

RESTAURANT

depuis 1912

Chez le BENOIT
on boit
festive
en Rois

CARTE

THE HORS D'OEUVRES

Our pâté en croûte, pickled vegetables 28
Duck foie gras, toasted parisian brioche 32
French onion soup 24
Game and foie gras layers, toasted country bread 30
Cookpot of buckwheat, gourd and wild mushrooms 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 sea bass,
braised chicory, cooking jus 46
Roasted sea scallops, cauliflower with brown butter 42
Slowly cooked lamb shank from Pyrénées,
gratin dauphinois 46
Organic Tigre calf's head,
ravigote sauce 34 half portion 18
Home-made cassoulet, white beans 38
Pan-seared beef tenderloin,
potato purée, cooking jus 58
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
Tatin tart, vanilla raw cream
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. AUTUMN 2026

BENOIT

20 rue St Martin Paris 4ème 01 42 72 25 76
entre la Tour St Jacques et la Centre Pompidou

Partique
Saint-Martin à 10m

