

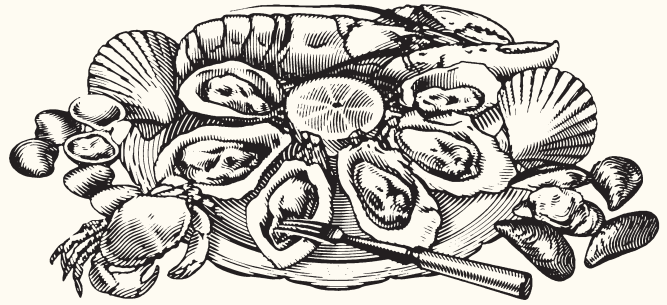
BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINÉE	22
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, avocado, ricotta salata, truffle vinaigrette</i>	24
BIGEYE TUNA CRUDO <i>with caviar, toasted sesame seeds, fennel, and a soy-sesame dressing</i>	31
BIBB LETTUCE SALAD <i>with shallots, chives, and Dijon vinaigrette</i>	21
ESCARGOTS <i>in garlic butter</i>	26
WARM GOAT CHEESE AND CARAMELIZED ONION TART	24
SMOKED SALMON <i>with crème fraîche and toasted brioche</i>	25
STEAK TARTARE*	26 / 32
HEIRLOOM TOMATO SALAD <i>with pickled blueberries, cucumbers, basil</i>	27
FRUIT PLATE	16

LE BAR A HUITRES



PLATEAUX DE FRUITS DE MER

LE GRAND* 145

LE BALTHAZAR* 195

OYSTERS/CLAMS*

Island Creek*	half dozen 30
West Coast*	P/A
Little Neck Clams*	23

SHELLFISH

Half Crab Mayonnaise	32
Half Lobster	P/A
Nantucket Bay Scallops	28

Shrimp Cocktail 27*

Seafood Ceviche 27*

Le Panier

27.00

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

Pâtisserie

CROISSANT	5.75
PAIN AU CHOCOLAT	6
TARTINE	5.75
MONKEY BREAD	6
CROISSANT AUX AMANDES	6
SCONE	6.25
CINNAMON BUN	5.75
STICKY BUN	6.25

ENTRÉES

ROASTED KING SALMON* <i>marinated tomatoes, roasted Tropea onion, sauce vierge</i>	44
SALADE NIÇOISE* <i>fresh seared tuna, arugula, French beans, and marinated tomatoes</i>	39
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit, and shaved Parmesan</i>	33
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut, and lentil salad</i>	38
CORN RAVIOLI <i>with braised leeks, herb butter, and black pepper pecorino</i>	35
PETIT STEAK* <i>with pommes frites, tomatoes Provençal, and Bordelaise</i>	39
MACARONI AU GRATIN <i>French ham and truffle, sauce Mornay</i>	25
STEAK FRITES* <i>maitre d' butter or béarnaise sauce</i>	49
BEEF STROGANOFF <i>with buttered noodles</i>	38
MOULES FRITES	35
BALTHAZAR BURGER* / CHEESEBURGER*	30/31

LES ŒUFS ET CLASSIQUES

EGGS FLORENTINE* <i>poached eggs with spinach and hollandaise</i>	28
EGGS BENEDICT* <i>poached eggs, Canadian bacon, and hollandaise with homefries or salad</i>	29
OMELETTE* <i>with fines herbes and Gruyère or cheddar cheese</i>	25
AVOCADO AND POACHED EGGS ON TOAST* <i>with tomato-jalapeño salsa</i>	26
CORNED BEEF HASH AND EGGS*	25
EGGS NORWEGIAN* <i>poached eggs with smoked salmon and hollandaise with homefries or salad</i>	32
EGGS IN PURGATORY* <i>baked eggs, tomato ragoût, chorizo, and crispy polenta</i>	28
SCRAMBLED EGGS IN PUFF PASTRY <i>with wild mushrooms and asparagus</i>	30
APPLE CINNAMON PANCAKES <i>with maple syrup</i>	24
CROQUE MADAME <i>French ham, Gruyère, Béchamel with a sunny-side-up egg</i>	25
BELGIAN WAFFLES <i>with warm berries</i>	24

LES GARNITURES

POMMES FRITES	14	APPLEWOOD SMOKED BACON	12
TOMATO PROVENÇAL	8	CUMBERLAND SAUSAGE	9
SAUTÉÉD SPINACH	14	MIXED FIELD GREENS	14

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 **