

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 38
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,
'cassolette' of artichokes *for two* 160
Shoulder of milk-fed lamb from Pyrénées,
roasted fennel and taggiasca olives *for two* 110
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
Peach Melba
Armagnac savarin, lightly whipped cream
Benoit profiteroles, hot chocolate* sauce
Apricot 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

