

**BENOIT**

**ALAIN DUCASSE**

*New York*



# *Introducing*

After eight years, Alain Ducasse selected New York City based Dekar Design to interpret his vision and transform the original Benoit into a more modern,

21<sup>ST</sup> century dining destination.

While the updated design still retains traditional French bistro elements, such as the signature red velvet banquettes,

the brand new color palette of whites, grays and blues creates a warmer, yet lighter and airier décor and atmosphere.

White washed wood paneled walls, vintage lights from a Paris flea market and a stone mantel fireplace all contribute to Benoit's revitalized identity as an authentic Parisian bistro with a New York sensibility.

# *Benoit 2.0*



*In 2016, Benoit received two stars  
from The New York Times,  
with restaurant critic Pete Wells  
praising it as «the bistro  
that will take you to Paris.»*



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**A CONTEMPORARY NEW YORK CITY TOUCH  
TO THE CLASSIC FRENCH RESTAURANT.**

Internationally acclaimed Chef Alain Ducasse opened the traditional Parisian bistro Benoit in April 2008 in the space formerly occupied by La Côte Basque in the heart of midtown Manhattan. Benoit echoes Alain Ducasse's original Benoit in Paris which first opened its doors in 1912 and became part of Alain Ducasse Entreprise in April 2005. In New York, guests enjoy a warm and authentic experience and a menu filled with traditional bistro dishes with a modern flair. This August, the restaurant underwent a renovation, bringing a contemporary New York City touch to the classic French restaurant.



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The entrance boasts an intimate lounge space, complete with a fireplace featuring an authentic stone mantel from Paris, along with two club chairs, further enhancing the warmth of a residential entry.

The main dining room features white-washed wood paneled walls and large mirrors, creating a more open space, while two large vintage swing arm sconces selected from a Paris flea market surround the rounded booths. The center of the dining room is grounded by vintage lights hung at different heights, which add a glowing twinkle to the room.

The once black-and-white bar has undergone a complete transformation, now with colorful cement-tiled floors bringing life to the space by fusing the outside with the inside and vintage lights over the bar adding a feeling of modern authenticity. In place of traditional bistro chairs, the bar is outfitted with ombre-patterned rattan chairs for an unexpected twist, keeping it in line with the updated feel of the new space. Plaster wallpaper in both the entrance and bar provide a textured look, with the blue undertones brought out by the gray wood paneling.



**THE ONCE  
BLACK-AND-WHITE  
BAR HAS  
UNDERGONE  
A  
COMPLETE  
TRANSFORMATION**





# *La Carte*

Alain Ducasse  
and recently appointed  
Executive Chef  
Laëtitia Rouabah  
collaborate  
on the restaurant's  
updated menu,  
which showcases  
both bistro favorites  
as well as  
innovative takes  
on familiar flavors.



**Diners can begin with a selection of hors d'oeuvre** (choice of three for \$15, choice of 5 for \$21), including Mimosa Artichoke; Butternut Squash wrapped in cured duck; Crispy Pied de Cochon with tartar sauce; and Roasted/Smoked Eggplant with peanut/cilantro dressing.

**For more substantial starters,** appetizers include Escargots prepared in garlic and parsley butter (\$14/half dozen, \$24/dozen); the comforting and rich Onion Soup Gratinée (\$16); and Duck Foie Gras Terrine, served with grape chutney and a Parisian brioche (\$28). New additions include a seasonal velouté with fritters as well as Sea Bream Crudo with citrus vinaigrette (\$15).

**For the main course, guests can opt for** classics such as the King Salmon with seasonal vegetables and Béarnaise sauce (\$34) or the Poulet Rôti accompanied by pommes frites (\$30 for one, \$55 for two).

**New entrees** include Seaweed Striped Bass with torrefied spelt and black olive/lemon condiment (\$40); Sweet Spiced Rohan Duck Breast (\$36); or Roasted Cod with a mango/passion fruit rougaille sauce (\$36).

**Red meat lovers will find comfort in traditional bistro** fare such as the Filet Mignon aux Poivres (\$46); Hand-Chopped Prime Beef Tartare (\$32); and Skirt Steak 'à la Bordelaise' (\$36).

**Throughout the year,** Benoit also highlights "Produits du Mois," seasonal specialties rooted in tradition, such as Cassoulet.

