

# BRUNCH

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

## HORS D'ŒUVRES

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

## Le Petit Dejeuner

<b>Croissant</b> .....	2.75
<b>Croissant Aux Amandes</b> .....	3.25
<b>Chelsea Bun</b> .....	3.25
<b>Pain Au Chocolat</b> .....	3.25
<b>Pain Aux Raisins</b> .....	3.25
<b>Sticky Bun</b> .....	3.25
<b>Fresh Fruit Salad</b> .....	6.00
<b>Homemade Granola</b> <i>with fresh berries and Greek yoghurt</i> ....	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

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

SUNDAY ROAST (SUNDAYS FROM 12PM) 22.00

## 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

13.00

### EGGS ROYALE

*with smoked salmon*  
15.00

### EGGS FLORENTINE

*with spinach*  
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 FINE 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	LE GRAND	LE BALTHAZAR
40.00	75.00	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