

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
- 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