

RESTAURANT



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
Almond galette des rois
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. WINTER 2026

BENOIT

Parc des
Saint-Martin à 10m

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

