

**BALTHAZAR**  
RESTAURANT  
2012 **5** 2017  
**YEARS**

**HIGH FIVE TEA**

£29.50 per person

SELECTION OF CAKES & PASTRIES

*Raspberry & Valrhona 'Balthazar Icon'*

*Tea Time Gooseberry Roulade*

*Blueberry Union Macaroon*

*The Golden Bombe*

*Queen of Tarts*

BUTTERMILK SULTANA & PLAIN SCONES

*with Devonshire clotted cream & homemade strawberry preserve*

SELECTION OF SANDWICHES

*Cucumber, mint & homemade hummus*

*Smoked salmon & lemon crème fraîche*

*Egg mayonnaise & watercress*

*Coronation chicken & apricot*

*Lobster prawn roll*

BALTHAZAR BIRTHDAY TREAT

*Cannelés bordelais to take home*

CHOICE OF HERBAL TEAS & INFUSIONS

**HIGH FIVE CELEBRATION TEA**

£39.50 per person

*sandwiches, pastries & scones as above plus*

'THE GOLDEN FIZZ'

*Veuve Clicquot Champagne Rose, Pinky Vodka, Cocchi Rosa*

*Aperitivo, Crystallised Rose Petals & Citrus*

*or*

GLASS OF GASTON CHIQUET CHAMPAGNE

**IMPERIAL CAVIAR**

30gr - £58.00

WITH BLINIS & CRÈME FRAÎCHE

*A luxurious addition to your afternoon tea*

POST CARD TEAS

*Earl Grey, Darjeeling, English Breakfast, Chai, Assam,*

*Jasmine, Sencha, Chamomile, Fresh Mint or Ginger*

**@BALTHAZARLONDON**

**#HIGHFIVETEА**

*All our cakes & pastries are baked on the premises by our Head Pastry Chef, Régis Beauregard & his team. Should you have any dietary requirements, our allergen menu is available upon request. For further information please ask a member of our staff.*