

RESTAURANT

CARTE

nos prix sont nets

DEPUIS 1912


Chez le BENOIT

on boit

festive

en Bois

THE HORS D'OEUVRES

- Our pâté en croûte, pickled vegetables 28
- Duck foie gras, toasted parisian brioche 32
- Warm green asparagus from Provence, zabaglione and gold caviar 30
- French onion soup 24
-  Cookpot of small spelt of Haute-Provence, grilled leek and onion from Roscoff 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 turbot, green peas «à la française» and beurre blanc 46
- Meunière-style sole, pilaf rice for two 140
- Roasted lamb from Pyrénées, Swiss chard au gratin and black truffle 62
- 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, cockscomb, kidneys of cockerel, foie gras, truffled jus 48

THE CHEESE 16

Cheeses from France

THE DESSERTS 14

- Classic vanilla millefeuille
- Oven-baked apple, buckwheat and raw cream
- Armagnac savarin, lightly whipped cream
- Benoit profiteroles, hot chocolate* sauce
- Crêpes Suzette
- 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. FALL 2024

BENOIT

30 rue d'Alger Paris 4ème 01 42 72 25 26
à l'angle de la rue St-Jacques et la Courbe Poissone

Paris
Saint-Martin à 10m

