

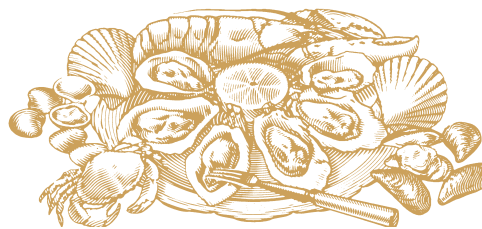
BALTHAZAR

~ 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 roasted vine tomatoes, balsamic and basil</i>	11.00
SAFFRON RISOTTO <i>with seared scallops and roasted courgettes</i>	11.00 / 17.00
ESCARGOTS <i>with garlic butter</i>	10.50
TERRINE OF HONEY ROAST WILTSHIRE HAM <i>with raisin & plum chutney</i>	8.00
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
LOCH DUART SALMON BALLOTINE <i>with crayfish, herb salad and a citrus dressing</i>	12.50
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
WINTER KALE SALAD <i>with roasted butternut squash, marcona almonds and cranberries</i>	9.50
PUMPKIN AGNOLOTTI <i>ravioli with pancetta, toasted pumpkin seeds, brown butter and sage</i>	9.00 / 14.00

LE BAR A HUÎTRES



PLATEAUX DE FRUITS DE MER

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

OYSTERS & SHELLFISH

Rock oyster	1/2 dozen 15.50	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
Queen scallops	9.50	Ceviche	12.00

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

Prawn Cocktail 13.00

PLATS DU JOUR



MONDAY

BRAISED LAMB SHANK
19.00

TUESDAY

PORK BELLY
17.00

WEDNESDAY

COQUILLES ST. JACQUES
18.50

THURSDAY

GRILLED WHOLE LOBSTER
with garlic butter
34.00

FRIDAY

BOUILLABAISSE
22.00

SATURDAY & SUNDAY

POT AU FEU
17.50

ENTRÉES

ROASTED FILLET OF COD <i>with grilled fennel, broad beans and salt cod brandade</i>	19.00
MACARONI CHEESE <i>with bacon and gruyère cheese</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
LAPIN À LA MOUTARDE <i>with spaetzle and braised white cabbage</i>	18.00
DOVER SOLE MEUNIÈRE <i>with parsley potatoes</i>	32.00
GRILLED WHOLE DORADE <i>with romesco sauce, grilled lemon and a herb salad</i>	17.50
MOULES FRITES	15.50
GRILLED VAR SALMON <i>over a warm spinach, walnut and lentil salad</i>	18.00
ROAST RACK OF LAMB <i>with herb crust, tomatoes and courgettes Provençal</i>	24.00
DUCK SHEPHERD'S PIE	19.00
SPAGHETTI WITH LOBSTER <i>roasted tomatoes and basil</i>	25.00
SEA BASS "EN PAPILOTTE" <i>with Jerusalem artichoke, mussels, fennel and tarragon</i>	21.00
BALTHAZAR BAR STEAK <i>with pommes frites and maître d' butter or bearnaise sauce</i>	19.00
FILLET DE BOEUF AU POIVRE <i>with pommes frites and spinach</i>	35.00
ROAST CHICKEN BREAST <i>with fregola, grilled vegetables and a tomato & preserved lemon purée</i>	18.50
BEEF FILLET STROGANOFF <i>with pilaf rice and sour cream</i>	19.00
DUCK CONFIT <i>with roasted potatoes, baby onions, wild mushrooms and frisée salad</i>	19.50
ARTICHOKE À LA BARIGOULE <i>with herb gnocchi</i>	16.00
BALTHAZAR HAMBURGER / CHEESEBURGER	16.00 / 17.00

Les Grillades

CÔTE DE BOEUF <i>for two</i>	66.00
NEW YORK STRIP	36.00
STEAK FRITES	24.00

LES GARNITURES 5.00

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

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.

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