

RESTAURANT

depuis 1912

CARTE

nos prix
sont
nets

Chez toi BENOIT
on boit
festive
en Rois

THE HORS D'OEUVRES

- Our pâté en croûte, pickled vegetables 28
Confit duck foie gras, toasted Parisian brioche 32
Delicate forest mushroom tartlet 24
Well seasoned beef tartar, potato waffles 26
Cookpot of ceps and figs 30
Marinated smoked salmon, warm potatoes, horseradish 24
Snails in their shell, garlic butter and fresh herbs
6 pieces 18 12 pieces 30

THE MAINS

- Grenobloise-style skate wing 28
Confit back of cod, beetroots,
cooking jus with caviar 36
Seared slice of black pudding from Chalosse,
apple and potatoes 24
Organic Tigre calf's head,
ravigote sauce 34 half portion 18
Home-made cassoulet, white beans 38
Rossini-style beef tenderloin, Pont Neuf potatoes,
peppered sauce 58
Gourmet casserole of veal sweetbreads, cockscomb,
kidneys of cockerel, foie gras, truffled jus 48

THE CHEESE 16

Cheeses from France

THE DESSERTS 14 * made in our Manufactures in Paris

- Classic vanilla millefeuille
Armagnac savarin, lightly whipped cream
Iced pistachio/passion fruit nougat
Benoit profiteroles, hot chocolate* sauce
Iced citrus soufflé
Pink October, all about grapefruit and meringue
Ice cream and sorbet*

NET PRICES IN EURO, TAXES AND SERVICE INCLUDED

If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.

We guarantee the French origin of all our meats. AUTUMN 2022

BENOIT

20 rue St Martin Paris 4^{ème} 01-42-72-25-76
entre la Tour St Jacques et le Centre Pompidou

Parking
Saint-Martin à 10m

