

RESTAURANT

depuis 1912

# CARTE

nos prix sont nets

Chez moi  
on boit  
festive  
en Rois

## THE HORS D'OEUVRES

- Our pâté en croûte, pickled vegetables 28
- Duck foie gras, toasted parisian brioche 32
- Blue lobster and green bean salad, coral vinaigrette 36
- Cookpot of small spelt from Haute-Provence, eggplant and black olives 26
- French onion soup 24
- 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

- Oven-cooked turbot, tender fennel, beurre blanc for two 140
- Seared sea bass, tiny artichokes, leaf cooking jus 38
- Roasted duck breast from Dombes, baby turnips, dolce forte sauce 42
- Organic Tigre calf's head, ravigote sauce 34 half portion 18
- Home-made cassoulet, white beans 38
- Seared beef tenderloin, potatoes with parsley, choron reduction 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. SUMMER 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

