

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 dressing6.00
- 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
- FILLET DE BOEUF 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