

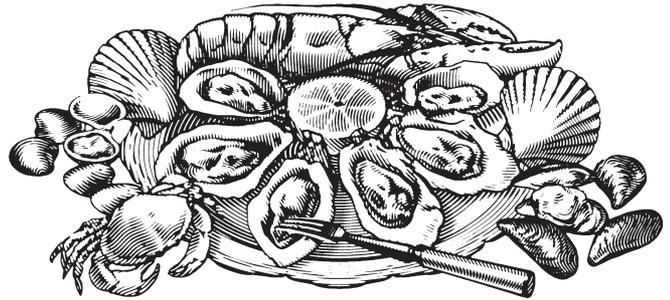
# BALTHAZAR

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         |
| BIGEYE TUNA CRUDO <i>with caviar, toasted sesame seeds, fennel, and a soy-sesame dressing</i>                   | 28.00         |
| 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>fresh seared tuna, arugula, French beans, 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>maitre 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 |

## PLATS DU JOUR

|                   |       |
|-------------------|-------|
| TUESDAY           |       |
| TOURNEDOS ROSSINI | 70.00 |
| FRIDAY            |       |
| BOUILLABAISSE     | 47.00 |

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.