

RESTAURANT


CARTE

nos prix sont nets

depuis 1912

Chez toi Benoit
on boit
festive
en Rois

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, white asparagus and wild garlic for two 140
- Free-range chicken fricassée, morels and vin jaune 56
- 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
- Strawberry Melba
- Armagnac savarin, lightly whipped cream
- Benoit profiteroles, hot chocolate* sauce
- Oven-baked apple, buckwheat and raw cream
- 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 2025

BENOIT

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

Parking
Saint-Martin à 10m

