

RESTAURANT

depuis 1912

CARTE

nos prix
sont
nets

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
Brioche French toast, hazelnut praline*
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^{ème} 01-42-72-25-76
entre la Tour St Jacques et le Centre Pompidou

Parking
Saint-Martin à 10m

