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

Salmon gravlax * 24
celeriac remoulade & granny smith

Salades & Sandwiches

Croque-monsieur 22
mixed green salad

Benoit cheeseburger * 22
bacon & caramelized onions

Chicken Caesar salad * 32

Chicory salad 20
goat cheese, grapes, walnut & tangy dressing

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

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

Gratin dauphinois 14

Broccolini 12
chili & soy

Green beans & shallots 12

Mixed green salad 8
mustard vinaigrette

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

Remontée de cave

CHAMPAGNE / SPARKLING

		4 OZ
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-Hérold** - Crémant de Loire - Physis - Brut Nature	25

BLANC

		5 OZ
2021	**Alsace** - Rittersberg - Soil Therapy *pinot blanc, pinot gris*	24
2025	**Finger Lakes** - Grace Vineyard - Ria's Wines *dry riesling*	20
2022	**Arbois Pupillin** - L'essen'Ciel - Dom. Désiré-Petit *savagnin*	25
2022	**Vin de Savoie** - Dom. de Chevillard *jacquère*	24
2022	**Bourgogne** - Les Lares - Les Astrelles *aligoté*	24
2023	**Chablis** - Simonnet-Febvre *chardonnay*	25
2022	**Meursault** - Les G. Charrons - Bachey-Legros *chardonnay*	40
2021	**Santa Cruz Mountains** - Dom. Eden *chardonnay*	22
2022	**Vouvray Sec** - F. Pinon *chenin*	22
2023	**Sancerre** - Sélection Benoit NY - X. Flouret *sauvignon blanc*	24
2022	**Pouilly-fumé** - Fumé Blanc - P. Jolivet *sauvignon blanc*	22
2023	**Bordeaux Blanc** - Château Closiot *bordeaux blend*	18
2024	**Crozes-Hermitage** - Dom. Combier *rhône blend*	25

ROSÉ

2025	**Côtes de Provence** - Clos de Caille *provence blend*	22
2025	**Rosé de Loire** - T. Boudignon *cabernet franc*	20

ROUGE

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

Sparking 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*