## THE HORS D'OEUVRES

Our pâté en croûte, pickled vegetables 28 Duck foie gras, toasted parisian brioche 32 French onion soup 24 Cookpot of barley, green peas andwild garlic 24 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

ÁRTE

pos portas sont pets

## THE MAINS

Catch of the day 'à la grenobloise', potato purée for two 180 Seared sea bass, white asparagus 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, duchesse potato, morel sauce 56 Gourmet casserole of veal sweetbreads, cockscomb, kidneys of cockerel, foie gras, truffled jus 48

THE CHEESE 16

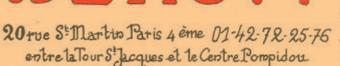
Cheeses from France

THE DESSERTS 14

Classic vanilla millefeuille Fontainebleau, strawberries and marigold 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. SPRING 2024



Parkips Saint-Martin à 10m BENOI