

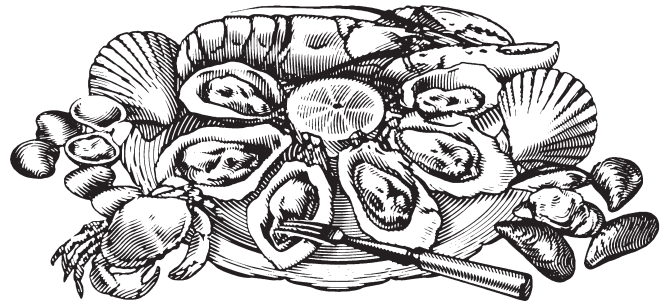
BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINÉE	19.00
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, ricotta salata, and truffle vinaigrette</i>	20.00
DORADE CRUDO <i>with chilies, capers, extra virgin olive oil, and citrus vinaigrette</i>	23.00
BIBB LETTUCE SALAD <i>with shallots, chives, and Dijon vinaigrette</i>	19.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	20.00
COUNTRY PÂTÉ <i>with Armagnac prunes, pistachios, pickled mustard seeds, and sourdough bread</i>	22.00
SMOKED SALMON <i>with crème fraîche and toasted brioche</i>	24.00
SEAFOOD CEVICHE*	25.00
STEAK TARTARE* 24.00 / 30.00	
SHRIMP COCKTAIL	25.00
"VAL DE LOIRE" WHITE ASPARAGUS <i>with egg mimosa and sherry vinaigrette</i>	24.00

LE BAR A HUÎTRES



PLATEAUX DE FRUITS DE MER

LE GRAND*	LE BALTHAZAR*
135.00	185.00

OYSTERS*

Island Creek* half dozen	27.00
West Coast*	P/A
Oysters du Jour*	P/A

SHELLFISH

Little Neck Clams*	21.00
Half Crab Mayonnaise	27.00
Half Lobster	P/A
King Crab	P/A

ENTRÉES

SALADE NIÇOISE* <i>with fresh seared tuna and marinated tomatoes</i>	34.00
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit, and shaved Parmesan</i>	31.00
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut, and lentil salad</i>	35.00
FAROE ISLAND SALMON* <i>with spring vegetables and a saffron broth</i>	37.00
MACARONI AU GRATIN <i>French ham and truffle, sauce Mornay</i>	25.00
STEAK FRITES* <i>with maître d' butter or béarnaise sauce</i>	41.00
HOUSE-MADE PAPPARDELLE <i>with wild boar ragoût, rosemary, and Pecorino</i>	29.00
MOULES FRITES	32.00
BALTHAZAR BURGER*	28.00
À CHEVAL*	29.00
BALTHAZAR CHEESEBURGER*	29.00

LES ŒUFS ET CLASSIQUES

EGGS FLORENTINE* <i>poached eggs with spinach and hollandaise</i>	27.00
EGGS BENEDICT* <i>poached eggs, Canadian bacon, and hollandaise with homefries or salad</i>	28.00
OMELETTE* <i>with fines herbes and Gruyère or cheddar cheese</i>	24.00
AVOCADO AND POACHED EGGS ON TOAST* <i>with tomato-jalapeño salsa</i>	25.00
DUCK CONFIT HASH AND EGGS*	24.00
EGGS NORWEGIAN* <i>poached eggs with smoked salmon and hollandaise with homefries or salad</i>	31.00
SCRAMBLED EGGS IN PUFF PASTRY <i>with wild mushrooms and asparagus</i>	30.00
CROQUE MADAME <i>French ham, Gruyère, Béchamel with a sunny-side-up egg</i>	24.00
BELGIAN WAFFLES <i>with warm berries</i>	22.00
APPLE CINNAMON PANCAKES <i>with maple syrup</i>	22.00

Le Panier

25.00

a basket of freshly
baked breads
and *pastries*
from our bakery

Pâtisserie

CROISSANT
4.75

PAIN AU
CHOCOLAT
5.00

TARTINE
4.75

ORANGE BRIOCHE
4.75

MONKEY BREAD
5.00

CROISSANT
AUX AMANDES
5.00

SCONE
5.25

CINNAMON BUN
4.75

STICKY BUN
5.25

LES GARNITURES

POMMES FRITES	13.00	CUMBERLAND SAUSAGE	8.00
TOMATO PROVENÇAL	7.00	FRUIT SALAD	14.00
APPLEWOOD SMOKED BACON	11.00	MIXED FIELD GREENS	13.00

BREAKFAST	Mon-Fri	7:30AM	11:00AM
BRUNCH	Sat-Sun	10:00AM	4:00PM
LUNCH	Mon-Fri	11:30AM	4:30PM
DINNER	Mon-Sun	5:00PM	10:00PM

EXECUTIVE CHEF *Laurent Kalkotour*

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.*