

RESTAURANT

Depuis 1912

chez RENAIT

en

festvoie

Rois

en

An illustration showing a person's hand holding a piece of wood, with a bucket of paint nearby. The scene is set outdoors, with a brick wall in the background.

A close-up illustration of a hand holding a small, red book. The hand is positioned as if presenting the book, with the fingers visible on the left and the book centered in the frame. The background is a light, textured surface.

CARTE

nos prix
sont nets

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 40
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.

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guarantee the French origin of all our meats. WINT
BENOIT

Parking
Saint-Martin à 10m