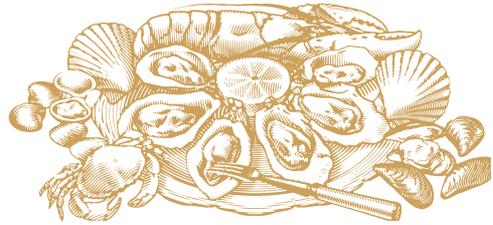


BALTHAZAR

~ RESTAURANT ~

LE BAR A HUÎTRES



HORS D'ŒUVRES

ONION SOUP GRATINÉE	8.00
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
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
TARTE FINE À L'OIGNON <i>with rocket and parmesan salad</i>	9.00
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

PLATEAUX DE FRUITS DE MER

LE PETIT 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> <tr> <td>Razor Clams</td> <td>Ceviche</td> </tr> <tr> <td>Mussels</td> <td>* Le Balthazar only</td> </tr> </table>	Lobster*	Dressed Crab	Winkles	Langoustine*	Whelks	Shrimp	Scallops	Oysters	Razor Clams	Ceviche	Mussels	* Le Balthazar only
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

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

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>	17.25
LAPIN À LA MOUTARDE <i>with spaetzle and braised white cabbage</i>	18.00
DOVER SOLE MEUNIÈRE <i>with parsley potatoes</i>	29.00
MOULES FRITES	15.25
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>roast 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 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
STEAK AU POIVRE <i>with pommes frites and spinach</i>	34.00
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
SWISS CHARD, GOAT'S CHEESE & PINE NUT TART <i>with rocket salad</i>	10.00
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*

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

EXECUTIVE CHEF: ROBERT REID