BALTHAZAR

PRIVATE DINING

BALTHAZAR

The Private Dining Room

Balthazar is situated in the heart of Covent Garden on the corner of Russell and Wellington Streets, a moment's walk from The Royal Opera House.

Our private dining room is situated on the first floor above the restaurant, accessible either through the main doors or via a private entrance. The room has its own bar and lounge, and accommodates up to 60 guests seated for breakfast, lunch or dinner and up to 75 standing for receptions and launches.

Guests can experience the same exceptional service, delicious food and ambient style of Balthazar in a more intimate setting. Antique timber floorboards, vintage wall sconces, an original pewter bar top and glass shades from Clignancourt, Paris create an exclusive experience which we will ensure is tailored to your specific requirements.

BALTHAZAR

BALTHAZAR

SET MENUS

Set Menu 1
£45

Jerusalem Artichoke Velouté *with a Truffle Chantilly*

~

Roast Chicken *with Crushed Roast Potatoes, Shallots, Winter Kale and a Fricassée of Wild Mushrooms with Chicken Jus Rôti*

~

Flan Parisien *with Rum marinated Dates*

~

Teas, Coffee & Petits Fours

Set Menu 2
£50

Rocket, Bayonne Ham and Fig salad *with Balsamic Dressing*

~

Sea Bass "en Papillote" *with Jerusalem Artichoke, Mussels, Fennel and Tarragon*

~

Crème Brûlée *with Madeleine*

~

Teas, Coffee & Petits Fours

BALTHAZAR

SET MENUS

Set Menu 3
£55

Saffron Risotto *with Seared Scallops and a Roast Tomato and Sherry Dressing*

~

Roast Rack of Lamb *with a Parsley and Herb Crust, Tomatoes & Courgette Provençal, with Jus Rôti*

~

Profiteroles *with Vanilla Ice Cream and Chocolate Sauce*

~

Teas, Coffee & Petits Fours

Set Menu 4
£60

Burrata *with Roast Vine Tomatoes, Balsamic and Basil*

~

Steak au Poivre *with Pommes Frites & Spinach*

~

Napoléon Mille-Feuille *with Sauce Cardinale*

~

Teas, Coffee & Petits Fours

Set Menu 5
£65

Dressed Crab *with Melba Toast and Cocktail Sauce*

~

Fillet of Beef Rossini *with Caramelised Shallots, Darphin Potatoes and Sauce Périgourdine*

~

Apple Tarte Tatin *with Vanilla Ice Cream*

~

Teas, Coffee & Petits Fours

BALTHAZAR

BREAKFAST MENUS

Traditional Breakfast
£30

Fresh Fruit Juices
&
Teas and Filter Coffee

Le Panier
a basket of
freshly baked breads and pastries
from our bakery served with a selection
of our homemade jams, marmalade
and hazelnut chocolate spread

Fruit Salad
or
Yoghurt, Berries and Granola

Full English Breakfast
Two Free Range Eggs (poached or scrambled), Maple Cured Bacon, Beans,
Cumberland Sausage, Fried Bread, Mushrooms, Grilled Tomato & Home Fries

or

Smoked Salmon and Scrambled Egg *served with Toasted Brioche*

or

Scrambled Eggs and Cornish Crab *with Toasted Balthazar Sourdough and Crème Fraîche*

or

Eggs Benedict/Royal/Florentine

or

Avocado on Toast *with a Poached Egg Served on Balthazar Sourdough with a Tomato Salsa*

or

New York Pancakes *with Fresh Banana and Canadian Maple Syrup*

or

Hazelnut Waffles *with Warm Berries, Crème Fraîche and Canadian Maple Syrup*

BALTHAZAR

BREAKFAST MENUS

Continental Breakfast
£20

Fresh Fruit Juices
&
Teas and Filter Coffee

Le Panier
a basket of
freshly baked breads and pastries
from our bakery served with a selection
of our homemade jams, marmalade
and hazelnut chocolate spread

Fruit Salad
or
Yoghurt, Berries and Granola

BREAKFAST EXTRAS

Still/Sparkling Water	3.00 *per 750ml per bottle*
Teas and Filter Coffee	3.00
Badoit Sparkling Water	4.00 *per 750ml per bottle*
Freshly Squeezed Orange Juice	15.00 *per litre jug*
Pitcher of Virgin Mary	15.00 *per litre jug (5 glasses)*
Pitcher of Bloody Mary	25.00 *per litre jug (5 glasses)*
Gaston-Chiquet Brut Champagne	61.00 *per bottle*

