruit	PER SCOOP 4

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS

ALL OUR MEATS ARE ANTIBIOTIC-FREE AND FROM COMMITTED FARMERS

## Remontée de cave

### CHAMPAGNE / SPARKLING

N.V. <b>Chavost</b> - Blanc d'assemblage - Brut Nature	27
N.V. <b>JM. Sélèque</b> - Solesse - Extra Brut	28
N.V. <b>Duval-Leroy</b> - Grand Brut	27
N.V. <b>Ruinart</b> - Blanc de Blancs - Brut	38
N.V. <b>Krug</b> - 171ème Edition - Grande Cuvée - Brut	55
N.V. <b>H. Giraud</b> - Dame Jane - Rosé - Brut	27
N.V. <b>Simonnet-Febvre</b> - Crémant de Bourgogne - Brut	20

### BLANC

2024 <b>Alsace Pinot Gris</b> -A. Mann	19
2021 <b>Alsace Riesling</b> -Le Schild- V. Zusslin	20
2021 <b>Vin de Savoie</b> - Jacquère - Dom. de Chevillard	24
2022 <b>Bourgogne Aligoté</b> - Dom. Jobard-Morey	22
2023 <b>Chablis</b> - Simonnet-Febvre	24
2023 <b>Meursault</b> - Les Clous - R. Dupont-Fahn	34
2022 <b>Sonoma Coast Chardonnay</b> - Walt Wines	22
2023 <b>Sancerre</b> - Sélection Benoit NY - X. Flouret	23
2024 <b>Menetou-Salon</b> - Morogues - Dom. Pellé	23
2024 <b>Côtes du Rhône</b> - Famille Perrin	18
2023 <b>Willamette Valley Gruner Veltliner</b> - Kelley Fox	19

### ROSÉ

2024 <b>Côtes de Provence</b> - Prestige - Minuty	19
2023 <b>Val de Loire</b> - Attitude - P. Jolivet	17

### ROUGE

2023 <b>Bourgogne Pinot Noir</b> - La Montagne - A. Baillet	25
2017 <b>Volnay</b> - Vieilles Vignes - V. Girardin	32
2023 <b>Monthélie</b> - Vieilles Vignes - F. Garaudet	26
2023 <b>Willamette Valley Pinot Noir</b> - Farmhouse - Granville	22
2023 <b>North Coast</b> - Trousseau - Arnot-Roberts	23
2018 <b>Moulin-à-Vent</b> - Ch. des Jacques - L. Jadot	22
2023 <b>Saumur-Champigny</b> - La Folie - Château Yvonne	20
2016 <b>Pessac-Léognan</b> - L'Esprit de Chevalier	30
2018 <b>Puisseguin Saint-Emilion</b> - Château des Laurets	25
2018 <b>Saint-Emilion</b> - Le Carillon d'Angelus	46
2023 <b>Napa Valley</b> - Routestock	22
2020 <b>Côte-Rôtie</b> - Les Rochins - François & fils	32
2024 <b>Côtes du Rhône</b> - Dom. de Beurenard	21
2022 <b>Gigondas</b> - Tradition - Gour de Chaulé	26
2023 <b>Châteauneuf-du-Pape</b> - Les Demoiselles de la Font du Loup	34

## Cocktails

### CREATIONS

#### Once in Pearis 18

Vodka, pear, pear gastrique, lemon

#### Plum Actually \* 19

Clove infused rum, Pimms, plum, lemon juice, egg white

#### Blood, Sweat & Tears 20

Tequileno, Ancho Reyes Poblano, Amaro, blood orange, Hellfire bitter

#### Not Too Far from the Tree 18

Calvados, ABC Drouin, apple cider, caramel, lemon

#### Nutty, not Naughty! 19

Macadamia bourbon, Frangelico, pineapple, lime juice, Tiki bitter

#### Benoit Toddy 19

Rum, Suze, spice syrup, hot water

#### Cran Tastic 19

Lillet rouge, cranberry, Alain Ducasse sparkling Sake

#### Wannabe a Spritz (N/A) 15

Phony Negroni, sparkling earl grey tea

#### Not So Gin But Tonic (N/A) 13

Aplós Ease, juniper, ceylon tea, tonic, lime

### COCKTAILS BY CAMPARI

#### Pimiento 18

Fire roasted mezcal, Campari, lime

#### Toasted Hay Negroni 19

Toasted hay gin, Campari, Vermouth

#### Americano 16

Campari, Vermouth, soda

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