



la table
BÉNI

APÉRITIFS

BITTER ROUGE	5
Citrus, bitter herbs	
CRODINO	5
Citrus, spices, alcohol-free	
CYNAR	7
Artichaut, herbes aromatiques	
KYR ROYAL	10
Crémant, blackcurrant liqueur	
KIR VIN	10
White wine, blackcurrant liqueur	
MARTINE BIANCO / ROSSO	8
Flavoured white / red wine	
RICARD	8
Pastis from Marseille	
CAMPARI	8
Italian bitter, orange	
PORTO ROUGE BLANC	8
Port wine, sweet and fruity	
PICON BIÈRE 33CL 50CL	7 10
Blonde beer, Picon	
COUPE CRÉMANT	8.5
Crémant de Luxembourg	

BIÈRE

SIMON PILS DRAFT 25CL	4
SIMON PILS DRAFT 50CL	7
SIMON OKULT DRAFT 25CL	5
SIMON OKULT DRAFT 50CL	7.5
LUPULUS OPERA DRAFT 25CL	5.5
LUPULUS OPERA DRAFT 50CL	7.5
OURDALLER WELLEN	6.5
FRANZISKANER WEISSBIER	7.5
ORVAL	7
LUPULUS TRIPLE BLONDE	7
FOURCHETTE	7
SIMON BLONDE 0.0%	5
SIMON LIME & GINGER 0.0%	5
FRANZISKANER 0.0%	5

LES DOUCEURS BÉNI

Créations de Kamilla Guedes, cheffe pâtissière

DAME BLANCHE	12
Vanilla ice cream, hot chocolate sauce, whipped cream, vanilla sponge cake 1, 3, 7	
MOELLEUX DULCE DE LECHE	12
Dulce de leche moelleux, yoghurt ice cream, crumble 1, 3, 7	
PAVLOVA CITRON, FRUITS ROUGES	13
Lemon cream, red berry compote, vanilla whipped cream 3, 7	
MINI GOLF	13
White chocolate and pistachio mousse, pistachio cream, crunchy elements 1, 3, 7, 8	
CAFÉ GOURMAND	12
Assorted mignardises 1, 3, 7, 8	

LES PETITS GOLFEURS

LE SWING CROQUANT	11
Homemade crispy chicken, fries 1, 3	
LES PÂTES DU PETIT CHEF	11
Pasta with tomato sauce 1, 3	
LES STICKS DU CHAMPION	11
Mozzarella sticks, fries 1, 7	



Une cuisine signée par
Chef **Stephano Crupi**

SOFT

COCA COLA ZERO	4
FANTA	4
SPRITE	4
FUZE TEA	4
SCHWEPES AGRUMES	4
JUS (<i>orange/pomme/multi/tomate</i>)	4
SANPELLEGRINO ARANCIATA (<i>orange</i>)	4
SANPELLEGRINO LIMONATA (<i>lemon</i>)	4
RED BULL ZERO	5
EAU PANNA 25CL	3.5
EAU PANNA 50CL	5
EAU SAN PELEGRINO 25CL	3.5
EAU SAN PELEGRINO 50CL	5

SANS ALCOOL

LE CHOSE 25CL 50CL	4 6
Pamplemousse & tonic	
VIRGIN MOJITO	9
Mint, lime, sugar, sparkling water	
STRAWBERRY SPRITZ	9
Strawberry purée, pink tonic, fresh strawberry	

CHAUDS

EXPRESSO	3.5
EXPRESSO DECA	4
EXPRESSO MACCHIATO	4
DOUBLE EXPRESSO	4
AMERICANO	4
AMERICANO DECA	4.5
CAPPUCCINO CHANTILLY	5
MACCHIATO	6
THÉS & INFUSIONS	4
CHOCOLAT CHAUD	5
IRISH COFFE	9
ICED COFFE	9

POUR COMMENCER

PLANCHE MIXTE	23
Charcuterie and seasonal cheeses 7,12	
CARPACCIO DE BŒUF	18 23
Beef, rocket, tomatoes, capers, Grana Padano, mustard and homemade sauce 7, 10, 12	
TARTARE DE BŒUF	23 30
Beef, crispy fried egg yolk, pickles, onions, capers and homemade sauce 3, 12	
DÉS DE TAPIOCA	13
Tapioca, semi-hard cheese, milk, salt, pepper 3, 7	
SPHÈRE PARMESAN, TRUFFE	16
Fresh truffle, egg and cheese 7	
TAKOYAKI DE POULPE	15
Octopus, potato, onion, garlic, parsley, breadcrumbs, salt, pepper 1, 14	
VELOUTÉ DU JOUR	14
Chef's daily velouté, made with seasonal ingredients	

