

Weekly Lunch Menu

Pour commencer

- Choice of -

CAULIFLOWER VELOUTÉ, golden croutons
BEEF CARPACCIO, pistachio, basil & green olive
ARUGULA WAFFLE, pecorino cream & confit tomatoes

Plats

- Choice of -

OMELETTE, bell peppers & goat cheese
SEARED TILEFISH, braised lettuce & anchovies
DUCK LEG CONFIT, roasted fingerling potatoes & confit garlic

Desserts

- Choice of -

FROZEN CARAMEL MOUSSE, chocolate pretzels
TIRAMISÙ
WHITE CHOCOLATE & BLACKCURRANT CREAM, granny smith sorbet

Two course \$39

Three course \$45

BENOIT
GLDIN DUCASSE
New York