

## 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 &amp; 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

*Prawn Cocktail*  
13.00



### MONDAY

BRAISED LAMB SHANK  
19.00



### TUESDAY

PORK BELLY  
17.00



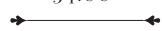
### WEDNESDAY

COQUILLES ST. JACQUES  
18.50



### THURSDAY

GRILLED WHOLE LOBSTER  
*with garlic butter*  
34.00



### FRIDAY

BOUILLABAISSE  
22.00



### SATURDAY

OX CHEEK BOURGUIGNON  
19.50



### SUNDAY

GRILLED PORK CHOP  
18.00

## PLATEAUX DE FRUITS DE MER

LE PETIT 40.00	{ Lobster* Winkles Whelks Scallops Razor Clams Mussels	{ Dressed Crab Langoustine* Shrimp Oysters Ceviche * 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>	17.25
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 PAPILLOTTE" <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 &amp; preserved lemon purée</i>	18.50
FILLET DE BOEUF 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
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*