

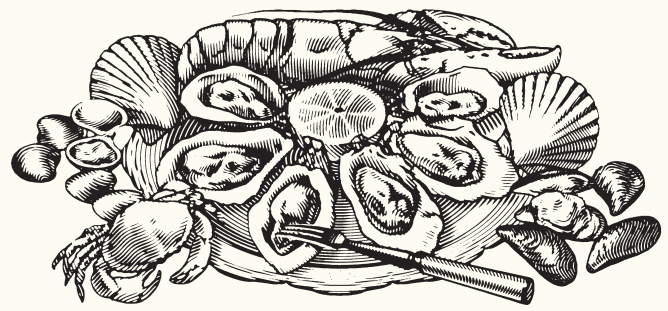
BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINÉE	21
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, avocado, ricotta salata, truffle vinaigrette</i>	23
SALMON GRAVLAX <i>with dill, buckwheat blinis, horseradish-lemon crème fraîche, trout roe</i>	30
BIBB LETTUCE SALAD <i>with shallots, chives, and Dijon vinaigrette</i>	20
ESCARGOTS <i>in garlic butter</i>	25
FOIE GRAS TERRINE <i>with apple chutney, toasted almonds, and Sauternes gelée</i>	32
WARM GOAT CHEESE AND CARAMELIZED ONION TART	23
BEET SALAD <i>with feta cheese, walnuts, Parmesan crisps, whole grain mustard and balsamic vinaigrette</i>	26
STEAK TARTARE*	25 / 31
SMOKED SALMON <i>with crème fraîche and toasted brioche</i>	24

LE BAR A HUITRES



PLATEAUX DE FRUITS DE MER

LE GRAND* 145

OYSTERS/CLAMS*

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

Shrimp Cocktail 27*

LE BALTHAZAR* 195

SHELLFISH

Half Crab Mayonnaise	32
Half Lobster	P/A

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>with gremolata, parsnips, carrots, and a warm shallot vinaigrette</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
WILD MUSHROOM RAVIOLI <i>with a mushroom sauce and shaved Parmesan</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
BOUILLABAISSE
49
SATURDAY
NAVARIN PRINTANIER
46
SUNDAY
LOBSTER FRITES
57

LES GARNITURES 14

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

EXECUTIVE CHEF *Jean-Christophe Guiony*

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 **