




# RESTAURANT

depuis 1912

Chez le 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  
Chilled blue lobster, green beans and fresh almonds 36  
Tender field tomato, anchovies and basil 30  
 Cookpot of small spelt of Haute-Provence,  
girolles and tarragon 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 back of sea bass,  
trumpet courgette and marinière jus 38  
Meunière-style sole,  
'cassiolette' of artichokes    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  
Peach roasted with honey,  
raspberry and redcurrant sorbet  
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 2025

# BENOIT

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

Paris  
Saint-Martin à 10m

