

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
- Blue lobster and green bean salad, vinegar bisque 38
-  Cookpot of small spelt from Haute-Provence and early vegetables, top condiment 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

- Seared fillet of red mullet, violon courgette and basil 46
- Gilt-head bream in a salted crust, artichokes 'à la barigoule' for two 120
- 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
- Rhubarb composition
- 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/SUMMER 2026

BENOIT

20 rue St-Martin Paris 4ème 01 42 72 25 75
entre la Tour St-Jacques et la Gare Pompidou.

Partique
Saint-Martin 2-149

