

# 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  
Benoit signature terrines 34  
Giblet tartine, mixed herbs and salad leaves 24  
Cookpot of small spelt, chervil root, chestnut, vin jaune sauce 26  
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  
Roasted mallard duck breasts, confit legs, buckwheat and pear 70 for two  
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<sup>ème</sup> 01-42-72-25-76  
entre la Tour St Jacques et le Centre Pompidou

Parking  
Saint-Martin à 10m

