

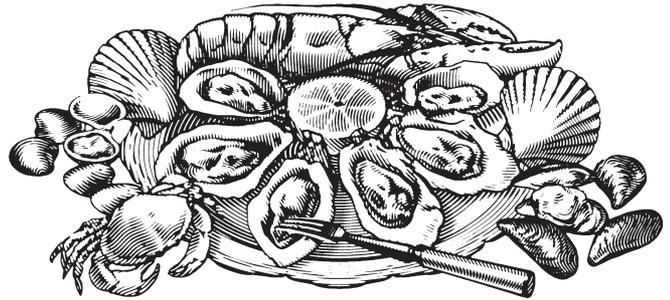
BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINÉE	20.00
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, avocado, ricotta salata, truffle vinaigrette</i>	21.00
HAMACHI CRUDO <i>with cucumbers, pickles, chili oil, and a citrus-herb dressing</i>	21.00
BIBB LETTUCE SALAD <i>with shallots, chives, and Dijon vinaigrette</i>	19.00
ESCARGOTS <i>in garlic butter</i>	24.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	22.00
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
STEAK TARTARE*	24.00 / 30.00
ROASTED BEETS SALAD <i>with apples, mache, pickled shallots, Fourme d'Ambert, and a horseradish vinaigrette</i>	19.00
FRUIT PLATE	16.00

LE BAR A HÛÎTRES



PLATEAUX DE FRUITS DE MER

LE GRAND*
135.00

LE BALTHAZAR*
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	32.00
Half Lobster	P/A

Shrimp Cocktail* 25.00

Seafood Ceviche* 25.00

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

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>	36.00
MACARONI AU GRATIN <i>French ham and truffle, sauce Mornay</i>	25.00
STEAK FRITES* <i>with maître d' butter or béarnaise sauce</i>	43.00
HOUSE-MADE CAVATELLI <i>with white Bolognese and pecorino</i>	29.00
MOULES FRITES	33.00
BALTHAZAR BURGER* / CHEESEBURGER*	28.00 / 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
APPLE CINNAMON PANCAKES <i>with maple syrup</i>	22.00
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

LES GARNITURES

POMMES FRITES	13.00	APPLEWOOD SMOKED BACON	11.00
TOMATO PROVENÇAL	7.00	CUMBERLAND SAUSAGE	8.00
SAUTÉED SPINACH	13.00	MIXED FIELD GREENS	13.00

BREAKFAST	Mon-Fri	7:30AM	11:00AM
BRUNCH	Sat-Sun	9:00AM	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.