

# RESTAURANT

depuis 1912

# CARTE

nos prix  
sont  
nets

Chez toi Benoit  
on boit  
festive  
en Rois

## THE HORS D'OEUVRES

- Our pâté en croûte, confit rhubarb 28  
Confit duck foie gras, toasted country bread 32  
Green asparagus and soft-boiled egg,  
herb condiment, gold caviar 36  
Casserole of morels with vin jaune and wild garlic 35  
Cookpot of small spelt from Haute-Provence  
and greens 28  
Marinated smoked salmon, warm potatoes, horseradish 24  
Snails in their shell, garlic butter and fresh herbs  
6 pieces 18 12 pieces 30

## THE MAINS

- Seared fillet of sea bass,  
tiny artichokes and wild rocket 40  
Confit back of cod, Swiss chard and spring onions,  
cooking jus 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

- Classic vanilla millefeuille  
Pistachio and plombières glaçata  
Armagnac savarin, lightly whipped cream  
Benoit profiteroles, hot chocolate\* sauce  
Minute-made chocolate biscuit, chocolate ice cream  
Ice cream and sorbet\*

\* made in our Manufactures in Paris

NET PRICES IN EURO, TAXES AND SERVICE INCLUDED

If you suffer any 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. 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

