

BALTHAZAR

RESTAURANT

BRUNCH

Saturday & Sunday 10:00 a.m. — 4:00 p.m.

HORS D'ŒUVRES

BALTHAZAR ARTISAN BREAD.....	3.50
PÂTÉ DE CAMPAGNE.....	9.00
<i>with cornichons, pickles and grilled potato bread</i>	
BURRATA.....	11.00
<i>with Datterino tomatoes, basil pesto, olive oil and fresh basil</i>	
ESCARGOTS <i>with garlic butter</i>	10.50
CHICKEN LIVER PARFAIT.....	9.00
<i>with red onion confit and grilled country bread</i>	
SEABASS CEVICHE <i>with elderflower and lime</i>	12.50
SALMON TARTARE <i>with honey, mustard and crème fraîche</i>	12.50
ONION SOUP GRATINEE.....	9.00
GARLIC PRAWNS.....	10.50
<i>with piment d'Espelette and warm potato bread</i>	
STEAK TARTARE.....	9.75 / 15.25
BEETROOT, APPLE & GOATS CURD SALAD... 9.00	
<i>with orange and lavender honey dressing</i>	

Prawn Cocktail 12.50

ENTREES

MONKFISH & SHELLFISH LINGUINE <i>with roasted tomatoes, basil and tomato rouille</i>	21.00
GRILLED FILLET OF SALMON <i>with a warm spinach, walnut and lentil salad</i>	18.00
MOULES FRITES	16.00
DOVER SOLE MEUNIÈRE <i>with Jersey royals</i>	33.00
SEA BASS "EN PAPILLOTTE" <i>with Jerusalem artichoke, mussels, fennel and tarragon</i>	21.00
SALAD NIÇOISE <i>with fresh seared tuna</i>	17.50
BALTHAZAR CHOPPED SALAD.....	15.00
<i>with chicken, avocado, blue cheese, hard boiled eggs, sweetcorn and bacon</i>	
STEAK FRITES	25.00
<i>entrecôte steak with maître d' butter or béarnaise sauce / extra sauce 1.00</i>	
CHICKEN PAILLARD <i>with frisée salad, roasted tomato and Parmesan</i>	17.50
DUCK CONFIT	19.50
<i>with cipollini onions, wild garlic, sauteed Jersey royals, wild mushrooms and red wine jus</i>	
BALTHAZAR HAMBURGER / CHEESEBURGER	16.00/17.00
FILET DE BOEUF	35.00
<i>with bone marrow, pont neuf potatoes and sauce bordelaise or sauce au poivre</i>	
DUCK SHEPHERDS PIE.....	19.00
MACARONI CHEESE <i>with comté cheese</i>	13.00 / with bacon 14.00
BAKED AUBERGINE FARCIE À LA PROVENÇALE.....	16.00
<i>served with an artichoke ragoût, walnuts and a rocket salad</i>	

LAMB SHANK
with pommes purée
19.00

COTE DE BOEUF
*served with bone marrow and maître d'
butter or béarnaise sauce*
72.00

LE PANIER

A basket of *freshly baked bread* and mini pastries from our bakery served with a selection of our *homemade* jams, marmalade and hazelnut chocolate spread

10.00

Croissant	3.00
Croissant Aux Amandes	3.25
Pain Au Chocolat	3.25
Pain Aux Raisins	3.25
Kouign Amann	3.75

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

LE BAR A HUÎTRES

PLATEAUX DE FRUITS DE MER		
LE PETIT	LE GRAND	LE BALTHAZAR
40.00	75.00	115.00

CAVIAR		SHELLFISH	
Royal Baerii 30gr - 52.50		Grilled Lobster	21.00/41.00
<i>with blinis and crème fraîche</i>		<i>with pommes frites and garlic butter</i>	
Imperial 30gr - 58.00		Lobster	20.00/40.00
<i>with blinis and crème fraîche</i>		Langoustine	1/2 dozen 24.00
Oscietra 30gr - 79.00		1/4 Pint Prawns	11.50
<i>with blinis and crème fraîche</i>		<i>with mayonnaise and fresh lemon</i>	

OYSTERS

Rock oyster	Fines de Claire	Oyster du jour
1/2 dozen 17.00	1/2 dozen 18.00	MP

Brunch

BALTHAZAR STEAK & EGG
served with pommes frites
25.50

FULL ENGLISH BREAKFAST
two free range eggs, bacon, beans, Cumberland sausage, mushrooms, grilled tomato, homes fries and fried bread
(vegetarian option available)
15.75

SCRAMBLED EGGS & CORNISH CRAB
with toasted Balthazar sourdough and crème fraîche
12.50

OMELETTE ARNOLD BENNETT
served with a green salad
15.00

AVOCADO ON TOAST WITH POACHED EGGS
served on Balthazar sourdough toast with a tomato salsa
12.50

OMELETTE "AUX FINES HERBES"
with gruyère and a mixed salad
13.00

EGGS BENEDICT
toasted homemade muffin with ham, poached eggs and hollandaise sauce
13.00

EGGS ROYALE
toasted homemade muffin with smoked salmon, poached eggs and hollandaise sauce
14.00

EGGS FLORENTINE
toasted homemade muffin with spinach, poached eggs and hollandaise sauce
13.50

NEW YORK PANCAKES
with fresh banana and maple syrup
8.50

ALMOND WAFFLES
with warm berries, crème fraîche and maple syrup
8.50

FRESH FRUIT SALAD
7.00/ with Greek yoghurt 8.50

CHERRY & GOJI BERRY GRANOLA
with fresh fruit and Greek yoghurt
5.50

LES GARNITURES

5.00

POMMES FRITES
ONION RINGS
IBERICO TOMATO SALAD
POMMES PURÉE
SAUTEED SPINACH
GRATIN DAUPHINOIS
MUSHROOM FRICASSÉE
HARICOTS VERTS
JERSEY ROYALS
PUY LENTILS VINAIGRETTE

EXECUTIVE CHEF: ROBERT REID