

# 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

Winter vegetables, pot-au-feu broth

Traditional veal blanquette, pilaf rice

Seared sea scallops, Parmentier garnish

## THE DESSERTS

Armagnac savarin, lightly whipped cream

Crème brûlée

Benoit profiteroles, hot chocolate\* sauce

Crêpes Suzette

Benoit millefeuille

Ice cream and sorbet\*

Net prices in euro, taxes and service included  
Winter 2023

\* made in our Manufactures