

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 buckwheat and gourd 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, raw and cooked turnips 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
Our seasonal tart
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

