

# BALTHAZAR

RESTAURANT

## BRUNCH

Saturday & Sunday 10:00 a.m. — 4:00 p.m.

### HORS D'ŒUVRES

- SALADE DE COEUR DE LAITUE**  
butter lettuce with a crème fraîche and hazelnut dressing ..... 6.00
- BURRATA** with roasted vine tomatoes, balsamic and basil ..... 11.00
- ESCARGOTS** with garlic butter ..... 10.50
- CHICKEN LIVER AND FOIE GRAS MOUSSE**  
with red onion confit and grilled country bread ..... 9.00
- ONION SOUP GRATINÉE** ..... 8.00
- FRISÉE AUX LARDONS** curly endive salad with a warm  
bacon shallot vinaigrette and a soft poached egg ..... 10.00
- TARTE FINE À L'OIGNON**  
with rocket and parmesan salad ..... 9.00
- STEAK TARTARE** ..... 9.75 / 15.25
- SMOKED SALMON** with crème fraîche and toasted brioche ..... 11.00

### Le Petit Dejeuner

- Croissant** ..... 2.75
- Croissant Aux Amandes** ..... 3.25
- Chelsea Bun** ..... 3.25
- Pain Au Chocolat** ..... 3.25
- Pain Aux Raisins** ..... 3.25
- Sticky Bun** ..... 3.25
- Fresh Fruit Salad** ..... 6.00
- Homemade Granola** with fresh berries and Greek yoghurt .... 5.00

### LE PANIER

a basket of freshly baked breads and pastries  
from our bakery served with a selection of our homemade  
jams, marmalade and hazelnut chocolate spread

15.00

### ENTRÉES

- SALAD NIÇOISE** with fresh seared tuna ..... 17.50
- CHICKEN PAILLARD** with frisée salad, roasted tomato and Parmesan ..... 17.50
- SPAGHETTI WITH LOBSTER** roasted tomatoes and basil ..... 24.00
- BALTHAZAR CHOPPED SALAD** with chicken, avocado, blue cheese,  
hard boiled eggs, sweetcorn and bacon ..... 13.50
- DOVER SOLE MEUNIÈRE** with parsley potatoes ..... 29.00
- STEAK FRITES** with béarnaise sauce or maître d' butter ..... 24.00
- DUCK SHEPHERD'S PIE** ..... 18.75
- GRILLED WHOLE DORADE** with romesco sauce, grilled lemon  
and herb salad ..... 17.25
- BALTHAZAR BAR STEAK**  
with pommes frites and béarnaise sauce or maître d' butter ..... 19.00
- GRILLED VAR SALMON** with a warm spinach, walnut and lentil salad ..... 18.00
- MOULES FRITES** ..... 15.25
- STEAK AU POIVRE** with pommes frites and spinach ..... 34.00
- DUCK CONFIT** with roasted potatoes, cipollini onions, wild mushrooms  
and frisée salad ..... 19.50
- BALTHAZAR HAMBURGER / CHEESEBURGER** ..... 16.00/17.00
- MACARONI CHEESE** with bacon and gruyère cheese ..... 14.00
- ARTICHOKE À LA BARIGOULE** with herb gnocchi ..... 16.00

### Brunch

#### SCRAMBLED EGGS & CORNISH CRAB

with toasted Balthazar sourdough  
and crème fraîche  
11.50

**SWEETCORN FRITTERS**  
with maple cured bacon and grilled tomato  
9.00

**AVOCADO ON TOAST  
WITH POACHED EGGS**  
served on Balthazar sourdough toast  
with a tomato salsa  
10.50

**EGGS BENEDICT**  
toasted English muffin with ham, poached eggs  
and hollandaise sauce  
13.00

**EGGS ROYALE**  
toasted English muffin with smoked salmon,  
poached eggs and hollandaise sauce  
15.00

**EGGS FLORENTINE**  
toasted English muffin with spinach, poached  
eggs and hollandaise sauce  
13.50

**EGGS AS YOU WISH**  
scrambled, poached or sunny side up served  
with toast and a selection of our homemade  
jams  
8.50

**OMELETTE**  
"AUX FINES HERBES"  
with gruyère and a mixed salad  
13.00

**NEW YORK PANCAKES**  
with fresh banana and maple syrup  
8.00

**HAZELNUT WAFFLES**  
with warm berries, crème fraîche and maple  
syrup  
8.50

#### FULL ENGLISH BREAKFAST

Two free range eggs, maple cured bacon, beans,  
Cumberland sausage, mushrooms, grilled  
tomato, homes fries and fried bread  
15.00

### LE BAR A HUÎTRES

#### PLATEAUX DE FRUITS DE MER

LE PETIT 40.00    LE GRAND 75.00    LE BALTHAZAR 115.00

#### OYSTERS & SHELLFISH

Rock oyster	1/2 dozen	14.50	1/2 Lobster	17.50
Fines de Claire	1/2 dozen	15.50	Langoustine	1/2 dozen 24.00
Oyster du jour	MP		Dressed Crab	15.50
Queen scallops	9.50		Ceviche	12.00

OSCIETRA CAVIAR with blinis and crème fraîche  
10gr 30.00 ~ 30gr 90.00

#### LES GARNITURES 5.00

- POMMES FRITES
- ONION RINGS
- POMMES PURÉE
- SAUTÉED SPINACH
- GRATIN DAUPHINOIS
- MUSHROOM FRICASSÉE
- HARICOTS VERTS
- NEW POTATOES

A discretionary 12.5% service charge will be added to your bill

EXECUTIVE CHEF: ROBERT REID