



x
OPEN DAILY FROM
12:30PM TO 9:30PM
 OUTDOOR SEATING & CURBSIDE BAR
 x

x
ORDER ONLINE
WWW.BENOITNY.COM
ALSO AVAILABLE
ON UBER EATS, GRUBHUB & SEAMLESS
 x

✂ HORS D'ŒUVRES

- x Pork rillettes
- x Our egg mayo
- x Raw vegetables & olives, aioli

✂ POUR COMMENCER

- x Charcuterie & pâté selection, cornichons & Dijon mustard
- x Chilled tomato soup, ricotta & golden croutons
- x Tarte flambée, Alsatian thin crust, onions & bacon
- x Marinated sea bream, mango & Granny Smith
- x Heritage tomato & peach salad, lemon confit, herb dressing
- x Grilled octopus, chickpeas & spices
- x Duck foie gras terrine, cherry chutney, toasted brioche

✂ SALADS & SANDWICHES

- x Authentic Niçoise salad
- x Chicken Caesar
- x Croque-monsieur, mixed greens
- x Benoit cheeseburger smoked bacon & caramelized onions
- x Parisian « club sandwich »
- x Our lobster roll

✂ MAIN COURSES

- | | | |
|------|--|---------------------------|
| \$5 | x King salmon, Béarnaise sauce | \$38 |
| \$5 | x Roasted cod & rougaille | \$36 |
| \$5 | x Filet mignon aux poivres, peppercorn sauce | \$47 |
| | x Skirt steak « à la Bordelaise » | \$37 |
| \$27 | x Poulet rôti & cooking jus | FOR 1 x FOR 2 \$33 x \$59 |
| | x Hand-chopped beef tartare, mesclun salad | \$33 |

ONE SIDE INCLUDED

\$18

✂ SIDES

- | | | |
|------|---|------|
| \$19 | x Mixed greens | \$8 |
| | x Sautéed corn/ shishito & bell peppers | \$14 |
| \$26 | x Pommes frites | \$10 |
| | x Green beans/ salicornia/ ginger | \$12 |
| \$24 | x Pomme purée | \$10 |

✂ CHEESE

- | | | |
|------|-------------------------------------|------|
| \$29 | x Selection of three mature cheeses | \$20 |
|------|-------------------------------------|------|

✂ DESSERTS

- | | | |
|------|---|---------------------------|
| \$27 | x Our Baba, Armagnac & whipped cream | \$12 |
| \$25 | x Chocolate soufflé, pistachio ice cream | \$14 |
| \$22 | x Benoit profiteroles | FOR 1 x FOR 2 \$12 x \$22 |
| \$25 | x Crème caramel | \$10 |
| | x Peach composition | \$14 |
| | tarragon & raspberry sorbet | |
| \$32 | x Homemade ice cream & sorbet (one scoop) | \$4 |

www.benoitny.com

SHARE YOUR BEST BENOIT EXPERIENCE BY TAGGING US ON INSTAGRAM @BENOITNY



WINE & COCKTAIL

✂ SPARKLING

	4 oz 	
x CHAMPAGNE x Lanson x Brut N.V	\$21	\$95
x CHAMPAGNE x Barons de Rothschild x Brut N.V	\$25	\$165
x CHAMPAGNE x Moët & Chandon x Brut Impérial réserve N.V	\$24	\$145
x CHAMPAGNE x Veuve Clicquot réserve rosé N.V	\$26	\$150
x CHAMPAGNE x Dom Pérignon x 2009	\$49	\$295
x CALIFORNIA x Louis Pommery x Brut	\$15	\$65

✂ WHITE

	5 oz 	
x ANDERSON VALLEY x Alesia x Rhys Vineyards x 2016	\$22	\$105
x SANCERRE x Sélection Benoit NY x X. Flouret x 2018 <i>Magnum</i>	\$19	\$160
x GRAVES x Château Coustaut x 2016	\$14	\$60
x SAUMUR x Clos des Guichaux x Guiberteau x 2015	\$18	\$ 95
x PICPOUL DE PINET x Villa Blanche x Calmel & Joseph x 2016	\$11	\$50
x CHABLIS x Pargues x Domaine Moreau-Naudet x 2017 <i>Magnum</i>	\$22	\$230
x MEURSAULT x La barre x Jean Monnier et Fils x 2017	\$30	\$90
x AJACCIO x Cuvée Faustine x Conte Abbatucci x 2015	\$21	\$95

✂ ROSE

x CÔTES DE PROVENCE x By OTT x 2018 <i>Magnum</i>	\$18	\$150
x IGP ÎLE DE BEAUTÉ x Domaine Vetriccie x 2019	\$12	\$50

✂ RED

x SANTENAY 1er CRU x Passetemps x V & S Morey x 2014	\$24	\$130
x BOURGOGNE x Camille Giroud x 2017	\$17	\$85
x MORGON x Côte du Py x Domaine Bulliat x 2018	\$14	\$60
x GRAVES x Château Laroche-Jaubert x 2017	\$15	\$75
x CHINON x Madeleine x Couly-Dutheil x 1995 <i>Magnum</i>	\$17	\$185
x CÔTES DU ROUSSILLON VILLAGES x V.I.T x M. Chapoutier x 2010	\$30	\$160
x PAUILLAC x Château d'Armailhac x 2004	\$45	\$280

✂ COCKTAILS ✂

LE JARDIN Cucumber infused gin, elderflower, lemon juice	\$17	PROVENÇAL FASHIONED Bourbon, cane syrup, burned rosemary, blended bitter	\$16
TOASTED HAY NEGRONI Toasted hay gin, campari, sweet vermouth	\$17	SUMMER ON 55TH Mezcal, grapefruit, maple syrup, egg white, chili peppers	\$17
INGLORIOUS BERRIES Vodka, Strawberries, Vanilla & lemon	\$17	PUNCH NORMAND Veuve Clicquot Rich, calvados, strawberry, apple, grapefruit	\$19
OCCULT CONCOCTION Japanese whisky, amaro, sherry, home made bitters	\$17	GREY GOOSE DUCASSE MARTINI Grey Goose interpreted by Ducasse, chocolate bitter	\$23