

RESTAURANT


depuis 1912

Chez toi Benoit
on boit
festive
en Rois

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.

We guarantee the French origin of all our meats. WINTER 2026

BENOIT

20 rue St Martin Paris 4^{ème} 01-42-72-25-76
entre la Tour St Jacques et le Centre Pompidou

Parking
Saint-Martin à 10m

