

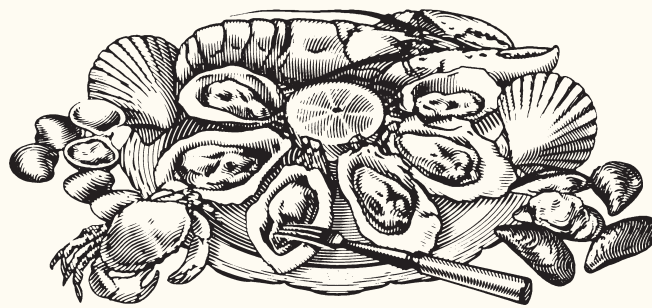
BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINÉE	21
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, avocado, ricotta salata, truffle vinaigrette</i>	23
BIGEYE TUNA CRUDO <i>with caviar, toasted sesame seeds, fennel, and a soy-sesame dressing</i>	30
BIBB LETTUCE SALAD <i>with shallots, chives, and Dijon vinaigrette</i>	20
ESCARGOTS <i>in garlic butter</i>	25
FOIE GRAS TORCHON <i>with poached cherries and house-made brioche</i>	32
WARM GOAT CHEESE AND CARAMELIZED ONION TART	23
HEIRLOOM TOMATO SALAD <i>with pickled blueberries, cucumbers, basil</i>	26
STEAK TARTARE*	25 / 31
SMOKED SALMON <i>with crème fraîche and toasted brioche</i>	24

LE BAR A HÛÎTRES



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*

SALADES, ŒUFS ET SANDWICHES

SALADE NIÇOISE* <i>fresh seared tuna, arugula, French beans, and marinated tomatoes</i>	36
FRISÉE AUX LARDONS* <i>chicory salad with a warm bacon shallot vinaigrette and a soft-poached egg</i>	24
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut, and lentil salad</i>	37
OMELETTE* <i>with fines herbes and pommes frites or salad</i>	24
EGGS BENEDICT* <i>poached eggs, Canadian bacon, and hollandaise with pommes frites or salad</i>	28
EGGS NORWEGIAN* <i>poached eggs with smoked salmon and hollandaise with pommes frites or salad</i>	31
PORCHETTA SANDWICH <i>with arugula, roasted peppers, cherry pepper aioli</i>	26
TOASTED FRENCH HAM AND GRUYÈRE SANDWICH <i>with sliced tomato on country bread</i>	25
CHICKEN CLUB <i>grilled with lettuce, tomato, avocado, bacon, and mayonnaise, served with pommes frites</i>	28

ENTRÉES

ROASTED KING SALMON* <i>marinated tomatoes, roasted Tropea onion, sauce vierge</i>	43
MOULES FRITES	34
PETIT STEAK* <i>with pommes frites, tomatoes Provençal, and Bordelaise</i>	38
MACARONI AU GRATIN <i>French ham and truffle, sauce Mornay</i>	24
STEAK FRITES* <i>maître d' butter or béarnaise sauce</i>	48
CORN RAVIOLI <i>with braised leeks, herb butter, and black pepper pecorino</i>	34
ROASTED CHICKEN BREAST GRAND-MÈRE <i>with smoked bacon, pearl onions, shitake, crispy spaetzle</i>	36
BEEF STROGANOFF <i>with buttered noodles</i>	37
BALTHAZAR BURGER* / CHEESEBURGER*	29 / 30
NY STRIP STEAK "AU POIVRE"* <i>with spinach and pommes frites</i>	58
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit, and shaved Parmesan</i>	32

PLAT DU JOUR

FRIDAY
BOUILLABAISSÉ
49
SATURDAY
NAVARIN PRINTANIER
46
SUNDAY
LOBSTER FRITES
57

LES GARNITURES 14

POMMES FRITES	SAUTÉÉD SPINACH
SAUTÉÉD MUSHROOMS	HARICOTS VERTS
MIXED FIELD GREENS	POMME PURÉE

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 **