

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

French onion soup 24

Wild game terrine, toasted country bread 30



Cookpot of Jerusalem artichoke and wild mushrooms 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

Roasted fillet of sea bass, chicory and vin jaune 40

Seared sea scallops, tender leeks, Parmentier jus 42

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

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