DU JARDIN

SALADE CÉSAR	23
Lettuce, chicken, tomatoes, olives, Parmesan cheese, anchovies, caesar dressing 1, 3, 4, 7, 10	
SALADE CHÈVRE CHAUD	23
Mixed salad, warm goat cheese on toast, walnuts, honey, tomatoes, olives, onion, vinaigrette 1, 7, 8	
SALADE DE LA MER	25
Mixed greens, marinated shrimp, tomatoes, avocado, sweetcorn, croutons, olives 1, 2	

NOS BURGERS

BÉNI BURGER	22
Homemade beef patty, bacon, cheddar sauce, lettuce, tomato, onions 1, 3, 7, 12	
CHICKEN BURGER	21
Chicken, lettuce, tomato, coleslaw, honey mustard sauce 1, 3, 7, 10, 12	
TRUFFÉ BURGER	23
Homemade beef patty, truffle mayonnaise, sautéed mushrooms, caramelized onions, parmesan, lettuce 1, 3, 7, 10, 12	

All burgers are served with fries.

PASTA & RIZ

SPAGHETTI CARBONARA	21
Spaghetti, egg yolk, guanciale, parmesan, black pepper 1, 3, 7	
LINGUINE PESTO DE PISTACHE	22
Linguine, pistachio pesto, stracciatella, pistachio crumble 1, 7, 8	
RAVIOLI CHAMPIGNONS, TRUFFE	25
Fresh pasta, mushrooms, truffle cream, fresh truffle, parmesan 1, 3, 7	
TAGLIATELLE RAGOÛT DE BŒUF	23
Fresh tagliatelle with slow-cooked beef ragout, tomato, onion and garlic 1, 3	
RISOTTO COURGETTE	20
Zucchini risotto, gorgonzola cheese, rosemary 7, 9	
RAVIOLONI SCAMPI	26
Homemade ravioloni with shrimp, spinach, ricotta, parmesan, herbs, shrimp bisque 1, 2, 3, 7	
LASAGNE MAISON	19
Homemade beef lasagne, rich tomato sauce 1, 3, 7	



TERRE & MER

SAUMON CROÛTE D'HERBES	31
Salmon in herb crust, sautéed fresh vegetables, piri-iri sauce 1, 4, 12	
JOUE DE PORC	29
Slow-cooked pork cheek, celeriac purée, carrot, rich jus, crispy parmesan 1, 7, 8	
MORUE	33
Cod loin, fondant potatoes, onions, spinach, cornbread crumb 1, 4, 7	
BŒUF BRAISÉ	32
Slow-braised beef, potato gratin and seasonal vegetables 7, 9	
TAGLIATA DE BŒUF	35
250g sliced beef steak, tomatoes, parmesan, rocket, garlic bread and fries 1, 7	
Choice of sauces: Pepper, Mushroom, Cheese	

COCKTAIL

BÉNI COCKTAIL	12
Passion fruit, lemon, Campari, Angostura 12	
CAIPIRINHA	12
Cachaça, lime, sugar	
MOSCOW MULE	12
Vodka, ginger beer, lime	
APEROL SPRITZ	12
Prosecco, Aperol, orange, sparkling water 12	
EXPRESSO MARTINE	12
Vodka, espresso, coffee liqueur	
NEGRONI	12
Gin, Campari, red vermouth 12	
HUGO	12
Prosecco, elderflower syrup, mint, sparkling water	
GIN TONIC	12
Gin, Tonic	
GIN TONIC PINK BERRY	12
Gin, Pink Berry, Tonic	
MOJITO	12

DIGESTIF & ALCOOL

GRAPPA (<i>voir carte</i>)	
LIMONCELLO	7
SAMBUCA	7
VODKA	6
WHISKY	11
TEQUILA	6
AMARETTO	7
BAILEYS	7
AMARO	7
JAGERMEISTER	7
RHUM	11
COINTREAU	7
COGNAC	9