

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

Squash velouté, goat cheese

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

Grenobloise-style skate wing

THE DESSERTS

Armagnac savarin, lightly whipped cream

Creme brulee

Benoit profiteroles, hot chocolate* sauce

Benoit millefeuille

Our seasonal tart

Ice cream and sorbet*

Net prices in euro, taxes and service included
Autumn 2022

* made in our Manufactures