

RESTAURANT

# CARTE

nos prix sont nets

depuis 1912

Chez **le** BENOIT

en fait

festive

en Paris

## 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

Warm green asparagus from Provence, wild garlic zabaglione 30



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, green peas 'à la française' 46

Sole 'à la meunière', white asparagus *for two* 160

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

Strawberry Melba

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. SPRING 2026

# BENOIT

30 rue D'Artois Paris 4ème 01 42 72 25 76

entre la Tour St Jacques et la Courbe Poissone

Paris  
Saint-Martin à 10m

