

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
TERRINE OF HONEY ROAST WILTSHIRE HAM <i>with raisin & plum chutney</i>	8.00
SAFFRON RISOTTO <i>with seared scallops and roasted courgette</i>	11.00/17.00
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
BURRATA <i>with roasted vine tomatoes, balsamic and basil</i>	11.00
ESCARGOTS <i>with garlic butter</i>	10.50
WINTER KALE SALAD <i>with roasted butternut squash, marcona almonds and cranberries</i>	9.50
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'amber</i>	11.00
GARLIC PRAWNS <i>with piment d'Espelette served with warm fougasse provencale</i>	10.00
PUMPKIN AGNOLOTTI <i>with pancetta, toasted pumpkin seeds, brown butter and sage</i>	9.00 / 14.00
SMOKED SALMON <i>with crème fraîche and toasted brioche</i>	11.00

Prawn Cocktail
13.00



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

PLATEAUX DE FRUITS DE MER

LE PETIT 40.00	{ Lobster* Dressed Crab Winkles Langoustine* Whelks Shrimp Scallops Oysters Razor Clams Ceviche Mussels *Le Balthazar only
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 SALADES

SALADE NIÇOISE <i>with fresh seared tuna</i>	17.50
CHICKEN PAILLARD <i>with frisée salad, roasted tomato and parmesan</i>	17.50
GRILLED VAR SALMON <i>over a warm spinach, walnut and lentil salad</i>	18.00
BALTHAZAR CHOPPED SALAD <i>with chicken, avocado, blue cheese, hard boiled eggs and bacon</i>	13.50

ENTRÉES

ROASTED COD FILET <i>with grilled fennel, broad beans and salt cod brandade</i>	19.00
MACARONI CHEESE <i>with bacon and gruyère cheese</i>	14.00
GRILLED WHOLE DORADE <i>with romesco sauce, grilled lemon and herb salad</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
MOULES FRITES	15.50
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>roast 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 béarnaise sauce</i>	19.00
STEAK FRITES <i>with maître d' butter or béarnaise sauce</i>	24.00
OMELETTE <i>with pommes frites, gruyère and fine herbs</i>	13.00
DUCK CONFIT <i>with roasted potatoes, baby onions, wild mushrooms and frisée salad</i>	19.50
BEEF FILLET STROGANOFF <i>with pilaf rice and sour cream</i>	19.00
ROAST CHICKEN BREAST <i>with fregola, grilled vegetables and a tomato & preserved lemon purée</i>	18.50
FILLET DE BOEUF AU POIVRE <i>with pommes frites and spinach</i>	35.00
ARTICHOKE À LA BARIGOULE <i>with herb gnocchi</i>	16.00
BALTHAZAR HAMBURGER/CHEESEBURGER	16.00/17.00
EGGS BENEDICT <i>with Lyonnaise potatoes</i>	13.00

LES SANDWICHES

STEAK SANDWICH <i>with confit onions and mayonnaise à la moutarde</i>	18.50
GRILLED MEDITERRANEAN VEGETABLE & GOATS CHEESE SANDWICH	12.00
CHICKEN CLUB <i>grilled with lettuce, tomato, avocado, bacon and mayonnaise, served with pommes frites</i>	16.00

LES GARNITURES

5.00

*pommes frites - onion rings - pomme purée - sautéed spinach - gratin dauphinois
mushroom fricassée - haricots verts - new potatoes*