

# 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
OCTOPUS, TOMATO & BASIL SALAD <i>with shallots, olives and a lemon dressing</i>	9.00
SPRING RISOTTO <i>with peas, ceps and almonds</i>	11.00/15.00
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 sliced heritage tomato, roasted flaked hazelnuts and aged balsamic</i>	11.00
WARM ENGLISH ASPARAGUS <i>with melted butter</i>	10.00
SMOKED EEL <i>with crushed potato, pea salad, crispy pancetta and citrus crème fraîche</i>	12.50
ESCARGOTS <i>with garlic butter</i>	10.50
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 provençale</i>	10.00
NETTLE AGNOLOTTI <i>nettle and ricotta ravioli served with sun-dried tomato, wilted rocket and toasted pine nuts</i>	9.00/14.00
SMOKED SALMON <i>with crème fraîche and toasted brioche</i>	11.00

*Prawn Cocktail*  
13.00

## PLATS DU JOUR



### MONDAY

LAMB CUTLETS  
20.50

### TUESDAY

PORK BELLY  
19.00

### WEDNESDAY

SAINT JACQUES  
AUX AGRUMES  
18.50

### THURSDAY

LOBSTER RISOTTO  
21.50

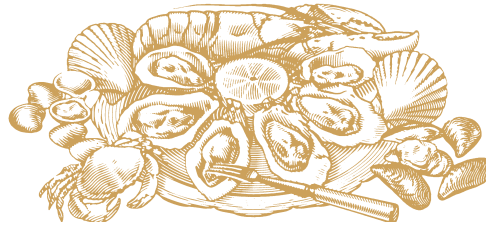
### FRIDAY

BOUILLABAISSE  
22.00

### SATURDAY & SUNDAY

VEAL SCHNITZEL HOLSTEIN  
22.00

## LE BAR A HUÎTRES



### 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
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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 16.50	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

## 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
CROTTIN DE CHEVRE <i>tartine de Crottin chèvre with roasted peppers &amp; walnuts</i>	13.00
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 roasted cherry tomatoes, broad beans and salt cod brandade</i>	19.00
MACARONI CHEESE <i>with gruyère cheese</i>	13.00 / with bacon 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
BALTHAZAR BAR STEAK <i>with pommes frites and maître d' butter or béarnaise sauce</i>	19.00
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
RIB EYE STEAK <i>on the bone with pommes frites and maître d' butter or béarnaise sauce</i>	32.00
OMELETTE <i>with pommes frites, gruyère and fine herbs</i>	13.00
CARAMELISED SKATE WING "GRENOBLOISE" <i>with crushed potato, spinach &amp; confit tomato</i>	20.50
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
STEAK FRITES <i>sirloin steak with maître d' butter or béarnaise sauce</i>	24.00
GRILLED SPATCHCOCK CHICKEN BASQUAISE <i>with peppers, tomatoes and piment d'Espelette</i>	19.00
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
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 - Jersey Royals*

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