

RESTAURANT

CARTE

nos prix sont nets

depuis 1912

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
- Cookpot of buckwheat, Jerusalem artichokes and hazelnut 26
- Refreshed green asparagus from Provence, herb mayonnaise 34
- Heart of smoked salmon, potatoes and dill 26
- 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
- Steamed sea bass, Mona Lisa potatoes and beurre blanc 38
- Organic Tigre calf's head, ravigote sauce 34 half portion 18
- Home-made cassoulet, white beans 38
- Veal liver with parsley, parsnip and cooking jus 46
- 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
- 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 4ème 01-42-72-25-76
entre la Tour St Jacques et le Centre Pompidou

Parking
Saint-Martin à 10m

