

RESTAURANT

# CARTE

nos prix  
sont  
nets

depuis 1912

Chez **le** BENOIT  
on boit  
festive  
en Rois

## 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 and wild 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

## 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

# 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

