

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

Soft-boiled organic egg with watercress

Veal terrine, shallots with red wine

Leeks, mimosa garnish,
hazelnut oil vinaigrette

Benoit signature salad

Squash velouté, goat cheese

THE MAINS

Calf's head with ravigote sauce

Comté cheese soufflé, mixed salad leaves

Seared slice of black pudding
from Chalosse, apple and potatoes

Seared turbot, tender carrots and
cooking jus

THE DESSERTS

Armagnac savarin, lightly whipped cream

Crème brûlée

Benoit profiteroles, hot chocolate* sauce

Benoit millefeuille

Our seasonal tart

Ice cream and sorbet*

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

* made in our Manufactures