

RESTAURANT

CARTE

DEPUIS 1912

Chez toi BENOIT

en bois

festive

en bois

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
- Roasted Jerusalem artichokes with black truffle 36
-  Cookpot of green lentils from le Puy and pork belly 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

- Fillet of sea bass with shellfish, tender leeks 46
- Sole «à la meunière», gourd and hazelnuts *for two* 140
- Slowly cooked shoulder of lamb from Pyrénées, gratin dauphinois *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
- Armagnac savarin, lightly whipped cream
- Crêpes Suzette
- 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

20 rue St Martin Paris 4ème 01 42 72 25 75
entre la Tour St Jacques et la Gare d'Orléans

Partique
Saint-Martin à 14h

