

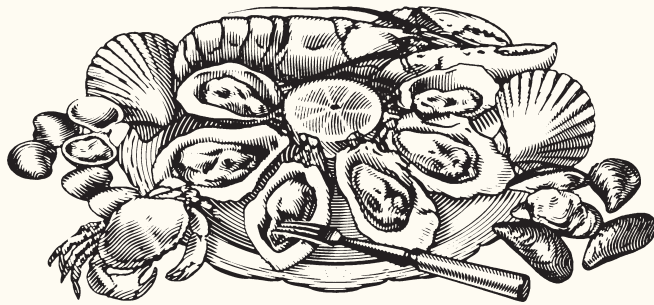
BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINÉE	21
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, avocado, ricotta salata, truffle vinaigrette</i>	23
SALMON CRUDO* <i>with citrus miso cream, crispy quinoa, chili and ponzu dressing</i>	32
BIBB LETTUCE SALAD <i>with croutons, chervil, Champagne tarragon vinaigrette</i>	20
ESCARGOTS <i>in garlic butter</i>	25
RUSTIC PÂTÉ DE CAMPAGNE <i>with pickled vegetables, fig jam, whole grain mustard, and grilled French baguette</i>	25
WARM GOAT CHEESE AND CARAMELIZED ONION TART	23
ENDIVE SALAD <i>with blue cheese, toasted walnuts, pickled pears, and a walnut balsamic vinaigrette</i>	27
STEAK TARTARE*	24 / 32
SMOKED SALMON <i>with crème fraîche and toasted brioche</i>	24

LE BAR A HUÎTRES



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 28*

Seafood Ceviche 28*

SALADES, ŒUFS ET SANDWICHES

SALADE NIÇOISE* <i>fresh seared tuna, arugula, French beans, and marinated tomatoes</i>	37
FRISÉE AUX LARDONS* <i>chicory salad with a warm bacon shallot vinaigrette and a soft-poached egg</i>	25
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut, and lentil salad</i>	38
OMELETTE* <i>with fines herbes and pommes frites or salad</i>	25
EGGS BENEDICT* <i>poached eggs, Canadian bacon, and hollandaise with pommes frites or salad</i>	29
EGGS NORWEGIAN* <i>poached eggs with smoked salmon and hollandaise with pommes frites or salad</i>	32
LAMB SANDWICH <i>with roasted zucchini, peppers, and gremolata sauce</i>	27
TOASTED FRENCH HAM AND GRUYÈRE SANDWICH <i>with sliced tomato on country bread</i>	26
CHICKEN CLUB <i>grilled with lettuce, tomato, avocado, bacon, and mayonnaise, served with pommes frites</i>	29

ENTRÉES

SEARED SALMON <i>with leaks fondu, confit potatoes, trout roe, and lemon beurre blanc</i>	47
MOULES FRITES	35
MACARONI AU GRATIN <i>French ham and truffle, sauce Mornay</i>	25
STEAK FRITES* <i>maître d' butter or Béarnaise sauce</i>	49
PUMPKIN RAVIOLI <i>with ricotta, Gorgonzola, brown butter and sage, pumpkin seeds</i>	35
PETIT STEAK* <i>with Béarnaise sauce and pommes frites</i>	38
ROASTED CHICKEN "MARSALA" <i>with wild mushrooms and roasted potato millefeuille</i>	37
BEEF STROGANOFF <i>with buttered noodles</i>	38
BISTRO BURGER* / CHEESEBURGER* <i>with caramelized onions, oven-dry tomato, and rosemary aioli</i>	30 / 31
BALTHAZAR BURGER* / CHEESEBURGER*	29 / 30
NY STRIP STEAK "AU POIVRE"* <i>with spinach and pommes frites</i>	59
CHICKEN PAILLARD <i>with with frisée, tomato confit, and shaved Parmesan</i>	34

PLAT DU JOUR

FRIDAY
BOUILLABAISSE
49

SATURDAY
BEEF BOURGUIGNON
51

SUNDAY
LOBSTER FRITES
59

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 **