

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
- Duck foie gras, toasted parisian brioche 32
- Dubarry velouté, gold caviar 26
- Benoit terrines 38
-  Cookpot of buckwheat, Jerusalem artichokes, hazelnut 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 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

20 rue St Martin Paris 4^{ème} 01-42-72-25-76
entre la Tour St Jacques et le Centre Pompidou

Parking
Saint-Martin à 10m

