

RESTAURANT

CARTE

nos prix sont nets

DEPUIS 1912


Chez le BENOIT

on boit

festive

en Bois

THE HORS D'OEUVRES

- Our pâté en croûte, pickled vegetables 28
- Duck foie gras, toasted parisian brioche 32
- Warm green asparagus from Provence, zabaglione and gold caviar 38
- French onion soup 24
-  Cookpot of small spelt of Haute-Provence, grilled leek and onion from Roscoff 28
- 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

- Seared turbot, green peas «à la française» and beurre blanc 48
- Meunière-style sole, white asparagus and wild garlic for two 140
- Free-range chicken fricassée, morels and vin jaune 56
- Organic Tigre calf's head, ravigote sauce 34 half portion 18
- Home-made cassoulet, white beans 38
- Seared beef tenderloin, potato purée, 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
- Strawberry Melba
- Armagnac savarin, lightly whipped cream
- Benoit profiteroles, hot chocolate* sauce
- Oven-baked apple, buckwheat and raw cream
- 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 2025

BENOIT

30 rue d'Alger Paris 4ème 01 42 72 25 26
à côté de la Tour St-Jacques et la Gare Pompidou

Paris
Saint-Martin à 10m

