

## Hors d'oeuvres

<b>Oysters</b> pomegranate & shallot	8	<b>Chicken terrine</b> black trumpet & foie gras	8
<b>Pork rillettes</b>	8	<b>Truffle croque-monsieur</b>	8
<b>Our egg mayo</b>	8	<b>Anna potatoes</b> caviar & lemon cream	12

## Pour commencer

<b>Tarte flambée</b> Alsation thin crust, onions & bacon	24
<b>Onion soup gratinée</b>	20
<b>Charcuterie &amp; pâtés selection</b> cornichons	27
<b>Duck foie gras terrine</b> seasonal chutney, toasted brioche	27
<b>Pâté en croûte</b> Lucien Tendret's recipe since 1892	29
<b>Escargots</b> garlic & parsley butter	HALF DOZEN 16 / DOZEN 32
<b>Eggs Florentine *</b> spinach & Mornay sauce	22
<b>Salmon gravlax *</b> radish & citrus	24
<b>Fennel salad</b> grapefruit & walnut	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 halibut *</b> sorrel & fresh peas	47
<b>Dover sole à la meunière *</b> lemon, capers & croutons	77
<b>Quenelles de brochet 'à la Nantua'</b>	44
<b>Our traditional cassoulet</b>	49
<b>Roasted duck *</b> green asparagus & morels	44
<b>Veal sweetbread</b> young vegetables & veal jus	48
<b>Skirt steak *</b> bordelaise sauce	45
<b>Filet mignon aux poivres *</b> peppercorn sauce	58
<b>Poulet rôti *</b> cooking jus	FOR ONE 38 / FOR TWO 76
<b>Hand-chopped beef tartare *</b> mixed green salad	33

## Garnitures

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

## Fromages

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

## Desserts

<b>Our baba</b> rum & whipped cream	14
<b>Crème caramel</b>	12
<b>Pistachio soufflé</b>	16
<b>Rhubarb clafoutis</b>	14
<b>Frozen lemon</b> lime mousse, fresh citrus, yuzu & lemon sorbet	12
<b>Tarte Tatin</b> crème fraîche	TO SHARE 27
<b>Benoit profiteroles</b> 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> vanilla, chocolate, dill, yuzu & lemon, raspberry, strawberry & rhubarb	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	28
N.V. <b>J-M. Sélèque</b> - Solesence - Extra Brut	30
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	30
N.V. <b>Simonnet-Febvre</b> - Crémant de Bourgogne - Brut	22

### BLANC

2024 <b>Alsace Pinot Gris</b> - A. Mann	20
2021 <b>Alsace Riesling</b> - Le Schild - V. Zusslin	21
2021 <b>Vin de Savoie</b> - Jacquère - Dom. de Chevillard	24
2022 <b>Bourgogne Aligoté</b> - Dom. Jobard-Morey	23
2023 <b>Chablis</b> - Simonnet-Febvre	25
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
2023 <b>Saumur Chenin Blanc</b> - Léna - Filliatreau	22
2020 <b>Saint-Joseph</b> - S. Montez	25
2023 <b>Willamette Valley Gruner Veltliner</b> - Kelley Fox	19

### ROSÉ

2024 <b>Côtes de Provence</b> - Prestige - Minuty	20
2023 <b>Val de Loire</b> - Attitude - P. Jolivet	17

### ROUGE

2023 <b>Bourgogne</b> - La Montagne - A. Baillet	25
2017 <b>Volnay</b> - Vieilles Vignes - V. Girardin	32
2023 <b>Monthélie</b> - Vieilles Vignes - F. Garaudet	26
2020 <b>Chassagne-Montrachet</b> - J-C. Ramonet	49
2022 <b>Willamette Valley</b> - Résonance by L. Jadot	24
2023 <b>North Coast</b> - Trousseau - Arnot-Roberts	23
2022 <b>Fleurie</b> - Les Labourons - Dom. Valma	26
2023 <b>Saumur-Champigny</b> - La Folie - Château Yvonne	22
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
2024 <b>Crozes-Hermitage</b> - Equinoxe - M. Graillet	25
2022 <b>Gigondas</b> - Tradition - Gour de Chaulé	26
2024 <b>Côtes du Rhône</b> - Dom. de Beaurenard	21
2024 <b>Châteauneuf-du-Pape</b> - Font du Loup	34
2021 <b>La Clape</b> - Ch. L'Hospitalet - G. Bertrand	24

## Cocktails

### CREATIONS

#### Inglorious Berries 19

Vodka, berries, vanilla gastrique, lemon

#### Holy Mole' 19

Mezcal, Ancho Reyes Poblano, mole syrup, lime juice

#### Barbarie 19

Tequila, Byrrh, prickly pear syrup, lemon juice

#### A Rose By Any Other Name 19

Una vodka, Dolin blanc, rose hip tea

#### Cherry Tastic 19

Pimms, cherry syrup, lemon juice, Alain Ducasse sparkling Sake

#### Flipping for Yuzu\* 18

Gin, yuzu liquor & juice, Verjus blanc, egg white, soda

#### Julie's Mint 18

Rozelieures whiskey, Rocky's liquor, lemon juice, mint

### COCKTAILS BY CAMPARI

#### Campari Blossom 18

Campari, rum, elderflower liquor, grapefruit juice, sparkling wine

#### Toasted Hay Negroni 19

Toasted hay gin, Campari, vermouth

#### Americano 16

Campari, vermouth, soda

### NON-ALCOHOLIC (N/A)

#### Sparkling Rosé 17

Domaine Noël

#### Sauvignon Blanc 15

Domaine Noël

#### Wannabe a Spritz 15

Phony Negroni, sparkling earl grey tea

#### Not So Gin But Tonic 13

Aplós Ease, juniper, ceylon tea, tonic, lime

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