

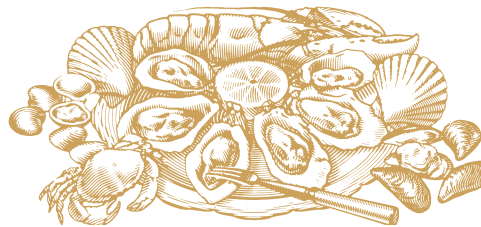
BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINEE	9.00
BLACK IBERICO TOMATO SALAD	6.50
SALADE DE COEUR DE LAITUE <i>butter lettuce with a crème fraîche and hazelnut dressing</i>	6.00
BURRATA <i>with sliced heritage tomato, roasted flaked hazelnuts and a Sherry balsamic reduction</i>	11.00
ESCARGOTS <i>with garlic butter</i>	10.50
OCTOPUS, TOMATO & BASIL SALAD <i>with shallots, olives and a lemon dressing</i>	9.00
FRISÉE AUX LARDONS <i>curly endive salad with a warm bacon shallot vinaigrette and a soft poached egg</i>	10.00
STEAK TARTARE	9.75 / 15.25
CHICKEN LIVER PARFAIT <i>with red onion confit and grilled country bread</i>	9.00
WARM ENGLISH ASPARAGUS <i>with melted butter</i>	10.00
ROASTED BEET SALAD <i>with endive, mâche, toasted hazelnuts and fourme d'ambert</i>	9.00
DUCK RILLETTES AND BAYONNE HAM <i>celeriac remoulade, pickles, cornichons and red grape mustard</i>	11.00
GARLIC PRAWNS <i>with piment d'Espelette served with warm fougasse provençale</i>	10.00
NETTLE AGNOLOTTI <i>nettle and ricotta ravioli served with sun-dried tomato, wilted rocket and toasted pine nuts</i>	9.50/14.50

LE BAR A HUÎTRES



PLATEAUX DE FRUITS DE MER

LE PETIT 40.00	} Lobster* Whelks Mussels Dressed Crab	} Langoustine* Shrimp Oysters Ceviche
LE GRAND 75.00		
LE BALTHAZAR 115.00		

* Le Balthazar only

OYSTERS & SHELLFISH

Rock Oyster	1/2 dozen 16.50	1/2 Lobster	17.50
Fines de Claire	1/2 dozen 17.50	Langoustine	1/2 dozen 24.00
Oyster du Jour	MP	Dressed Crab	15.50
Grilled Whole Lobster	34.00	Ceviche	12.00

with garlic butter

OSCIETRA CAVIAR *with blinis and crème fraîche*

10gr 30.00 ~ 30gr 90.00

Prawn Cocktail 13.00

PLATS DU JOUR



MONDAY

ROAST COD BRANDADE

19.00

TUESDAY

PORK BELLY

19.00

WEDNESDAY

SAFFRON SCALLOP RISOTTO

21.00

THURSDAY

VEAL SCHNITZEL HOLSTEIN

22.00

FRIDAY

BOUILLABAISSE

22.00

SATURDAY & SUNDAY

OX CHEEK BOURGUIGNON

22.00

ENTREES

ROASTED STONE BASS <i>with artichoke purée, smoked aubergine, baby fennel and a tomato, basil and olive dressing</i>	22.00
LOBSTER SPAGHETTI <i>with roast tomatoes, piment d'Espelette and basil</i>	27.00
GRILLED FILLET OF SALMON <i>over a warm spinach, walnut and lentil salad</i>	18.00
DOVER SOLE MEUNIÈRE <i>with parsley potatoes</i>	32.00
FISH PIE <i>with buttered leeks, champignon de Paris in a shallot and white wine velouté</i>	17.00
SALADE NIÇOISE <i>with fresh seared tuna</i>	17.50
GRILLED WHOLE DORADE <i>with romesco sauce, grilled lemon and a herb salad</i>	18.00
SMOKED HADDOCK MONTE CARLO <i>with buttered spinach, confit tomato, poached egg and grain mustard potatoes</i>	18.00
MOULES FRITES	15.50
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DUCK CONFIT <i>with butter beans, dandelion greens, mange tout and sugar snaps with a Sherry dressing</i>	19.50
BALTHAZAR STEAK FRITES <i>entrecôte steak with maître d' butter or béarnaise sauce</i>	23.00
DUCK SHEPHERD'S PIE	19.00
ROAST RUMP OF LAMB <i>with a herb crust, tomatoes and courgettes Provençales</i>	23.00
CHICKEN PAILLARD <i>with a frisée salad, roasted tomato and Parmesan</i>	17.50
MACARONI CHEESE <i>with gruyère cheese</i>	13.00 / with bacon 14.00
FILLET DE BOEUF AU POIVRE <i>with pommes frites and spinach</i>	35.00
ARTICHOKE A LA BARIGOULE <i>with herb gnocchi</i>	16.00
BEEF FILLET STROGANOFF <i>with pilaf rice, hot smoked paprika and sour cream</i>	19.00
BALTHAZAR HAMBURGER / CHEESEBURGER	16.00 / 17.00

LES GARNITURES

5.00

POMMES FRITES
ONION RINGS
POMMES PUREE
SAUTEED SPINACH
GRATIN DAUPHINOIS
MUSHROOM FRICASSEE
HARICOTS VERTS
JERSEY ROYALS

Les Grillades

COTE DE BOEUF *for two* 66.00

RIB EYE *on the bone* 33.50

EXECUTIVE CHEF: ROBERT REID

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.

For further information regarding allergens in our dishes please ask a member of our staff. Please note our pommes frites are cooked in peanut oil.

A discretionary 12.5% service charge will be added to your bill