

BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINÉE	9.00
SALADE DE COEUR DE LAITUE <i>butter lettuce with a crème fraîche and hazelnut dressing</i>	6.00
BURRATA <i>with sliced heritage tomato, roasted flaked hazelnuts and aged balsamic</i>	11.00
ESCARGOTS <i>with garlic butter</i>	10.50
OCTOPUS, TOMATO & BASIL SALAD <i>with shallots, olives and a lemon dressing</i>	9.00
FRISÉE AUX LARDONS <i>curly endive salad with a warm bacon shallot vinaigrette and a soft poached egg</i>	10.00
STEAK TARTARE	9.75 / 15.25
CHICKEN LIVER AND FOIE GRAS MOUSSE <i>with red onion confit and grilled country bread</i>	9.00
ROASTED BEET SALAD <i>with endive, mâche, toasted hazelnuts and fourme d'ambert</i>	11.00
GARLIC PRAWNS <i>with piment d'Espelette served with warm fougasse provencale</i>	10.00
NETTLE AGNOLOTTI <i>nettle and ricotta ravioli served with sun-dried tomato, wilted rocket and toasted pine nuts</i>	9.00 / 14.00

Prawn Cocktail 13.00

PLATS DU JOUR



MONDAY

WHOLE ROAST GROUSE
25.50



TUESDAY

PORK BELLY
19.00



WEDNESDAY

PAN FRIED CALF'S LIVER
19.50



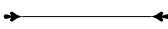
THURSDAY

VEAL SCHNITZEL HOLSTEIN
22.00



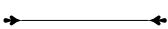
FRIDAY

BOUILLABAISSE
22.00



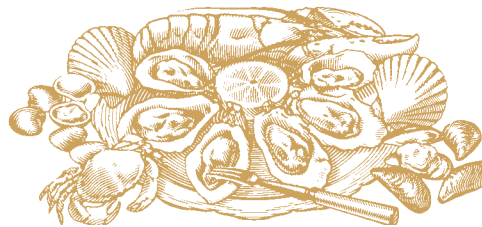
SATURDAY & SUNDAY

OX CHEEK BOURGUIGNON
22.00



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

LE BAR A HUÎTRES



PLATEAUX DE FRUITS DE MER

LE PETIT 40.00	{ Lobster* Winkles Whelks Scallops Razor Clams Mussels	{ Crab Langoustine* Shrimp Oysters Ceviche * Le Balthazar only
LE GRAND 75.00		
LE BALTHAZAR 115.00		

OYSTERS & SHELLFISH

Rock oyster	1/2 dozen 16.50	1/2 Lobster	17.50
Fines de Claire	1/2 dozen 17.50	Langoustine	1/2 dozen 24.00
Oyster du jour	MP	Dressed Crab	15.50
Grilled Whole Lobster <i>with garlic butter</i>	34.00	Ceviche	12.00

OSCIETRA CAVIAR *with blinis and crème fraîche*

10gr 30.00 ~ 30gr 90.00

ENTRÉES

ROASTED FILLET OF COD <i>with roasted cherry tomatoes, broad beans and salt cod brandade</i>	19.00
MACARONI CHEESE <i>with gruyère cheese</i>	13.00 / <i>with bacon</i> 14.00
SALADE NIÇOISE <i>with fresh seared tuna</i>	17.50
CHICKEN PAILLARD <i>with a frisée salad, roasted tomato and parmesan</i>	17.50
ROAST PARTRIDGE CHOUCROUTE <i>with smoked pork belly, Morteau sausage and juniper berry</i>	24.00
DOVER SOLE MEUNIÈRE <i>with parsley potatoes</i>	32.00
MOULES FRITES	15.50
BALTHAZAR BAR STEAK <i>with pommes frites and maître d' butter or bearnaise sauce</i>	19.00
GRILLED VAR SALMON <i>over a warm spinach, walnut and lentil salad</i>	18.00
ROAST RUMP OF LAMB <i>with herb crust, tomatoes and courgettes Provençal</i>	22.00
CARAMELISED SKATE "GRENOBLOISE" <i>with crushed potato, spinach & confit tomato</i>	20.50
DUCK SHEPHERD'S PIE	19.00
SPAGHETTI WITH LOBSTER <i>roast tomatoes and basil</i>	25.00
SEA BASS "EN PAPILLOTTE" <i>with Jerusalem artichoke, mussels, fennel and tarragon</i>	21.00
STEAK FRITES <i>sirloin steak with maître d' butter or béarnaise sauce</i>	24.00
FILLET DE BOEUF AU POIVRE <i>with pommes frites and spinach</i>	35.00
BEEF FILLET STROGANOFF <i>with pilaf rice and sour cream</i>	19.00
DUCK CONFIT PERSILLADE <i>with ragout haricot coco de Paimpol, runner beans and jus roti</i>	19.50
ARTICHOKE À LA BARIGOULE <i>with herb gnocchi</i>	16.00
BALTHAZAR ORGANIC HAMBURGER / CHEESEBURGER	16.00 / 17.00

Les Grillades

CÔTE DE BOEUF <i>for two</i>	66.00
NEW YORK STRIP	36.00
RIB EYE	32.00

LES GARNITURES 5.00

POMMES FRITES
ONION RINGS
POMMES PURÉE
SAUTÉED SPINACH
GRATIN DAUPHINOIS
MUSHROOM FRICASSÉE
HARICOTS VERTS
JERSEY ROYALS

EXECUTIVE CHEF: ROBERT REID

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs, our pommes frites are cooked in peanut oil.