

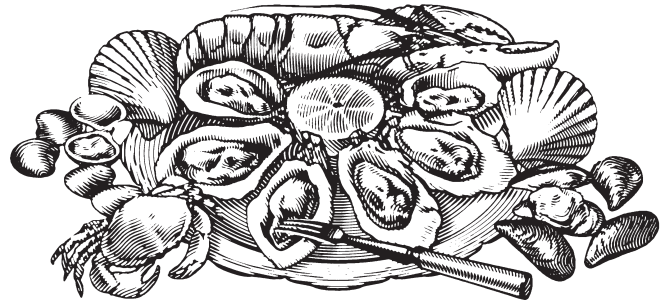
BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINÉE	21.00
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, avocado, ricotta salata, truffle vinaigrette</i>	23.00
BIGEYE TUNA CRUDO <i>with caviar, toasted sesame seeds, fennel, and a soy-sesame dressing</i>	30.00
BIBB LETTUCE SALAD <i>with shallots, chives, and Dijon vinaigrette</i>	20.00
ESCARGOTS <i>in garlic butter</i>	25.00
DUCK LIVER MOUSSE <i>with poached rhubarb, honey gelée, toasted baguette</i>	29.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	23.00
HEIRLOOM TOMATO SALAD <i>with grilled halloumi, pickled plums, and cucumber</i>	29.00
STEAK TARTARE*	25.00 / 31.00
SMOKED SALMON <i>with crème fraîche and toasted brioche</i>	24.00

LE BAR A HÙITRES



PLATEAUX DE FRUITS DE MER	
LE GRAND* 145.00	LE BALTHAZAR* 195.00
OYSTERS*	SHELLFISH
Island Creek* half dozen 28.00	Little Neck Clams* 23.00
West Coast* P/A	Half Crab Mayonnaise 32.00
Oysters du Jour* P/A	Half Lobster P/A

Shrimp Cocktail* 27.00

Seafood Ceviche* 27.00

SALADES, ŒUFS ET SANDWICHES

SALADE NIÇOISE* <i>fresh seared tuna, arugula, French beans, and marinated tomatoes</i>	36.00
FRISÉE AUX LARDONS* <i>chicory salad with a warm bacon shallot vinaigrette and a soft-poached egg</i>	24.00
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut, and lentil salad</i>	37.00
OMELETTE* <i>with fines herbes and pommes frites or salad</i>	24.00
EGGS BENEDICT* <i>poached eggs, Canadian bacon, and hollandaise with pommes frites or salad</i>	28.00
EGGS NORWEGIAN* <i>poached eggs with smoked salmon and hollandaise with pommes frites or salad</i>	31.00
PORCHETTA SANDWICH <i>with arugula, roasted peppers, cherry pepper aioli</i>	26.00
TOASTED FRENCH HAM AND GRUYÈRE SANDWICH <i>with sliced tomato on country bread</i>	25.00
CHICKEN CLUB <i>grilled with lettuce, tomato, avocado, bacon, and mayonnaise, served with pommes frites</i>	28.00

ENTRÉES

EAST COAST HALIBUT* <i>with gold bar squash, Niçoise olives, and lemon confit</i>	45.00
MOULES FRITES	34.00
PETIT STEAK* <i>with pommes frites, tomatoes Provençal, and Bordelaise</i>	37.00
MACARONI AU GRATIN <i>French ham and truffle, sauce Mornay</i>	24.00
STEAK FRITES* <i>maître d' butter or béarnaise sauce</i>	46.00
SUMMER VEGETABLE PAPPARDELLE <i>fava beans, sugar snap peas, asparagus, and lemon</i>	32.00
ROASTED CHICKEN BREAST GRAND-MÈRE <i>with smoked bacon, pearl onions, shiitake, crispy spaetzle</i>	36.00
SWEET CORN RAVIOLI <i>with chanterelles, smoked bacon, and chives</i>	31.00
BALTHAZAR BURGER* / CHEESEBURGER*	28.00 / 29.00
NY STRIP STEAK "AU POIVRE"* <i>with spinach and pommes frites</i>	57.00
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit, and shaved Parmesan</i>	31.00

PLAT DU JOUR
FRIDAY
BOUILLABAISSE
49.00

LES GARNITURES 14.00
POMMES FRITES SAUTÉED SPINACH
SAUTÉED MUSHROOMS HARICOTS VERTS
MIXED FIELD GREENS POMME PURÉE

PLAT DU JOUR
SATURDAY
BEEF SHORT RIBS
44.00

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.*

** kindly refrain from using cellular phones when dining at Balthazar except for occasional and necessary short conversations **