

RESTAURANT

CARTE

nos prix
sont
nets

depuis 1912

Chez toi BENOIT

on boit

festive

en Bois

THE HORS D'OEUVRES

- Our pâté en croûte, pickled vegetables 28
Duck foie gras, toasted parisian brioche 32
Crab, gold caviar and delicate gelée 42
Cookpot of small spelt from Haute-Provence, aubergine and black olives 26
Field tomatoes, ewe's curd, tangy vinaigrette 30
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

- Oven-baked gilt-head bream, violon courgette cooked with olive oil for two 140
Seared sea bass, tiny artichokes, leaf cooking jus 38
Roasted duck breast from Dombes, baby turnips, dolce forte sauce 42
Organic Tigre calf's head, ravigote sauce 34 half portion 18
Home-made cassoulet, white beans 38
Seared beef tenderloin, potato purée with bone marrow, cooking jus 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
Fig and rosemary composition
Armagnac savarin, lightly whipped cream
Benoit profiteroles, hot chocolate* sauce
Brioche French toast, hazelnut praline*
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 2024

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

