


RESTAURANT

depuis 1912

Chez toi Benoit
on boit
festive
en Rois

CARTE

THE HORS D'OEUVRES

- Our pâté en croûte,
heart of lettuce and mustard cream 28
- Duck foie gras, toasted parisian brioche 32
- Cassolette of ceps and parsley 36
- Wild game terrine, toasted country bread 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

- Back of cod in it natural way, gourd and cooking jus 38
- Seared sea scallops, tender leeks, Parmentier jus 40
- Slowly cooked shoulder of lamb from Pyrénées,
Swiss chard au gratin 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

-  Pink October, grapefruit and vanilla
- Classic vanilla millefeuille
- Oven-baked apple, buckwheat and raw cream
- Armagnac savarin, lightly whipped cream
- Benoit profiteroles, hot chocolate* sauce
- 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. AUTUMN 2025

BENOIT

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

Partique
Saint-Martin à 10m

