

Pour commencer

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| Tarte flambée Alsatian 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 |
| Eggs Florentine * spinach & Mornay sauce | 22 |
| Salmon gravlax * radish & citrus | 24 |

Salades & Sandwiches

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| Croque-monsieur mixed green salad | 22 |
| Benoit cheeseburger * bacon & caramelized onions | 22 |
| Chicken Caesar salad * | 31 |
| Fennel salad grapefruit & walnut | 22 |

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Plats

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|---|-------------------------|
| Lobster spaghetti * | 49 |
| Seared halibut * sorrel & fresh peas | 47 |
| Dover sole à la meunière * lemon, capers & croutons | 77 |
| Quenelles de brochet 'à la Nantua' | 44 |
| Our traditional cassoulet | 49 |
| Roasted duck * green asparagus & morels | 44 |
| Veal sweetbread young vegetables & veal jus | 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

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

Fromages

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

Desserts

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| Our baba rum & whipped cream | 14 |
| Crème caramel | 12 |
| Pistachio soufflé | 16 |
| Rhubarb clafoutis | 14 |
| Frozen lemon lime mousse, fresh citrus, yuzu & lemon sorbet | 12 |
| Tarte Tatin crème fraîche | TO SHARE 27 |
| Benoit profiteroles vanilla ice cream & warm chocolate sauce | FOR ONE 14 / FOR TWO 24 |
| Traditionnal vanilla millefeuille | 14 |
| Ice cream & sorbet selection 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

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|---|----|
| N.V. Chavost - Blanc d'assemblage - Brut Nature | 28 |
| N.V. J-M. Sélèque - Solesence - Extra Brut | 30 |
| N.V. Duval-Leroy - Grand Brut | 27 |
| N.V. Ruinart - Blanc de Blancs - Brut | 38 |
| N.V. Krug - 171ème Edition - Grande Cuvée - Brut | 55 |
| N.V. H. Giraud - Dame Jane - Rosé - Brut | 30 |
| N.V. Simonnet-Febvre - Crémant de Bourgogne - Brut | 22 |

BLANC

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|---|----|
| 2024 Alsace Pinot Gris - A. Mann | 20 |
| 2021 Alsace Riesling - Le Schild - V. Zusslin | 21 |
| 2021 Vin de Savoie - Jacquère - Dom. de Chevillard | 24 |
| 2022 Bourgogne Aligoté - Dom. Jobard-Morey | 23 |
| 2023 Chablis - Simonnet-Febvre | 25 |
| 2023 Meursault - Les Clous - R. Dupont-Fahn | 34 |
| 2022 Sonoma Coast Chardonnay - Walt Wines | 22 |
| 2023 Sancerre - Sélection Benoit NY - X. Flouret | 23 |
| 2023 Saumur Chenin Blanc - Léna - Filliatreau | 22 |
| 2020 Saint-Joseph - S. Montez | 25 |
| 2023 Willamette Valley Gruner Veltliner - Kelley Fox | 19 |

ROSÉ

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| 2024 Côtes de Provence - Prestige - Minuty | 20 |
| 2023 Val de Loire - Attitude - P. Jolivet | 17 |

ROUGE

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|--|----|
| 2023 Bourgogne - La Montagne - A. Baillet | 25 |
| 2017 Volnay - Vieilles Vignes - V. Girardin | 32 |
| 2023 Monthélie - Vieilles Vignes - F. Garaudet | 26 |
| 2020 Chassagne-Montrachet - J-C. Ramonet | 49 |
| 2022 Willamette Valley - Résonance by L. Jadot | 24 |
| 2023 North Coast - Trousseau - Arnot-Roberts | 23 |
| 2022 Fleurie - Les Labourons - Dom. Valma | 26 |
| 2023 Saumur-Champigny - La Folie - Château Yvonne | 22 |
| 2016 Pessac-Léognan - L'esprit de Chevalier | 30 |
| 2018 Puisseguin Saint-Emilion - Château des Laurets | 25 |
| 2018 Saint-Emilion - Le Carillon d'Angelus | 46 |
| 2023 Napa Valley - Routestock | 22 |
| 2024 Crozes-Hermitage - Equinoxe - M. Graillot | 25 |
| 2022 Gigondas - Tradition - Gour de Chaulé | 26 |
| 2024 Côtes du Rhône - Dom. de Beurenard | 21 |
| 2024 Châteauneuf-du-Pape - Font du Loup | 34 |
| 2021 La Clape - Ch. L'Hospitalet - G. Bertrand | 24 |

Cocktails

CREATIONS

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|---|
| 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

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| 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)

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| 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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