**To finish, cheese lovers** can choose the Fromages course (\$19 for a selection of three mature cheeses), **or browse Pastry Chef Thomas Padovani's decadent dessert menu.** French favorites remain, including the signature Baba à l'Armagnac (\$12); Benoit Profiteroles for two, served with vanilla ice cream and drizzled tableside with warm chocolate sauce (\$22, to share); and the traditional Tarte Tatin, served with crème fraiche (\$24, to share).

**Additional offerings make their entrance throughout the year,** from new favorites like the Lemon Curd with cucumber, confit citrus & thyme (\$11) and Pistachio Soufflé with a heart of sea salt & caramel to seasonal highlights and an original selection of ice creams and sorbets, such as buckwheat and date/orange blossom.



**A CONTEMPORARY FLAIR**

**TO THE MENU, USING MARKET INGREDIENTS**

**AND EXPERT TECHNIQUE**

**TO CREATE FAMILIAR**

**YET UNEXPECTED FLAVORS**





# IN THE KITCHEN





**LAETITIA ROUABAH**  
**executive Chef**

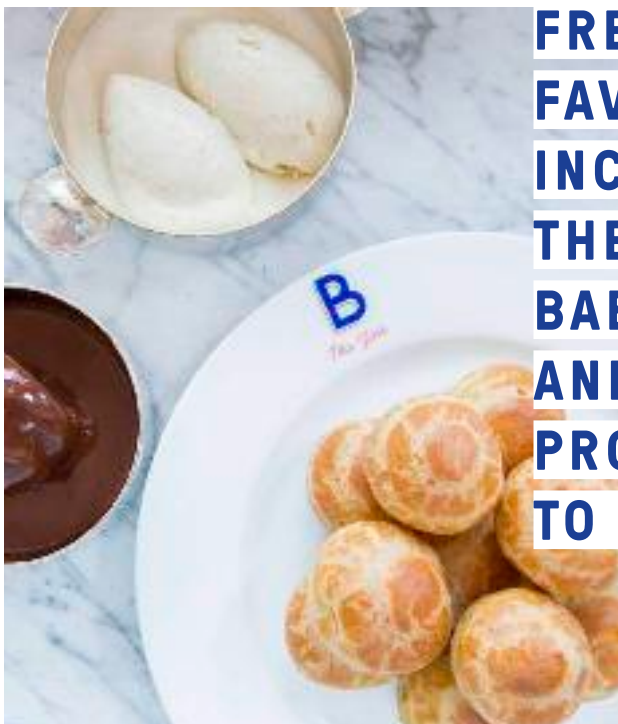
Laëtitia Rouabah discovered the world of Alain Ducasse when she joined the ranks of the luxurious five-star Hotel Plaza Athénée, where she spent three years at the renowned Relais Plaza. She has not left since. Laëtitia has gone from supporting the opening of Alain Ducasse at The Dorchester in London to becoming Sous Chef at Le Jules Verne, Alain Ducasse's iconic restaurant a top the Eiffel Tower, followed by Executive Chef at Air France's Salon La Première, the most exclusive first class lounge in the world. When Alain Ducasse took over Allard, one of the few remaining authentic, gourmet bistros in Paris, known for its generations of female chefs at the helm, he selected Laëtitia to carry on the legacy as Executive Chef. She spent three years bringing her personal touch to the establishment without modifying its deep-rooted identity. At Benoit, she stays true to a cuisine she loves, quintessential and generous French bistro fare, and brings a contemporary flair to the new menu, using market ingredients and expert technique to create flavors that range from the familiar to the unexpected.





**THOMAS PADOVANI**  
**pastry Chef**

Originally from Ajaccio, Corsica, 25 year-old Thomas Padovani is particularly passionate about research and development, drawing inspiration from his roots and local ingredients to create desserts that stay true to classics, yet play around with unusual flavor combinations. Prior to moving to New York City, he worked in the pastry kitchen at the five-star Hotel Plaza Athénée in the heart of Paris, where he worked under the reputable French pâtissier, Christophe Michalak. Previously, he also trained at several renowned establishments such as the luxurious Four Seasons Hotel George V, as well as Angelina, the famous Parisian tea house recognized around the world for its excellence in desserts. At Benoit, he strikes the balance between staying true to the restaurant's classic bistro identity and bringing a more contemporary and spirited approach to the evolving pastry program.

