

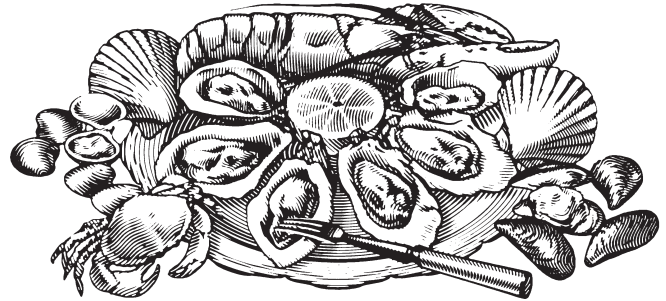
BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINÉE	18.00
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, avocado, ricotta salata, truffle vinaigrette</i>	19.00
DORADE CRUDO <i>with chilies, capers, extra virgin olive oil, and citrus vinaigrette</i>	22.00
BIBB LETTUCE SALAD <i>with shallots, chives, and Dijon vinaigrette</i>	18.00
ESCARGOTS <i>in garlic butter</i>	22.00
COUNTRY PÂTÉ <i>with Armagnac prunes, pistachios, pickled mustard seeds, and sourdough bread</i>	21.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	19.00
"VAL DE LOIRE" WHITE ASPARAGUS <i>with egg mimosa and sherry vinaigrette</i>	23.00
SHRIMP COCKTAIL	24.00
STEAK TARTARE* 23.00 / 29.00	
SEAFOOD CEVICHE*	24.00
SMOKED SALMON <i>with crème fraîche and toasted brioche</i>	23.00

LE BAR A HÛÎTRES



PLATEAUX DE FRUITS DE MER	
LE GRAND* 135.00	LE BALTHAZAR* 185.00
OYSTERS*	SHELLFISH
Island Creek* half dozen 27.00	Little Neck Clams* 20.00
West Coast* P/A	Half Crab Mayonnaise 27.00
Oysters du Jour* P/A	Half Lobster P/A
	King Crab P/A

SALADES, ŒUFS ET SANDWICHES

SALADE NIÇOISE* <i>with fresh seared tuna and marinated tomatoes</i>	33.00
FRISÉE AUX LARDONS* <i>chicory salad with a warm bacon shallot vinaigrette, and a soft-poached egg</i>	23.00
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut, and lentil salad</i>	34.00
OMELETTE* <i>with fines herbes and pommes frites or salad</i>	23.00
EGGS BENEDICT* <i>poached eggs, Canadian bacon, and hollandaise with pommes frites or salad</i>	27.00
EGGS NORWEGIAN* <i>poached eggs with smoked salmon and hollandaise with pommes frites or salad</i>	30.00
ROAST LAMB SANDWICH <i>with grilled vegetables, arugula, and harissa mayonnaise</i>	23.00
TOASTED FRENCH HAM AND GRUYÈRE SANDWICH <i>with sliced tomato on country bread</i>	22.00
CHICKEN CLUB <i>grilled with lettuce, tomato, avocado, bacon, and mayonnaise, served with pommes frites</i>	26.00

ENTRÉES

FAROE ISLAND SALMON* <i>with spring vegetables and a saffron broth</i>	36.00
MOULES FRITES	31.00
MACARONI AU GRATIN <i>French ham and truffle, sauce Mornay</i>	24.00
STEAK FRITES* <i>with maître d' butter or béarnaise sauce</i>	40.00
HOUSE-MADE PAPPARDELLE <i>with wild boar ragoût, rosemary, and pecorino</i>	28.00
PAN ROASTED CHICKEN BREAST <i>with peas à la Française and thyme jus</i>	33.00
ASPARAGUS RISOTTO <i>with sugar snap and English peas, fines herbes, and Parmesan</i>	26.00
BALTHAZAR BURGER*	27.00
BALTHAZAR CHEESEBURGER*	28.00
NY STRIP STEAK "AU POIVRE"* <i>with spinach and pommes frites</i>	48.00
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit, and shaved Parmesan</i>	30.00

PLAT DU JOUR
FRIDAY
BOUILLABAISSE
47.00

LES GARNITURES 13.00

POMMES FRITES	SAUTÉED SPINACH
SAUTÉED MUSHROOMS	HARICOTS VERTS
MIXED FIELD GREENS	POMME PURÉE

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.*