

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 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 grenobloise',
potato purée for two 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
Green Chartreuse, seasonal citrus and pear composition
Armagnac savarin, lightly whipped cream
Benoit profiteroles, hot chocolate* sauce
Chocolate and hazelnut glaçata*
Crêpes Suzette
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. WINTER 2024

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

