

Hors d'oeuvres

Oysters honeydew & black pepper	12	Panisse fries anchoaïde	8
Pork rillettes	8	Truffle croque-monsieur	8
Our egg mayo	8	Warm potatoes salad mustard dressing	8

Pour commencer

Tarte flambée Alsatian thin crust, onions & bacon	24
Onion soup gratinée	20
Charcuterie & pâtés selection cornichons	26
Duck foie gras terrine seasonal chutney, toasted brioche	30
Pâté en croûte Lucien Tendret's recipe since 1892	28
Escargots garlic & parsley butter	HALF DOZEN 16 / DOZEN 32
Octopus * eggplant caviar & bell pepper	24
Salmon gravlax * cucumber & dill	24
Heirloom tomato salad basil condiment	20

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US
20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Plats

Lobster pasta *	48
Cod aioli as we love it in Provence * quail egg & summer vegetables	44
Dover sole à la meunière * lemon, capers & croutons	78
Quenelles de brochet 'à la Nantua'	44
Our traditional cassoulet	48
Roasted duck * cherries & vidalia onions	46
Veal blanquette pilaf rice	50
Skirt steak * bordelaise sauce	46
Filet mignon aux poivres * peppercorn sauce	58
Poulet rôti * cooking jus	FOR ONE 38 / FOR TWO 76
Hand-chopped beef tartare * mixed green salad	34

Garnitures

Pommes frites	12	Green beans & shallots	12
Our ratatouille	12	Mixed green salad mustard vinaigrette	8

Fromages

Selection of mature cheeses for two pieces	18
for three pieces	24
for four pieces	28

Desserts

Our baba rum & whipped cream	14
Crème caramel	12
Amaretto soufflé	16
Peach & apricot vacherin	14
Chocolate mousse	12
Frozen lemon lime mousse, fresh citrus, yuzu & lemon sorbet	12
Tarte Tatin crème fraîche	TO SHARE 28
Benoit profiteroles vanilla ice cream & warm chocolate sauce	FOR ONE 14 / FOR TWO 24
Traditionnal vanilla millefeuille	14
Ice cream & sorbet selection vanilla, chocolate, peanut, yuzu & lemon, peach & apricot, cherry, raspberry	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

2022	Leclaire-Tifaine - T. Blanche - Blanc de Blancs - Extra Brut	30
N.V.	J-M. Sélèque - Solescence - Extra Brut	30
N.V.	Duval-Leroy - Grand Brut	28
N.V.	Taittinger - Prestige - Brut	28
N.V.	Krug - 172ème Edition - Grande Cuvée - Brut	55
N.V.	Laurent Perrier - Rosé - Brut	32
N.V.	Crémant de Bourgogne - Simonnet-Febvre - Brut	22
N.V.	Crémant de Bourgogne - Terres Secrètes - Rosé brut	20

BLANC

2024	Alsace - A. Mann <i>pinot gris</i>	22
2024	Alsace - OX - Trapet <i>pinot Auxerrois</i>	18
2022	Alsace - Les Chapelles - V. Zusslin <i>dry riesling</i>	20
2022	Vin de Savoie - Dom. de Chevillard <i>jacquère</i>	24
2022	Bourgogne - Les Lares - Les Astrelles <i>aligoté</i>	24
2023	Chablis - Simonnet-Febvre <i>chardonnay</i>	25
2022	Meursault - Les G. Charrons - Bachey-Legros <i>chardonnay</i>	40
2021	Santa Cruz Mountains - Dom. Eden <i>chardonnay</i>	22
2023	Sancerre - Sélection Benoit NY - X. Flouret <i>sauvignon blanc</i>	24
2022	Pouilly-fumé - Fumé Blanc - P. Jolivet <i>sauvignon blanc</i>	22
2023	Saumur - Léna - Filliatreau <i>chenin blanc</i>	18
2020	Saint-Joseph - S. Montez <i>rhône blend</i>	22
2024	Côtes-du-Roussillon - Sorcières - C. des Fées <i>south blend</i>	22
2025	Willamette Valley - Kelley Fox <i>gruner veltliner</i>	18

ROSÉ

2025	Côtes de Provence - Clos de Caille <i>south blend</i>	20
2025	Bandol - Château Pradeaux <i>mouvèrdre, cinsault</i>	22
2025	Rosé de Loire - T. Boudignon <i>cabernet franc</i>	18

ROUGE

2023	Bourgogne - Oka - C. Arlaud <i>pinot noir</i>	25
2023	Monthélie - Vieilles Vignes - F. Garaudet <i>pinot noir</i>	26
2022	Santenay - S. Colin <i>pinot noir</i>	34
2022	Willamette Valley - Résonance by L. Jadot <i>pinot noir</i>	24
2023	North Coast - Arnot-Roberts <i>trousseau</i>	20
2022	Fleurie - Les Labourons - Dom. Valma <i>gamay</i>	26
2025	Saumur - Les Moulins - C. de la Dive by Guiberteau <i>cabernet franc</i>	18
2019	Pessac-Léognan - L'esprit de Chevalier <i>bordeaux blend</i>	30
2018	Puisseguin Saint-Emilion - Château des Laurets <i>bordeaux blend</i>	25
2018	Saint-Emilion - Le Carillon d'Angelus <i>bordeaux blend</i>	46
2023	Napa Valley - Routestock <i>cabernet sauvignon</i>	22
2022	Vin de France - Prima Materia - V.Ruiz <i>grenache noir</i>	22
2024	Crozes-Hermitage - Equinoxe - M. Graillot <i>syrah</i>	25
2022	Gigondas - Tradition - Gour de Chaulé <i>rhône blend</i>	26
2024	Côtes du Rhône - Dom. de Beaurenard <i>rhône blend</i>	22
2024	Châteauneuf-du-Pape - G. de la Berthaud - R. Perrin <i>rhône blend</i>	30
2021	La Clape - Ch. L'Hospitalet - G. Bertrand <i>south blend</i>	24

Cocktails

CREATIONS

Inglorious Berries 20
Vodka, Rockey's liquor, berries, vanilla gastrique, lemon

Le Jardin 20
Cucumber infused gin, elderflower liquor, lemon

Mezcaloup 20
Mezcal, Suze, cantaloupe, grenadine, lime

Golden Hour 20
Apricot liquor, Verjus blanc, apricot, Alain Ducasse sparkling Sake

Lavender Smoke 20
Rozelieures whiskey, honey & lavender, Dolin blanc, lemon & yuzu

Summer On 55th * 20
Rum, Amara, melon liquor, watermelon & thyme, lemon, egg white

Provençal Sangria 18
Rosé wine, fruits marinated in orange liquor

COCKTAILS BY CAMPARI

Campari Blossom 18
Campari, elderflower liquor, grapefruit juice, sparkling wine

Toasted Hay Negroni 20
Toasted hay gin, Campari, vermouth

Americano 16
Campari, vermouth, soda

NON-ALCOHOLIC (N/A)

Sparkling Rosé 18
Domaine Noël

Sauvignon Blanc 16
Domaine Noël

Wannabe a Spritz 16
Phony Negroni, sparkling earl grey tea

Not So Gin But Tonic 14
Aplós Ease, juniper, ceylon tea, tonic, lime

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EXECUTIVE CHEF Lucile Plaza
PASTRY CHEF Clément Loubeyre