

Hors d'oeuvres

Oysters	10	Cucumber & cream	8
horseradish & mignonette		Fernande Allard's recipe	
Pork rillettes	8	Truffle croque-monsieur	8
Our egg mayo	8	Warm potato salad	8
		mustard dressing	

Pour commencer

Tarte flambée	24
Alsatian thin crust, onions & bacon	
Onion soup gratinée	20
Charcuterie & pâtés selection	26
cornichons	
Duck foie gras terrine	30
seasonal chutney, toasted brioche	
Pâté en croûte	28
Lucien Tendret's recipe since 1892	
Escargots	HALF DOZEN 16 / DOZEN 32
garlic & parsley butter	
Twice baked cheese soufflé *	20
Chicory salad	20
goat cheese, grapes, walnut & tangy dressing	
Salmon gravlax *	24
celeriac remoulade & granny smith	

Plats

Lobster pasta *	48
Striped bass *	46
artichoke 'en barigoule' & truffle	
Dover sole à la meunière *	78
lemon, capers & croutons	
Quenelles de brochet 'à la Nantua'	44
Our traditional cassoulet	48
Roasted duck *	46
beets, orange & dolce forte	
Veal blanquette	50
pilaf rice	
Skirt steak *	46
bordelaise sauce	
Filet mignon aux poivres *	58
peppercorn sauce	
Poulet rôti *	FOR ONE 38 / FOR TWO 76
cooking jus	
Hand-chopped beef tartare *	34
mixed green salad	

Garnitures

Pommes frites	12	Green beans & shallots	12
Gratin dauphinois	14	Mixed green salad	8
		mustard vinaigrette	
Broccolini	12		
chili & soy			

Fromages

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

Desserts

Our baba	14
rum & whipped cream	
Crème caramel	12
Limoncello soufflé	16
Mont-blanc	14
Ile flottante	12
Saint-Honoré	14
Tarte Tatin	TO SHARE 28
crème fraîche	
Chocolate mousse	12
Benoit profiteroles	FOR ONE 14 / FOR TWO 24
vanilla ice cream & warm chocolate sauce	
Ice cream & sorbet selection	PER SCOOP 4
vanilla, chocolate, chestnut, pear, lemon, coconut, mango & passion fruit	

* 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

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

Remontée de cave

CHAMPAGNE / SPARKLING

N.V.	Duval-Leroy - Grand Brut	28
N.V.	Chartogne-Taillet - Saint-Anne - Extra Brut	32
N.V.	A. Lamblot - Synergie - Brut Nature	34
2022	Leclaire-Thiefaine - T. Blanche - B. de Blancs - Extra Brut	32
N.V.	Krug - 172ème Edition - Grande Cuvée - Brut	55
N.V.	Laurent Perrier - Cuvée Rosé - Brut	32
2021	Bodet-Héroid - Crémant de Loire - Physis - Brut Nature	25

BLANC

2021	Alsace - Rittersberg - Soil Therapy <i>pinot blanc, pinot gris</i>	24
2025	Finger Lakes - Grace Vineyard - Ria's Wines <i>dry riesling</i>	20
2022	Arbois Pupillin - L'essen'Ciel - Dom. Désiré-Petit <i>savagnin</i>	25
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
2022	Vouvray Sec - F. Pinon <i>chenin</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	Bordeaux Blanc - Château Closiot <i>bordeaux blend</i>	18
2024	Crozes-Hermitage - Dom. Combier <i>rhône blend</i>	25

ROSÉ

2025	Côtes de Provence - Clos de Caille <i>provence blend</i>	22
2025	Rosé de Loire - T. Boudignon <i>cabernet franc</i>	20

ROUGE

2023	Coteaux-Bourguignons - Cuvée Thomas - P. Jouan <i>pinot noir</i>	28
2023	Monthélie - Vieilles Vignes - F. Garaudet <i>pinot noir</i>	26
2022	Santenay - S. Colin <i>pinot noir</i>	34
2024	Santa Barbara County - C.F - The Ojai Vineyard <i>pinot noir</i>	26
2025	North Coast - Arnot-Roberts <i>trousseau</i>	20
2022	Fleurie - Les Labourons - Dom. Valma <i>gamay</i>	26
2023	Vin De France - Pain Perdu - C. & F. Béjon <i>cabernet franc</i>	18
2009	Saint-Estèphe - Les Pèlerins de Lafont-Rochet <i>bordeaux blend</i>	30
2016	Médoc - M de Fonbadet <i>bordeaux blend</i>	28
2023	Pomerol - Château de Sales <i>bordeaux blend</i>	30
2024	Napa Valley - Silver Ghost Cellars <i>cabernet sauvignon</i>	24
2019	Côte-Rôtie - Les Elotins - C. Billon <i>syrah</i>	30
2022	Côtes du Rhône - Dom. de Marcoux <i>rhône blend</i>	22
2022	Gigondas - Tradition - Gour de Chaulé <i>rhône blend</i>	26
2023	Châteauneuf-du-Pape - Sablons - Ch. St-Théodoric <i>grenache noir</i>	35

Cocktails

CREATIONS

Once In Pearis 20
Vodka, Rockey's liquor, pear, lemon

Pumpkin Harvest 20
Tequila, Ancho Reyes, pumpkin, lime

Fuji Cran 20
Lillet rouge, Verjus blanc, cranberry, Alain Ducasse sparkling Sake

Nutty Fig 20
Rozelieures whiskey, walnut liquor, fig leaf vermouth

Fall on 55th * 20
Rum, Licor 43, apple, spiced syrup, lemon, egg white

Bloody Thyme * 20
Thyme infused gin, blood orange liquor & syrup, lemon, egg white

Fallgria 18
Red 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

N/A Spresso 16
Espresso, cocoa, vanilla cream soda

Apple Crisp * 14
N/A cider, apple juice, spiced vanilla, lemon, egg white

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EXECUTIVE CHEF *Lucile Plaza*

PASTRY CHEF *Clément Loubeyre*