

Hors d'oeuvres

Crudités black olive tapenade	7	Jambon persillé parsley ham, herb condiment	8
Socca tartar sauce	5	Pissaladière thin onion and sardine tart	7
Spicy oysters fresh mint	8	Truffle croque-monsieur	8

Pour commencer

Tarte flambée Alsatian thin crust, onions & bacon	24
Onion soup gratinée	19
Charcuterie & pâtés selection cornichons	27
Duck foie gras terrine seasonal chutney, toasted brioche	27
Pâté en croûte Lucien Tendret's recipe since 1892	29
Escargots garlic & parsley butter	HALF DOZEN 16 / DOZEN 30
Warm green asparagus maltaise sauce	23
Lemongrass & pea soup pickled red onions	21

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Plats

Lobster spaghetti*	48
Confit cod* fava beans & chickpeas	42
Dover sole à la meunière* lemon, capers & croutons	75
Quenelles de brochet 'à la Nantua'	40
Our traditional cassoulet	48
Pan-seared veal sweetbread swiss chard & anchoïade	49
Roasted duck* morels & vin jaune	44
Filet mignon aux poivres* peppercorn sauce	55
Poulet rôti* cooking jus	FOR ONE 38 / FOR TWO 75
Hand-chopped beef tartare* mixed green salad	33

Garnitures

Grilled broccoletti yogurt & harissa	13	Mixed green salad mustard vinaigrette	8
Pommes frites	12	Green beans & shallots	12

Fromages

Selection of mature cheeses for two pieces	17
for three pieces	23
for four pieces	28

Desserts

Our baba, rum & whipped cream	14
Crème caramel	12
Pistachio soufflé	16
Mousse au chocolat	12
Confit strawberries, peppercorn sorbet	14
Tarte Tatin crème fraîche	TO SHARE 24
Benoit profiteroles vanilla ice cream & warm chocolate sauce	FOR ONE 12 / FOR TWO 22
Ile flottante	14
Ice cream & sorbet selection vanilla, chocolate, coffee, lemon, coconut, mango & passion fruit, 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

2018	Leclerc Briant - Blanc de Blancs Extra-Brut	27
N.V.	Gaston Collard - GC Brut Zéro	25
N.V.	Moët & Chandon - Réserve Impériale - Brut	25
N.V.	J. Blin - Le Champs de L'Epinette - Blanc de Noirs	27
N.V.	Krug	55
N.V.	Barons de Rothschild - Rosé	26
N.V.	H. Giraud - Dame Jane - Rosé	27
2021	Le Mauzac de Pierre - Cuvée Nature - Brut	16

BLANC

2018	Alsace Pinot Gris - Réserve - Trimbach	19
2023	Alsace Pinot Blanc - Vieilles Vignes - Meyer-Fonné	15
2023	Alsace Riesling - Hugel & fils	17
2023	Chablis - Les Deux Amis	22
2020	Meursault - Domaine Pierre Boisson	32
2019	Pouilly-Loché - J. Desjournays	24
2021	Willamette Valley - Basalt - Granville	22
2023	Sancerre - Sélection Benoit NY - X. Flouret	23
2022	Bordeaux - Côtes-de-Francis - Château Puyanché	17
2021	Friuli Isonzo - Dessimis - Vie di romans	21
2022	Abruzzo - Prope - Velenosi	16

ROSÉ

2023	Côtes de Provence - Les Commandeurs-Ch. Peyrassol	19
2023	Val de Loire - Attitude - P. Jolivet	15

ROUGE

2022	Côte-de-Nuits - G. Julien	24
2021	Saint-Romain - Sous la Velle - F. Cholet	23
2022	Pommard - Arnaud Baillet	32
2022	Russian River Pinot Noir - Little Boat	22
2021	Bourgueil - Clos de l'Abbaye	19
2020	Beaujolais - J. Desjournays	21
2017	Puisseguin Saint-Emilion - Château des Laurets	24
2020	Pauillac - Château Pibran	25
2022	California Cabernet - La Fleur - R. Craig	22
2022	Hermitage - Colysée - Domaine Garon	32
2021	Côtes du Rhône - Beatus Ille - Isabel Ferrando	19
2022	Châteauneuf-du-Pape - La Bastide Saint Dominique	30
2021	Bandol - Domaine Tempier	32
2021	Vernatsch Alte Reben - Sonntaler - Kellerei Kurtatsch	17
2020	Barolo - Barchetta - Francone	28

Cocktails

CREATIONS

Inglorious Berries 18

Vodka, vanilla gastrique, strawberry, lemon

Almond Fizz 19

Gin, orgeat, earl grey tea, lemon

Luchardo Verde 20

Mezcal, tomatillo, parsley, Ancho Reyes, Suze, lemon

Fiji Tendencies 18

Vanilla infused rum, pineapple, elemakule bitters

Cherry Blossom 19

French whiskey, Suze, cherry, lemon

Violette* 19

Cognac, crème de violette, sherry, lime, egg white

Rubabu 20

Alain Ducasse sparkling Sake, Lillet, rhubarb, lemon

Wannabe a Spritz (N/A) 14

Phony Negroni, sparkling earl grey tea

Not So Gin But Tonic (N/A) 13

Aplós Ease, juniper, ceylon tea, tonic, lime

Not So Old But Fashioned (N/A) 14

Opius Nigredo, orange amarro, lemon & orange

COCKTAILS BY CAMPARI

Pimiento 18

Fire roasted mezcal, Campari, lime

Toasted Hay Negroni 19

Toasted hay gin, Campari, Vermouth

Americano 16

Campari, Vermouth, soda

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