

RESTAURANT

depuis 1912

CARTE

nos prix
sont
nets

Chez **le** BENOIT
on boit
festive
en Rois

THE HORS D'OEUVRES

- Our pâté en croûte, pickled vegetables 28
Duck foie gras, toasted country bread 32
Field tomatoes, ewe's curd and black olives 26
Chilled blue lobster, green beans and bisque 38
Cookpot of small spelt from Haute-Provence
forrest mushrooms and Chassel grapes 28
Marinated smoked salmon, warm potatoes, horseradish 24
Snails in their shell, garlic butter and fresh herbs
6 pieces 18 12 pieces 30

THE MAINS

- Brill 'à la marinière', tender fennel,
cooking jus 40
Daily catch in a salted crust,
raw and cooked violon courgettes (for 2) 90
Seared slice of black pudding from Chalosse,
apple and potatoes 24
Organic Tigre calf's head,
ravigote sauce 34 half portion 18
Home-made cassoulet, white beans 38
Seared beef tenderloin,
tiny potatoes, confit shallot, peppered sauce 56
Gourmet casserole of veal sweetbreads, cockscomb,
kidneys of cockerel, foie gras, truffled jus 48

THE CHEESE 16

Cheeses from France

THE DESSERTS 14

- Classic vanilla millefeuille
Pistachio and plombières glaçata
Armagnac savarin, lightly whipped cream
Benoit profiteroles, hot chocolate* sauce
Minute-made chocolate biscuit, chocolate ice cream
Cookpot of roasted and fresh fig with honey
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. SUMMER/AUTUMN 2023

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

