

RESTAURANT



DEPUIS 1912

Chez le BENOIT

on boit

festive

en Rois

CARTE

nos prix sont nets

THE HORS D'OEUVRES

Our pâté en croûte, pickled vegetables 28

Duck foie gras, toasted parisian brioche 32

Dubarry velouté, gold caviar 36

Benoit terrines 34



Cookpot of buckwheat, Jerusalem artichokes, hazelnut 26

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 brill, carrots breaded with tops, beurre blanc 40

Daily catch in a salted crust, tender gourd, cooking jus (for 2) 90

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, straw potatoes, confit shallot, béarnaise sauce 56

Gourmet casserole of veal sweetbreads, cockscomb, kidneys of cockerel, foie gras, truffled jus 48

SUGGESTIONS

Hare 'à la royale' 68

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*

Tart Tatin with buckwheat, vanilla raw cream

Ice cream and sorbet*

* made in our Manufactures in Paris

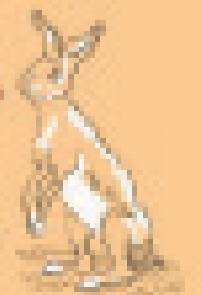
NET PRICES IN EURO, TAXES AND SERVICE INCLUDED

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. AUTUMN/WINTER 2023

BENOIT

30 rue d'Alger Paris 4ème 01 42 72 25 26
côté la Tour St-Jacques et la Centre Pompidou



Paris
Saint-Martin à 10m