

BALTHAZAR

RESTAURANT

BRUNCH

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

HORS D'ŒUVRES

BALTHAZAR ARTISAN BREAD	4.00
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>	
SALADE DE LAITUE	9.00

CRUSTACEA BAR

Dressed Crab	15.50	Fines de Claire	1/2 dozen 18.50
Prawns Cocktail	12.50	Carlingford	1/2 dozen 17.50
Langoustine	1/2 dozen 24.00	Jersey Pearls	1/2 dozen 17.50
1/4 Pint Prawns	11.50	Dungarvan	1/2 dozen 17.50

LOBSTER

POACHED	GRILLED	THERMIDOR
20.00/40.00	21.00/42.00	22.00/44.00

CAVIAR 30G

BAERII	IMPERIAL	OSCIETRA
52.50	58.00	79.00

served with blinis and crème fraîche

PLATEAUX DE FRUITS DE MER

LE PETIT	LE GRAND	LE BALTHAZAR
40.00	75.00	115.00

ENTREES

LOBSTER SPAGHETTI <i>with roast tomatoes, piment d'Espelette and basil</i>	27.00
GRILLED FILLET OF SALMON <i>with a warm spinach, walnut and lentil salad</i>	18.00
MOULES FRITES	16.00
DOVER SOLE MEUNIERE <i>with new potatoes</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	27.50
<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>	18.50
DUCK CONFIT	19.50
<i>with butter beans, dandelion greens, mange tout and sugar snaps with a Sherry dressing</i>	
BALTHAZAR HAMBURGER / CHEESEBURGER	16.00/17.00
FILET DE BOEUF <i>with bone marrow, pont neuf potatoes and sauce bordelaise or sauce au poivre</i>	35.00
DUCK PIE	21.00
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 ragout, walnuts and a rocket salad</i>	

DAUBE DE BOEUF
with pommes purée
22.00

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

LES GARNITURES

5.00

POMMES FRITES
ONION RINGS
CHERRY TOMATO SALAD
POMMES PURÉE
SAUTEED SPINACH
GRATIN DAUPHINOIS
HARICOT VERTS
BUTTERED NEW POTATOES
PUY LENTILS VINAIGRETTE

EXECUTIVE CHEF: ROBERT REID

Brunch

BALTHAZAR STEAK & EGG
served with pommes frites
28.00

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