

### HORS D'ŒIIVRES

mono b azornizo	
ONION SOUP GRATINÉE	22
BALTHAZAR SALAD with haricots verts, asparagus, fennel, avocado, ricotta salata, truffle vinaigrette	24
BIGEYE TUNA CRUDO with caviar, toasted sesame seeds, fennel, and a soy-sesame dressing	31
BIBB LETTUCE SALAD with shallots, chives, and Dijon vinaigrette	21
ESCARGOTS in garlic butter	26
WARM GOAT CHEESE AND CARAMELIZED ONION TART	24
SMOKED SALMON with crème fraîche and toasted brioche	29
STEAK TARTARE*	26 / 32
FRISÉE AUX LARDONS* chicory salad with a warm bacon shallot vinaigrette and a soft-poached egg	26
HEIRLOOM TOMATO SALAD with pickled blueberries, cucumbers, basil	27



PLATEAUX DE FRUITS DE MER

LE GRAND\* I45

LE BALTHAZAR\*

OYSTERS/CLAMS\* Island Creek\* half dozen 30 West Coast\* Little Neck Clams\*

SHELLFISH Half Crab Mayonnaise 32  $\mathbf{P}/\mathbf{A}$ Half Lobster Nantucket Bay Scallops

Shrimp Cocktail\* 27

Seafood Ceviche\* 27

FRUIT PLATE

a basket of freshly baked breads and pastries from our bakery

## Pâtisserie .

CROISSANT 5.75

PAIN AU CHOCOLAT

TARTINE 5.75

MONKEY BREAD

CROISSANT AUX AMANDES

SCONE 6.25

CINNAMON BUN 5.75

> STICKY BUN 6.25

# **ENTRÉES**

	200
SALADE NIÇOISE* fresh seared tuna, arugula, French beans, and marinated tomatoes	39
GRILLED CHICKEN PAILLARD with frisée, tomato confit, and shaved Parmesan	33
GRILLED SULLIVAN COUNTY TROUT over a warm spinach, walnut, and lentil salad	38
PETIT STEAK* with pommes frites, tomatoes Provençal, and Bordelaise	39
MACARONI AU GRATIN French ham and truffle, sauce Mornay	25
STEAK FRITES* maître d' butter or béarnaise sauce	49
BEEF STROGANOFF with buttered noodles	38
MOULES FRITES	35
BALTHAZAR BURGER* / CHEESEBURGER*	30/31
LES ŒUFS ET CLASSIQUES	

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EGGS FLORENTINE* poached eggs with spinach and hollandaise	28
EGGS BENEDICT* poached eggs, Canadian bacon, and hollandaise with homefries or salad	29
OMELETTE* with fines herbes and Gruyère or cheddar cheese	25
AVOCADO AND POACHED EGGS ON TOAST* with tomato-jalapeño salsa	26
CORNED BEEF HASH AND EGGS*	25
EGGS NORWEGIAN* poached eggs with smoked salmon and hollandaise with homefries or salad	32
EGGS IN PURGATORY* baked eggs, tomato ragoût, chorizo, and crispy polenta	28
SCRAMBLED EGGS IN PUFF PASTRY with wild mushrooms and asparagus	30
APPLE CINNAMON PANCAKES with maple syrup	24
CROQUE MADAME French ham, Gruyère, Béchamel with a sunny-side-up egg	25
BELGIAN WAFFLES with warm berries	24

### LES GARNITURES

	W/111	IIIII	
POMMES FRITES	14	APPLEWOOD SMOKED BACON	12
TOMATO PROVENÇAL	8	CUMBERLAND SAUSAGE	9
SAUTÉED SPINACH	14	MIXED FIELD GREENS	4

w or undercooked fish, shellfish, eggs eases the risk of foodborne illnesses. Although every effort will be made to acc