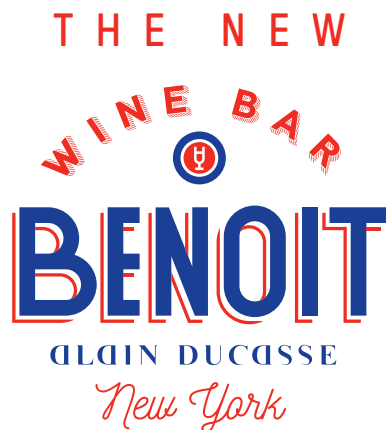


**FRENCH  
FAVORITES REMAIN,  
INCLUDING  
THE SIGNATURE  
BABA À L'ARMAGNAC  
AND  
PROFITEROLES  
TO SHARE**



# Behind

Benoit continues to offer a spirited and approachable wine program that is complementary to the restaurant's authentic yet modern cuisine.



is a vibrant space for guests to learn, indulge and interact, driving the dynamic nature of the restaurant's overall beverage program.



# the Wine

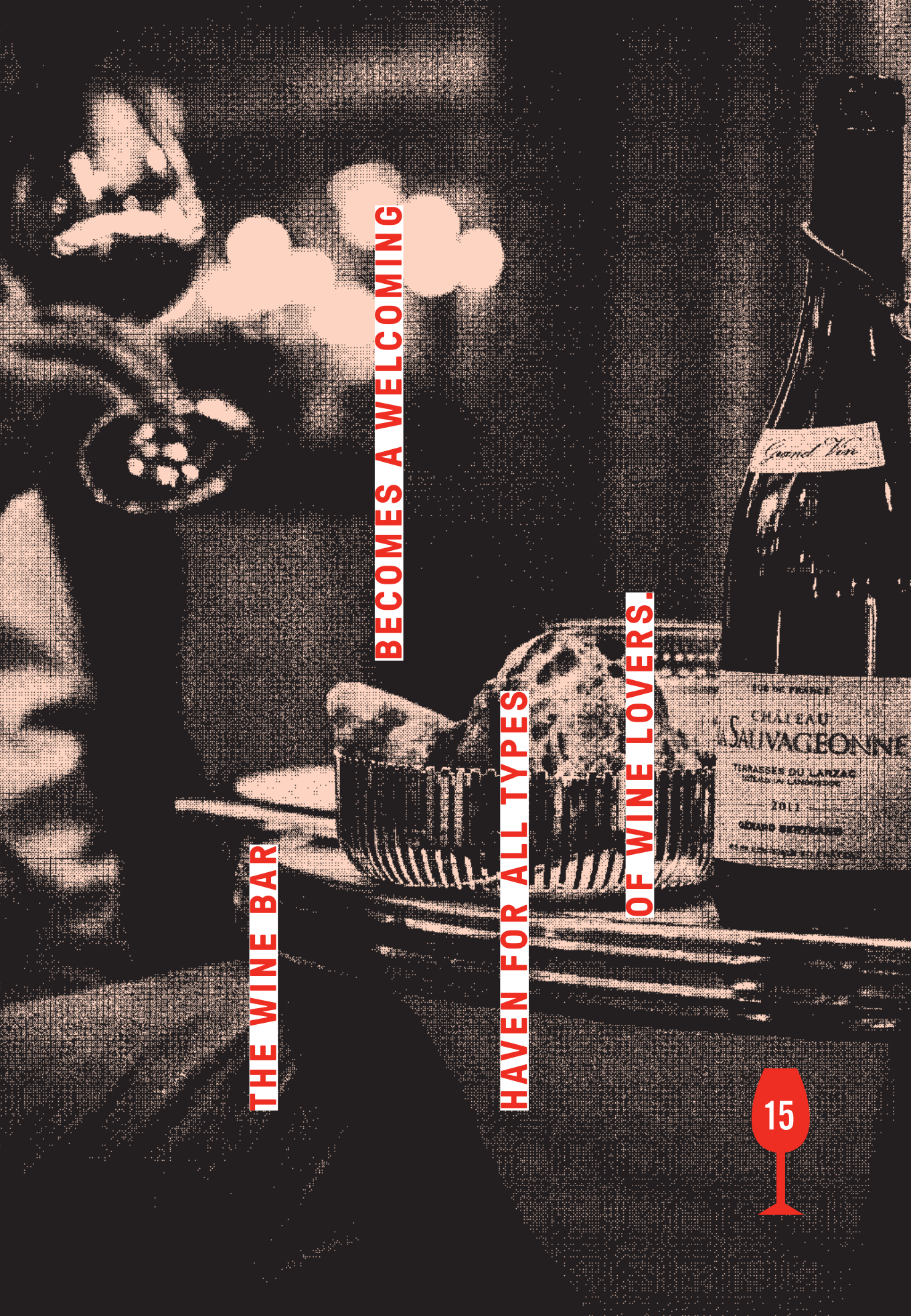
**THE WINE BAR**

**BECOMES A WELCOMING**

**HAVEN FOR ALL TYPES**

**OF WINE LOVERS.**

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WINE BAR  
**BENOIT**  
OLIVIER DUCASSE  
*New York*

