

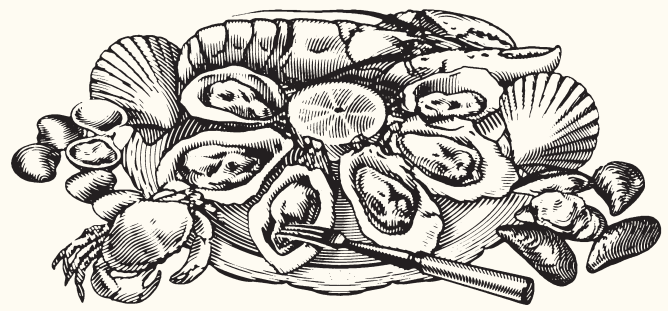
# BALTHAZAR

~ RESTAURANT ~

## HORS D'ŒUVRES

|   |         |
|---|---------|
| ONION SOUP GRATINÉE   | 21      |
| BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, avocado, ricotta salata, truffle vinaigrette</i> | 23      |
| CRAB REMOULADE <i>with celery, green apple, pickled fennel, and celery root purée</i>                       | 33      |
| BIBB LETTUCE SALAD <i>with shallots, chives, and Dijon vinaigrette</i>                                      | 20      |
| ESCARGOTS <i>in garlic butter</i>   | 25      |
| FOIE GRAS TERRINE <i>with red wine poached pears, shallot jam, and muscat jelly</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 HÛÎTRES



PLATEAUX DE FRUITS DE MER

LE GRAND\*  
145

LE BALTHAZAR\*  
195

À LA CARTE

### OYSTERS\*

|             |            |    |
|-------------|------------|----|
| East Coast* | half dozen | 32 |
| West Coast* |            | 32 |
| Sampler*    |            | 30 |

### SHELLFISH

|                      |    |
|----------------------|----|
| Half Crab Mayonnaise | 32 |
| Half Lobster         | 35 |
| Little Neck Clams*   | 23 |

*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 |
| LAMB SANDWICH <i>with roasted zucchini, peppers, and gremolata sauce</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 autumn vegetables and whole grain mustard sauce</i>       | 43      |
| MOULES FRITES  | 34      |
| MACARONI AU GRATIN <i>French ham and truffle, sauce Mornay</i>                         | 24      |
| STEAK FRITES* <i>mâitre d' butter or Béarnaise sauce</i>                               | 48      |
| CHESTNUT RAVIOLI <i>with Lacinato kale, bacon, mushrooms and chestnut-butter sauce</i> | 34      |
| MARINATED GRILLED CHICKEN <i>with chimichurri, rosemary aioli, and pommes frites</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      |
| CHICKEN PAILLARD <i>with with frisée, tomato confit, and shaved Parmesan</i>           | 33      |

## PLAT DU JOUR

|                  |
|------------------|
| FRIDAY           |
| BOUILLABAISSE    |
| 49               |
| SATURDAY         |
| BEEF BOURGUIGNON |
| 51               |
| 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 \**