

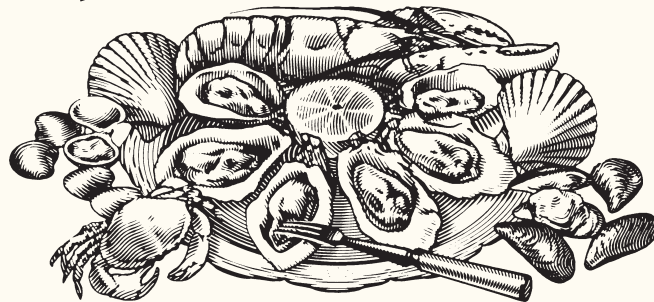
# BALTHAZAR

~ RESTAURANT ~

## HORS D'ŒUVRES

ONION SOUP GRATINÉE	22
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, avocado, ricotta salata, truffle vinaigrette</i>	24
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
BEET SALAD <i>with feta cheese, walnuts, Parmesan crisps, whole grain mustard and balsamic vinaigrette</i>	27
FRUIT PLATE	16

## LE BAR A HUÎTRES



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

*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>with gremolata, parsnips, carrots, and a warm shallot vinaigrette</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
WILD MUSHROOM RAVIOLI <i>with a mushroom sauce and shaved Parmesan</i>	35
MACARONI AU GRATIN <i>French ham and truffle, sauce Mornay</i>	25
STEAK FRITES* <i>maître 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

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 \**