The wine list, curated by Executive Wine Director Gérard Margeon, features 550 references, ranging from Old Europe to New World. While the focus remains on French wine, guests can also expect a greater selection of American wines from both coasts, including varietals from French winemakers in the U.S. The list also aims to introduce diners to young, up-and-coming winemakers.

Guests can also enjoy a selection of thirty wines by the glass or by the carafe, from sparkling to sweet, in both the restaurant and the Wine Bar.

The new Wine Bar is a vibrant space for guests to learn, indulge and interact, driving the dynamic nature of the restaurant's overall beverage program. Through weekly and monthly programming, the Wine Bar becomes a welcoming haven for all types of wine lovers.

For example, Benoit is inviting guests to rediscover Vermouth through creative dessert pairings and has brought back "Vin a la Ficelle" – a practice common in France, but rarely seen in New York, where guests only pay based on the amount of wine consumed as measured by a leather string attached to a bottle.

Cocktails are available by the carafe, with an emphasis on the use of classic French spirits such as Noilly Cass and Fine à l'eau, which have largely been forgotten about in cocktail culture today. L'Apéro, Benoit's take on happy hour and a celebration of the French art de vivre, continues daily from 4 to 6pm with an offering of small, shareable bites and time-honored drinks.



#BenoitWineBar





T H E  
N E W  
W I N E  
B A R



# Private Dining

Located on the second floor, Les Salons are comprised of three exquisitely designed rooms: **SAINT-MARTIN, HÔTEL DE VILLE AND RIVOLI**, all named after streets leading to Benoit in Paris.

Each room features vibrant images from La Côte Basque, floor-to-ceiling French oak molded by master artisans, and ample natural light.

**The rooms combined can accommodate up to 65 guests** and can also be subdivided to host smaller groups and various types of events.

## CONTINENTAL OR MIDTOWN BREAKFAST

LUNCH RAPIDE

A LA CARTE

LE DÉJEUNER

COCKTAIL

DINNER MENU

RECEPTION



# Les Salons

# Private Dining

**L'Officine is a stunning 12-seat room set in a 19<sup>TH</sup> century apothecary brought in from Bordeaux by boat and dear to Alain Ducasse.**

For guests opting to dine in this unique and luxurious room, the restaurant offers a personalized experience, with a specially created tasting menu alongside curated wine pairings that range from discovery to luxury.



CHEF'S TASTING MENU

WINE DISCOVERY

WINE EXPERIENCE



# L'Officine



**TRADITIONAL FRENCH BISTRO**

**FARE MIXED**

**WITH MODERN**

**INTERPRETATIONS.**

**CUISINE**

Traditional French bistro fare mixed with modern interpretations.

**LOCATION**

60 West 55th Street  
New York, NY 10019  
(between 5th & 6th avenues)

**TEL.**

(646) 943-7373

**E-MAIL**

bistrot@benoitny.com

**WEBSITE**

www.benoitny.com

**HOURS OF OPERATION**

Open daily  
Lunch / Brunch: 11:45 am - 3 pm  
Dinner: 5:30 pm - 11 pm  
Wine Bar: 11:45 am - 11:00 pm

**CAPACITY**

**RESTAURANT** 102

**WINE BAR** 31

**TOTAL** 133

Outdoor seating available

**AVERAGE PRICE**

Appetizers: \$14-\$28

Entrees: \$22-\$46

Desserts: \$8-\$12

**CHEF/OWNER**

Alain Ducasse

**EXECUTIVE CHEF**

Laëtitia Rouabah

**PASTRY CHEF**

Thomas Padovani

**GENERAL MANAGER**

Christopher Charraudeau



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**PRESS**

**Bullfrog & Baum**

Emily Koh

ducasse@bullfrogandbaum.com

**Alain Ducasse Entreprise**

Kimberley Blanchot

kimberley.blanchot@alain-ducasse.com

**EVENTS**

**Pauline Balsamo**

p.balsamo@benoitny.com



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