

# RESTAURANT

depuis 1912

Chez toi 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  
and 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

- Catch of the day 'à la gronobloise', potato purée 180  
Seared sea scallops, leeks, pot-au-feu broth 38  
Albufera-style chicken from Bresse,  
shaved black truffle 54  
Organic Tigre calf's head,  
ravigote sauce 34 half portion 18  
Home-made cassoulet, white beans 38  
Seared beef tenderloin,  
truffled macaroni au gratin, cooking jus 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 glacée  
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<sup>ème</sup> 01-42-72-25-76  
entre la Tour St Jacques et le Centre Pompidou

Parking  
Saint-Martin à 10m