

# BALTHAZAR

~ RESTAURANT ~

## HORS D'ŒUVRES

|   |               |
|---|---------------|
| ONION SOUP GRATINÉE   | 8.00          |
| SALADE DE COEUR DE LAITUE<br><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<br><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<br><i>with raisin &amp; 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<br><i>with crayfish, herb salad and a citrus dressing</i>                     | 12.50         |
| CHICKEN LIVER AND FOIE GRAS MOUSSE<br><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         |
| TARTE FINE À L'OIGNON <i>with rocket and parmesan salad</i>   | 9.00          |
| WINTER KALE SALAD<br><i>with roasted butternut squash, marcona almonds and cranberries</i>                | 9.50          |
| PUMPKIN AGNOLOTTI<br><i>with pancetta, toasted pumpkin seeds, brown butter and sage</i>                   | 9.00 / 14.00  |

*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

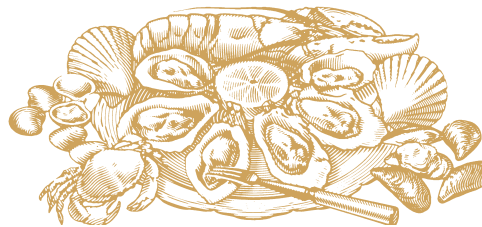
### SATURDAY

OX CHEEK BOURGUIGNON  
19.50

### SUNDAY

GRILLED PORK CHOP  
18.00

## LE BAR A HUÎTRES



### PLATEAUX DE FRUITS DE MER

|                        |   |              |              |         |                     |        |        |          |         |
|------------------------|---|--------------|--------------|---------|---------------------|--------|--------|----------|---------|
| LE PETIT<br>40.00      | } <table border="0"> <tr> <td>Lobster*</td> <td>Dressed Crab</td> </tr> <tr> <td>Winkles</td> <td>Langoustine*</td> </tr> <tr> <td>Whelks</td> <td>Shrimp</td> </tr> <tr> <td>Scallops</td> <td>Oysters</td> </tr> </table> | Lobster*     | Dressed Crab | Winkles | Langoustine*        | Whelks | Shrimp | Scallops | Oysters |
| Lobster*               |   | Dressed Crab |              |         |                     |        |        |          |         |
| Winkles                |   | Langoustine* |              |         |                     |        |        |          |         |
| Whelks                 |   | Shrimp       |              |         |                     |        |        |          |         |
| Scallops               | Oysters   |              |              |         |                     |        |        |          |         |
| LE GRAND<br>75.00      |   |              |              |         |                     |        |        |          |         |
| LE BALTHAZAR<br>115.00 |   |              |              |         |                     |        |        |          |         |
|                        | <table border="0"> <tr> <td>Razor Clams</td> <td>Ceviche</td> </tr> <tr> <td>Mussels</td> <td>* Le Balthazar only</td> </tr> </table>   | Razor Clams  | Ceviche      | Mussels | * Le Balthazar only |        |        |          |         |
| Razor Clams            | Ceviche   |              |              |         |                     |        |        |          |         |
| Mussels                | * Le Balthazar only   |              |              |         |                     |        |        |          |         |

### 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

## 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>  | 29.00         |
| GRILLED WHOLE DORADE <i>with romesco sauce, grilled lemon and a herb salad</i>                        | 17.25         |
| MOULES FRITES   | 15.25         |
| 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   | 18.75         |
| SPAGHETTI WITH LOBSTER <i>roasted tomatoes and basil</i>  | 24.00         |
| 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>                                       | 34.00         |
| ROAST CHICKEN BREAST <i>with fregola, grilled vegetables and a tomato &amp; 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*