

RESTAURANT

depuis 1912

Chez toi Benoit
on boit
festive
en Rois

CARTE

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 160

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,
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

20 rue St Martin Paris 4ème 01 42 72 25 76
entre la Tour St Jacques et la Centre Pompidou

Parhipe
Saint-Martin à 10m

