

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 country bread 32
- Early vegetables with black truffle, pot-au-feu broth 28
- Duck from Challans and foie gras pie, salmis sauce 28
-  Cookpot of blue lobster and potatoes, homardine reduction 38
- Marinated smoked salmon, warm potatoes, horseradish 24
- Snails in their shell, garlic butter and fresh herbs  
6 pieces 18 12 pieces 30

## THE MAINS

- Oven-baked John Dory, baby artichokes, beurre blanc *for two* 70
- Confit back of cod, Swiss chard and spring onions 38
- 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
- Seared beef tenderloin, Pont-Neuf potatoes, red wine shallots 56
- 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
- Chocolate and hazelnut glaçata
- Armagnac savarin, lightly whipped cream
- Benoit profiteroles, hot chocolate\* sauce
- Minute-made chocolate biscuit,
- Peruvian chocolate ice cream
- 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. WINTER/SPRING 2023

# 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

