

# THE LUNCH

STARTER AND MAIN

32 €

MAIN AND DESSERT

32 €

STARTER, MAIN AND

DESSERT

42 €

## THE STARTERS

Lucullus-style veal tongue,  
baby gem, mustard cream

Duck ballotine

Soft-boiled egg chaud-froid,  
lobster bisque

Veal terrine, pickled raddish

Leeks, mimosa garnish,  
hazelnut oil vinaigrette

Benoit signature salad

Mussel and saffron cream

## THE MAINS

Calf's head with ravigote sauce

Gnocchis 'à la parisienne',  
mixed salad leaves

Seared slice of black pudding  
from Chalosse, apple and potatoes

Confit back of cod, beetroots,  
cooking jus

## THE DESSERTS

Armagnac savarin, lightly whipped cream

Daily Charlotte

Benoit profiteroles, hot chocolate\* sauce

Our seasonal tart

Benoit millefeuille

Seasonal fresh fruit composition

Ice cream and sorbet\*

Net prices in euro, taxes and service included  
Summer/Autumn 2022

\* made in our Manufactures