BALTHAZAR

CANAPÉS

Light Canapés

£2.50 each

(We recommend 6 canapés per person)

Vegetarian

Cold

Walnut Bread with Mature Stilton and Figs

Soft Boiled Quail s Egg, Celery Rémoulade

Grilled Courgette Wrap with Rocket, Parmesan, Sun Blushed Tomatoes

Goat s Cheese Curd, Red Onion & Port Marmalade on Parmesan Shortbread

Aged Pecorino Cheese & Quince Paste Skewer

Hot

Choux Puff with Gruyère Cheese & Cayenne Pepper

Wild Mushroom Arancini

Goat s Cheese & Roast Pepper Croustade with Toasted Hazelnuts

Meat

Cold

Marinated, Seared Beef and Green Beans

Carpaccio of Beef on a Parmesan Tuile

Hot

Chicken & Baby Leek Brochette (marinated in Soya and Asian spice)

Duck Spring Roll with Plum Sauce

Grilled Lamb, Rosemary and Red Pepper Skewers

Mini Yorkshire Pudding, Roast Beef & Horseradish

Cocktail Chipolatas with a Worcester Sauce Glaze & English Mustard Dip

BALTHAZAR

CANAPÉS

Fish

Cold

Sea Bass Ceviche

Smoked Salmon, Lemon Pancake and Crème Fraîche

Seared Tuna Wasabi

Tostada of Crab and Avocado

Croustade of Lobster, Sun Blushed Tomato with Saffron & Orange

Hot

Mini Pissaladière (Caramelised Onion Anchovies, Olive de Nice)

Goujons of Sole, Sauce Tartare

Thai Crab Cakes with Sweet Chilli Dip

Sweets

£2.50 each

Mini Lemon Meringue Pie

Strawberry Dipped in Chocolate

Fruit Skewer Mint Salsa

Mini Berry Crumble

Praline Choux Croquant

Chocolate Brownie with Earl Grey Tea Chantilly

Raspberry and Rose Water Macaroon

Strawberry Pavlova

Baked Blueberry Cheesecake

Orange Marmalade Doughnuts

Almond Rocher

Hazelnut Bakewell

Spiced Fig Financier

BALTHAZAR

CANAPÉS

Substantial canapés
£3.50 each
(We recommend 3 – 4 canapés per person)
All Served Hot

Mini Balthazar Cheese Burger

Mini Turkey Burger Cranberry Relish

Mini Fish and Chips, Tartare Sauce

Mini Balthazar Shepherd's Pie

Salmon Fishcake with Gribiche Sauce

Prawn Cocktail on Baby Gem Leaf *(Served Cold)*

Bowl food
£6.50 each
(We recommend 4 bowls per person)
All Served Hot

Wild Mushroom Risotto with Truffle

Grilled Lamb Cutlet with Rosemary and Mint Jelly

Mini Chorizo grilled Vegetable and Parmesan

Tortellini with Spinach & Ricotta, Sage Beurre Noisette

Red Wine &Venison Sausage, Grain Mustard Mash

Beef & Guinness Casserole, Horseradish Cobbler

Seafood Bouillabaisse

Macaroni Cheese

BALTHAZAR

BALTHAZAR

WINES

CHAMPAGNE

NON VINTAGE

Gaston–Chiquet Brut	*61*
Gaston–Chiquet Brut Rosé	*69*
Billecart–Salmon Brut	*72*
Veuve Clicquot Brut	*74*
Pol Roger Brut	*77*
R De Ruinart Brut	*77*
Billecart–Salmon Brut Rosé	*85*
Veuve Clicquot Brut Rosé	*91*

VINTAGE

Taittinger Brut '05	*140*
Dom Pérignon Brut '04	*190*

TÊTE DU CUVÉE

Pol Roger *"Cuvée Sir Winston Churchill" Brut '99*	*220*
Bollinger *"Vieilles Vignes Françaises" Brut '00*	*600*

