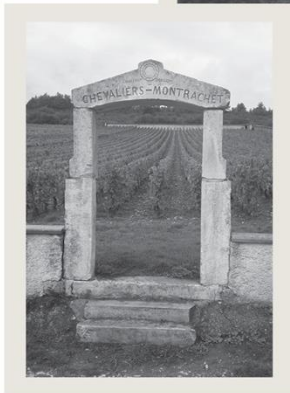


Bienvenue

We welcome you to us here at Le Benjamin Bar & Bistro. An informal French bistro that emphasizes a mild atmosphere, authentic French food made from scratch with good ingredients and exciting and varied wines - both in glass and in bottles. And not least a rich selection of French cheeses.



designart



Le Benjamin Bar & Bistro is a result of our many years of inspiring travels in France. Both shorter and longer stays over the vast country we are so infatuated with.



Short for Allergens

Milk	Lactose	L
Wheat	Blé	H
Shellfish	Crustacé	S
Celeriac	Celeri	C
Mustard	Moutarde	SE
Moulluscs	Mollusque	B
Egg	Oeuf	E
Almonds	Amandes	MA
Sulfits	Dioxi de Soufre	SU
Lupin	Lupin	LU
Pistachios	Pistache	P
Hazelnuts	Noisettes	HA
Walnuts	Noix	V
Soya	Soja	SO
Fish	Poisson	F

Even though the different dishes contains some of these allergenes it is possible to make them without, please inform our staff about your allergies.

Bon Appétit!

Menu du jour
Today's menu, 3 courses 565,-
See blackboard

Entrées - starters

Entrée du jour <i>Today's starter</i>	145,-
Crabe royale grillée au BBQ, beurre de thym et salade croquante <i>Charcoal grilled king crab with thyme butter and crispy salad * E, S</i>	210,-
Huitres naturelles prix par pcs - Fines de Claires no 3 <i>Oysters natural, price per piece * B</i>	38,-
Fricassée de coquillages au Vermouth et aneth <i>Clams with vermouth, garlic and dill * B, C</i>	155,-
Tarte Flambée à notre façon aux champignons, Gruyère et truffe noire <i>Tarte Flambée with mushrooms, Gruyère cheese and black truffle * H, L</i>	165,-
Tarte Flambée à notre façon, lard fumé, piment vert et Gruyère <i>Tarte Flambée with bacon, onions, green chili and Gruyère cheese * H, L</i>	148,-
Tartare de boeuf- haché au couteau et préparé <i>Hand cut steak tartar prepared with capers, horseradish, beetroot, onions, mayonnaise and Tabasco * E, SE</i>	158,-
Tarte aux oignons et chanterelles au vinaigre, noix et truffe noire <i>Onion tart with pickled chanterelles, walnuts and black truffle * H, L, V</i>	149,-
Charcuterie; Saucisson, jambon cru, cornichons, croquette jambon et Comté, olives <i>Charcuterie; Dry pork sausage, Bayonne ham, croquettes of ham and Comté, cornichons and olives H, SU, L, E</i>	145,-

Plats Principaux – Main courses

Plat du jour (viande) <i>Today's meat</i>	295,-
Entrecôte grillée, pommes Sarladaise, salade et sauce à l'Epoisses <i>Grilled entrecôte served with pommes Sarladaise, fresh salad and Epoisses sauce * C, L, SE</i>	325,-
Brochette de veau; ris de veau et foie de veau, quasi de veau, coings et sauce aux cèpes <i>Veal skewer with milk-fed veal sweetbread, veal liver and eye of round, coings and cèpes sauce * L</i>	295,-
Filet d'agneau, haricots blancs, ail, tomates séchées et olives noires <i>Filét of lamb, white beans, garlic, dried tomatoes and black olives * L, SE</i>	305,-
Assortiments de pommes de terre, noisettes torréfiées, sauge et fèves <i>Variation of potatoes with roasted hazelnuts, sage and fava beans * L, HA</i>	195,-
Plat du jour (poisson) <i>Today's fish</i>	295,-
Turbot et salade d'endives, sauce ciboulette <i>Turbot served with chicory salad and chive sauce * L, H</i>	325,-

Pour les Petits Chefs - Childrens menu

Suprême de poulet croustillant, maïs, croquettes et jus de poulet <i>Pan fried chicken breast with sweetcorn, croquette potatoes and chicken gravy</i> * L, E, H	85,-
Sucette de poisson, citron, mayonnaise et croquettes <i>Fish lollipop, lemon, mayonnaise and croquette potatoes</i> * E, H, SE, L	70,-
Tarte flambée au bacon et fromage <i>Tarte flambee with bacon and cheese</i> * H, L	70,-
Sandwich glacé vanille et chocolat <i>Ice cream sandwich with vanilla and chocolate</i> * L, E, H	50,-
Glace à l'eau au goût de fraise <i>Popsicle with Strawberry flavor</i>	30,-



Desserts

Dessert du jour <i>Today's dessert</i>	125,-
Madeleines, groseilles maquereau, crème Chantilly et chocolat Valrhona <i>Madeleines served with goose berries, cream Chantilly and Valrhona chocolate * H, E, L</i>	125,-
4 Petits fours maison <i>4 types of petit fours * MA, L, H, E, P, HA</i>	80,-
Moelleux au chocolat, caramel et glace rhum raisin <i>Chocolate moelleux served with caramel and rhum raisin ice cream minimum 2 pers, price pr pers * E, H, L</i>	135,-
Glace pommes au four, crumble, oxalis et caramel <i>Baked apple ice cream served with crumble, caramel and wood sorrel * L, E</i>	85,-

Les fromages - Cheeses

Nos fromages affinés par Hervé Mons (MOF, Meilleur ouvrier de France)

Fromage servie en part de 40g, demandez notre choix du jour <i>Cheese, price per piece, 40g, ask your waiter about todays selection * L</i>	66,-
Assiette de fromages <i>Selection of ripe French cheeses * L</i>	170,-
Camembert au four, flambé au Calvados, poires et pommes confites (pour 2-4 pers) <i>Calvados flamed Camembert, pickled pears and apples * H, L</i>	220,-