HORS D’ŒUVRES

ONION SOUP GRATINÉE 22
BALTHAZAR SALAD with heirloom tomatoes, roasted Tropea onion, sauce vierge 24
BIGEYE TUNA CRUDO with caviar, toasted sesame seeds, fennel, and a soy-sesame dressing 31
BIBB LETTUCE SALAD with shallots, chives, and Dijon vinaigrette 21
ESCARGOTS in garlic butter 26
WARM GOAT CHEESE AND CARAMELIZED ONION TART 24
SMOKED SALMON with crème fraîche and toasted brioche 25
STEAK TARTARE* 26 / 32
HEIRLOOM TOMATO SALAD with pickled blueberries, cucumbers, basil 27
FRUIT PLATE 16

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 BUNS 3.75
STICKY BUN 6.25

LES ŒUVS ET CLASSIQUES

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

LES GARNITURES

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

* 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 *