ROSEÉ

Côtes De Provence *Rosé Sainte Marie '12*	*35*
Bandol Rosé *Suffrene '12*	*44*

BALTHAZAR

WINES

VIN BLANC

Bordeaux Blanc *Château des Antonins '12*	30
Vouvray Sec *"Spring" V Carême '12*	34
Limoux *Chardonnay "Caves du Sieur d'Arques" Toques et Clochers '10*	36
Mâcon *Prisse "Le Clos" Des Valanges '11*	38
Bourgogne Aligoté *M Bouzereau '10*	41
Chablis *Colombier '12*	42
Sancerre *"Les Espailles" Sautereau '12*	42
Saint–Veran *"Tradition" Deux Roches '12*	46
Pouilly-Fumé *"La Rambarde" Landrat-Guyollot '10*	49
Petit Chablis *Jean–Paul & Benoit Droin 'II*	49
Rully J–*V Devevey '10*	52
Sancerre *"Réserve Spéciale" P Thomas '12*	53
Mâcon *Milly–Lamartine Héritiers du Comte Lafon '10*	55
Chablis *"Montmain Ier Cru" Duplessis '10*	60
Montagny *Côte–D'Or Ier Cru J.M. Boillot 'II*	61
Viré–Clessé *Héritiers du Comte Lafon '10*	67
Pouilly–Fuissé *"La Roche" Bret Brothers '09*	84
Chassagne–Montrachet *P Colin 'II*	85
Meursault *"Benjamin Leroux" '09*	94

VIN DE RÉSERVE

Meursault *"Les Tillets" P Javillier '09*	100
Puligny–Montrachet *Château de Puligny – Montrachet '09*	100
Chassagne–Montrachet *"Chenevottes 1er Cru" P Colin '10*	105
Beaune *"Les Aigrots 1er Cru" M Lafarge '08*	107
Chassagne–Montrachet *"Les Caillerets 1er Cru" V Morey '07*	112
Puligny–Montrachet *"Hameau de Blagny 1er Cru" P Chapelle '04*	116
Meursault *"Les Cras" 1er Cru Louis Boillot '07*	135
Chablis *"Vaillons 1er Cru" F Raveneau '09*	195
Meursault *"Genèvrières 1er Cru" Comtes-Lafon '01*	330

BALTHAZAR

WINES

VIN ROUGE

Corbières *Beauregard–Mirzouze '11*	29
Touraine Cabernet *Franc Clos Roche Blanc '11*	31
Côtes–Du–Rhône *"Nature" Perrin et Fils '11*	35
Morgon *"La Voûte St–Vincent" Desvignes '11*	35
Saumur–Champigny *"Grande Cuvée" Hureau '09*	38
Médoc *Château Labadie '10*	39
Rasteau *"L'Andéol" Perrin et fils '10*	39
Lussac–St–Émilion *Château Croix de Rambeau '09*	42
Bourgueil *"La Pied de la Butte" J Blot '11*	43
Bourgogne Passetoutgrain *M Lafarge '10*	44
Haut–Médoc *Château du Retout '04*	44
Sancerre Rouge *"Les Espailles" Sautereau '11*	44
Pinot Noir *"Les Jardins" L Boesch '11*	49
Pernand–Vergelesses *"Ile de Vergelesses" Rollin '10*	50
Gigondas *"La Bastide St Vincent" G Daniel '11*	52
Santenay *"En Bievau" Bart '09*	58
Graves *Château Villa Bel-Air '10*	59
Saint–Aubin *Derriere La Tour, 1er Cru, JC Bachelt '11*	65
Cornas "Chaillot" F Balthazar '08	66
St–Émilion *Château Haut–Segottes '06*	67
Pauillac *Lacoste Borie '09*	74
Margaux *Château Deyrem Valentin '09*	76
Gevrey–Chambertin *Benjamin Lelous '10*	99

VIN DE RÉSERVE

Bandol *"La Migoua" Tempier '10*	125
Pauillac *Château Batailley '98*	125
Corton Grand Cru *Follin–Arbelet '08*	130
Margaux *Château Durfort–Vivens '01*	135
Beaune *"Les Aigrots 1er Cru" M Lafarge '06*	145
St–Julien *Duluc de Branaire Ducru '01(magnum)*	190
Clos De Vougeot Grand Cru *Vougeraie '07*	250

BALTHAZAR

COCKTAILS

BLUE MOON *12.50*
Sipsmith Gin, Miclo Violet, Maraschino and Crystallised Violet Petals

GOLDEN NEGRONI *13.50*
Tanqueray Gin ,Campari Cinzano Orancio and Miclo Poire William

MARTINEZ Nº3 . . . . . *14.50*
No.3 Gin, Cocchi Torino, Aalborg Akavit and Maraschino

THE BIG EASY *14.50*
Four Roses Single Barrel, Aperol and Cocchi Americano

THE CHARLES *14.50*
Tanqueray Ten Gin, La Fee Bohemian Absinthe Maraschino and Grapefruit Bitters

BALTHAZAR ROYALE
Gaston–Chiquet Brut Champagne, Pinky Vodka, Cochhi Rose and Crystallised Rose Petals
16.50

