BALTHAZAR
~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINÉE 23

BALTHAZAR SALAD *with haricots verts, asparagus, fennel, avocado, ricotta salata, truffle vinaigrette* 24

BIBB LETTUCE SALAD *with croutons, chervil, Champagne tarragon vinaigrette* 22

ESCARGOTS *in garlic butter* 26

WARM GOAT CHEESE AND CARAMELIZED ONION TART 24

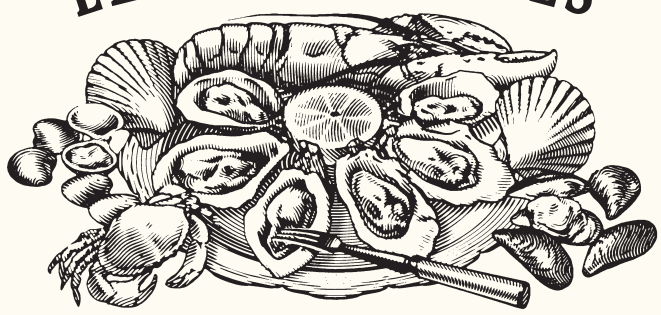
SMOKED SALMON *with crème fraîche and toasted brioche* 25

STEAK TARTARE* 26 / 35

ASPARAGUS VICHYSSOISE *with goat cheese mousse and multigrain croutons* 26

FRUIT PLATE 16

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*

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

SEARED SALMON *with broccolini and toasted hazelnuts, whole grain mustard sauce* 46

SALADE NIÇOISE* *fresh seared tuna, arugula, French beans, and marinated tomatoes* 39

CHICKEN PAILLARD *with frisée, tomato confit, and shaved Parmesan* 36

GRILLED SULLIVAN COUNTY TROUT *over a warm spinach, walnut, and lentil salad* 39

SWEET PEA RAVIOLI *with toasted pistachios, radish, and a brown butter mint sauce* 38

MACARONI AU GRATIN *French ham and truffle, sauce Mornay* 26

STEAK FRITES* *maître d' butter* 49

BEEF STROGANOFF *with buttered noodles* 39

MOULES FRITES 38

PETIT STEAK* *with Béarnaise sauce and pommes frites* 39

CHEF'S BURGER* / CHEESEBURGER* *with caramelized onions, oven-dried tomato, and rosemary aioli* 32/33

BALTHAZAR BURGER* / CHEESEBURGER* 31/32

LES ŒUFS ET CLASSIQUES

EGGS FLORENTINE* *poached eggs with spinach, artichokes, and béchamel* 29

OMELETTE* *with fines herbes and Gruyère or cheddar cheese* 26

EGGS BENEDICT* *poached eggs, Canadian bacon, and hollandaise with homefries or salad* 29

AVOCADO AND POACHED EGGS ON TOAST* *with lemon-herb dressing* 27

CORNED BEEF HASH AND EGGS* 26

EGGS NORWEGIAN* *poached eggs with smoked salmon and hollandaise with homefries or salad* 32

EGGS IN PURGATORY* *baked eggs, tomato ragoût, chorizo, and crispy polenta* 29

SCRAMBLED EGGS IN PUFF PASTRY *with wild mushrooms and asparagus* 31

PANCAKES *fresh strawberries, banana, lime zest, and banana coulis* 25

CROQUE MADAME *French ham, Gruyère, Béchamel with a sunny-side-up egg* 26

BELGIAN WAFFLES *with warm berries* 25

LES GARNITURES

POMMES FRITES	14	APPLEWOOD SMOKED BACON	12
TOMATO PROVENÇAL	8	CUMBERLAND SAUSAGE	9
SAUTÉED 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 **

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