

## Hors d'oeuvres

|                                         |   |                                                     |   |
|-----------------------------------------|---|-----------------------------------------------------|---|
| <b>Oysters</b><br>pomegranate & shallot | 8 | <b>Chicken terrine</b><br>black trumpet & foie gras | 8 |
| <b>Pork rillettes</b>                   | 8 | <b>Salted cod brandade</b>                          | 8 |
| <b>Our egg mayo</b>                     | 8 | <b>Truffle croque-monsieur</b>                      | 8 |

## Pour commencer

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

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

## Plats

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

## Garnitures

|                          |    |                                                 |    |
|--------------------------|----|-------------------------------------------------|----|
| <b>Gratin dauphinois</b> | 14 | <b>Mixed green salad</b><br>mustard vinaigrette | 8  |
| <b>Pommes frites</b>     | 12 | <b>Green beans &amp; shallots</b>               | 12 |

## Fromages

|                                                      |    |
|------------------------------------------------------|----|
| <b>Selection of mature cheeses</b><br>for two pieces | 17 |
| for three pieces                                     | 23 |
| for four pieces                                      | 28 |

## Desserts

|                                                                                                                            |                         |
|----------------------------------------------------------------------------------------------------------------------------|-------------------------|
| <b>Our baba, rum &amp; whipped cream</b>                                                                                   | 14                      |
| <b>Crème caramel</b>                                                                                                       | 12                      |
| <b>Chocolate soufflé</b>                                                                                                   | 16                      |
| <b>Mousse au chocolat</b>                                                                                                  | 12                      |
| <b>Lemon cream, fresh citrus &amp; bergamot sorbet</b>                                                                     | 14                      |
| <b>Tarte Tatin</b><br>crème fraîche                                                                                        | TO SHARE 26             |
| <b>Benoit profiteroles</b><br>vanilla ice cream & warm chocolate sauce                                                     | FOR ONE 14 / FOR TWO 24 |
| <b>Traditionnal vanilla millefeuille</b>                                                                                   | 14                      |
| <b>Ice cream &amp; sorbet selection</b><br>vanilla, chocolate, chestnut,<br>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>Simmonet-Febvre</b> - Crémant de Bourgogne - Brut | 20 |

### BLANC

|                                                             |    |
|-------------------------------------------------------------|----|
| 2024 <b>Alsace Pinot Gris</b> - A. Mann                     | 19 |
| 2022 <b>Alsace Riesling</b> - Les Eléments - Dom. Bott-Geyl | 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. Baillot      | 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 - Arno-Roberts               | 23 |
| 2018 <b>Moulin-à-Vent</b> - Ch. des Jacques - L. Jadot           | 22 |
| 2023 <b>Saumur-Champigny</b> - La Folie - Château Yvonne         | 20 |
| 2005 <b>Pauillac</b> - Château Fonbadet                          | 32 |
| 2018 <b>Puisseguin Saint-Emilion</b> - Château des Laurets       | 25 |
| 2018 <b>Saint-Emilion</b> - Le Carillon d'Angelus                | 46 |
| 2022 <b>Napa Valley</b> - Routestock                             | 22 |
| 2020 <b>Côte-Rôtie</b> - Les Rochins - François & fils           | 32 |
| 2024 <b>Côtes du Rhône</b> - Dom. de Beaurenard                  | 21 |
| 2022 <b>Gigondas</b> - Tradition - Gour de Chaulé                | 26 |
| 2023 <b>Châteauneuf-du-Pape</b> - 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

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