

BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINÉE	15.00
MIXED FIELD GREENS <i>in a sherry vinaigrette</i>	13.00
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, ricotta salata and truffle vinaigrette</i>	17.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	19.00
CHICKEN LIVER AND FOIE GRAS MOUSSE <i>with red onion confit and grilled country bread</i>	18.00
SMOKED SALMON <i>with crème fraîche and toasted brioche</i>	22.00
CARAMELIZED BANANA TARTINE <i>with Nutella, salted peanuts and mint on toasted Balthazar boule</i>	13.00
STEAK TARTARE	21.00 / 29.00
ROASTED BABY BEET SALAD <i>with endive, mâche, toasted hazelnuts and Fourme d'Ambert</i>	19.00
SEAFOOD CEVICHE	20.00
FRUIT SALAD	13.00

Hangover Drinks \$16.00

RAMOS FIZZ

Gin, Lemon and Lime Juice, Milk and Egg White

OYSTER MARY

Vodka, Clamato Juice, Tabasco and Lemon Juice

CHAMPAGNE PICK-ME-UP

Champagne, V.S. Cognac, Orange Juice and Grenadine

Le Panier 23.00

a basket of freshly baked breads and pastries from our bakery

Pâtisserie

PAIN AU CHOCOLAT	3.75
TARTINE	3.50
BRIOCHE	3.75
FRUIT FOCACCIA	4.25
CROISSANT AUX AMANDES	3.75
SCONE	4.25
CINNAMON BUN	3.50
STICKY BUN	4.00

ENTRÉES

SALADE NIÇOISE <i>with fresh seared tuna and marinated tomatoes</i>	30.00
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit and shaved Parmesan</i>	28.00
GRILLED SULIVAN COUNTY TROUT <i>over a warm spinach walnut and lentil salad</i>	30.00
PAN-ROASTED ORGANIC SALMON <i>with asparagus, chanterelles, new potatoes and lobster beurre blanc</i>	39.00
MACARONI AU GRATIN <i>with bacon</i>	19.00
SOUR CREAM HAZELNUT WAFFLES <i>with warm berries</i>	21.00
HOMEMADE FETTUCCINI <i>with broccoli rabe pesto, artichokes, shiitake mushrooms and parmesan bread crumbs</i>	32.00
APPLE CINNAMON PANCAKES <i>with maple syrup</i>	19.00
STEAK AU POIVRE <i>with spinach and pommes frites</i>	45.00
BRIOCHE FRENCH TOAST <i>with smoked bacon</i>	22.00
STEAK FRITES <i>with Maître D' butter or Béarnaise sauce</i>	39.00
BEEF STROGANOFF <i>with buttered noodles</i>	25.00
MOULES FRITES	27.00
TOASTED FRENCH HAM AND GRUYÈRE SANDWICH <i>on country bread</i>	19.00
BALTHAZAR BURGER	20.00
À CHEVAL	21.00
BALTHAZAR CHEESEBURGER	21.00

LE BAR A HUÎTRES

PLATEAUX DE FRUITS DE MER

LE GRAND 120.00

LE BALTHAZAR 175.00

OYSTERS

Blue Point	half dozen	23.00
West Coast	P/A	
Oysters du Jour	P/A	

SHELLFISH

Little Neck Clams	17.00
Half Crab Mayonnaise	25.00
Half Lobster	P/A
King Crab	P/A

LES GARNITURES

10.50

POMMES FRITES
HARICOTS VERTS
SAUTÉED SPINACH
ASPARAGUS
SAUTÉED MUSHROOMS

Shrimp Cocktail 23.00

ASSIETTE de FROMAGES

selection of cheeses of the day 18.00
with a glass of Croft Ruby Port 23.75

LES ŒUFS

EGGS FLORENTINE <i>poached eggs with spinach, artichoke hearts, béchamel sauce and Parmesan</i>	25.00
EGGS BENEDICT	28.00
RATATOUILLE OMELETTE	20.00
AVOCADO AND POACHED EGGS ON TOAST <i>with tomato-jalapeño salsa</i>	23.00
CORNED BEEF HASH AND EGGS	22.00
EGGS NORWEGIAN <i>poached eggs with smoked salmon and hollandaise</i>	29.00
SCRAMBLED EGGS IN PUFF PASTRY <i>with wild mushrooms and asparagus</i>	28.00
EGGS ANY STYLE	20.00

BREAKFAST	Mon-Fri	7:30AM	11:30AM
	Sat-Sun	8:00AM	9:00AM
BRUNCH	Sat-Sun	9:00AM	4:00PM
LUNCH	Mon-Fri	12:00PM	4:00PM
DINNER	Mon-Thu	6:00PM	12:00AM
	Fri-Sat	6:00PM	1:00AM
	Sunday	5:30PM	12:00AM

CHEF DE CUISINE Shane McBride

Our french fries are cooked in peanut oil.

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.