BALTHAZAR

DRINKS MENU

	(50ML)
ARMAGNAC	
Darroze Armagnac 8 yr.	11.50
Chateau De Lacquy Reference XO	19.50
ChDe Lacquy Baco Ungi Blanc 1984	28.00
CALVADOS	
Morin Napoleon 25 yr.	18.50
COGNAC	
Gr. Champagne 1er Cru Roumade Napoleon 12 yr.	13.50
Gr.Champagne 1er Cru XO Tres Vielle Reserve 20 yr.	18.50
Remy Martin XO	24.00
Gr. Champagne 1er Cru Hors d'age Andre Couprie	36.00
AE Dor. No.6	42.00
GIN	
Tanqueray	8.00
No.3 Gin	9.50
Tanqueray Ten	9.50
RUM	
Diplimatico Reserva Exclusiva	9.75
El Dorado 15 yr. (Guyana)	12.50
Ron Zacapa 23 yr.	12.50
TEQUILA	
Tapatio Blanco	8.00
Jose Cuervo Reserva de la Familia Añejo	15.50
VODKA	
Ketel One	8.00
Ciroc	9.50

BALTHAZAR

DRINKS MENU

(50ML)

SCOTCH & GRAIN WHISKY

Johnnie Walker Platinum · · · · · · · · · 16.50
Johnnie Walker Blue · · · · · · · · · 26.00
Port Dundas 20 yrs. (Single Grain) · · · · · · · · 28.00

MALT WHISKY

Glenmorangie Nectar D'or 15 yr. (Northern Highlands) · · · · 12.50
Highland Park 18 yrs. (Orkney) · · · · · · · · 15.50
Chichibu The First/Ichado's Malt (Japan) · · · · · · 18.50
Talisker 18 yrs (Skye) · · · · · · · · · 18.50
Br4 (Bruichladdich) (Elements of Islay) · · · · · · · 19.50
Nikka Takesuru 21 yr (Japan) · · · · · · · · 19.50
Midleton Very Rare (Irish) · · · · · · · · 24.00
Macallan 18 yrs Sherry Cask (Speyside) · · · · · · 26.00
Rosebank 1990 21yrs. (Lowlands) · · · · · · · 46.00
Pe5 (Port Ellen)(Elements of Islay) · · · · · · · 55.00
Strathisla 1964/Sherry Cask (Speyside) · · · · · · 65.00
Brora 30 yr bot. 2010 Lost Dist. (Northern Highlands) · · · · 95.00

AMERICAN WHISKEY

Gentleman Jack (Tennessee) · · · · · · · · 9.50
Redemption High Rye Bourbon (Straight Kentuckey Bourbon) · · · 11.50
Hudson Manhattan Rye · · · · · · · · · 19.50
E.H. Taylor Old Fashioned Sour Mash (Small Batch) · · · · 23.00

BEER

Camden Hells Larger · · · · · · · · · 5.50

SOFT DRINKS

Schweppes Mixer · · · · · · · · · · 1.00
Fever Tree · · · · · · · · · · 1.25
Still/Sparkling Mineral Water (750ml bottle) · · · · · · 3.00
Badoit Sparkling Water (750ml bottle) · · · · · · · 4.00
Freshly Squeezed Orange Juice (1 litre jug) · · · · · · 15.00

BALTHAZAR

GENERAL INFORMATION

Service Times
» Breakfast 7.30am – 10.30am
» Lunch 12 noon – 4pm
» Dinner 6.30pm – 12.30am (Monday to Friday) (1am Saturdays) (11.30pm Sundays)

Capacity
Seated
Long Table set up - 1 long table seating 28.
Round Table set up - 9 round tables seating 50,
with two banquettes seating 5 per banquette, so 60 in total
Standing
» 80 standing for drinks and canapés

Extras
» Menus and place cards can be provided
» Flowers are provided on the bar and between the banquettes. Table arrangements are available on request at an additional cost
» Candles are permitted in the room
» No live music is available; however there is a music system in place and guests are welcome to bring their own music
» There is no dance floor
» The private room has lift and disabled access
» WiFi available
» Cloakroom available

Contact
Joanna Tomlin
email: *jtomlin@balthazarlondon.com*
telephone: *+44 (0)20 3301 8855*

SERVING BREAKFAST, LUNCH & DINNER

4-6 Russell Street, London, WC2B 5HZ
Telephone: +44 (0)20 3301 8855
www.balthazarlondon.com