

# BALTHAZAR

~ RESTAURANT ~

## BRUNCH

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

### HORS D'ŒUVRES

<b>BALTHAZAR ARTISAN BREAD</b> .....	3.00
<b>PÂTÉ DE CAMPAGNE</b> .....	9.00
<i>with cornichon, pickles and grilled potato bread</i>	
<b>BURRATA</b> .....	11.00
<i>with roasted vine cherry tomatoes, balsamic and basil</i>	
<b>ESCARGOTS</b> <i>with garlic butter</i> .....	10.50
<b>CHICKEN LIVER PARFAIT</b> .....	9.00
<i>with red onion confit and grilled country bread</i>	
<b>SEABASS CEVICHE</b> <i>with elderflower and lime</i> .....	12.50
<b>SALMON TARTARE</b> <i>with honey mustard and crème fraîche</i> .....	10.00
<b>ONION SOUP GRATINEE</b> .....	9.00
<b>GARLIC PRAWNS</b> .....	10.50
<i>with piment d'Espelette and warm fougasse provençale</i>	
<b>STEAK TARTARE</b> .....	9.75 / 15.25
<b>KALE SALAD</b> .....	9.00
<i>with butternut squash, Marcona almonds and a buttermilk dressing</i>	

*Prawn Cocktail 13.00*

### ENTREES

<b>LOBSTER SPAGHETTI</b> <i>with roasted tomatoes, piment d'Espelette and basil</i> . . . .	27.00
<b>GRILLED FILLET OF SALMON</b> <i>with a warm spinach, walnut and lentil salad</i> . . . . .	18.00
<b>MOULES FRITES</b> . . . . .	16.00
<b>DOVER SOLE MEUNIERE</b> <i>with parsley potatoes</i> . . . . .	33.00
<b>SMOKED HADDOCK MONTE CARLO</b> <i>with buttered spinach, confit tomato, poached egg and grain mustard potatoes</i> . . . . .	19.00
<b>SALAD NIÇOISE</b> <i>with fresh seared tuna</i> . . . . .	17.50
<b>BALTHAZAR CHOPPED SALAD</b> .....	15.00
<i>with chicken, avocado, blue cheese, hard boiled eggs, sweetcorn and bacon</i>	
<b>STEAK FRITES</b> . . . . .	25.00
<i>entrecôte steak with maître d' butter or béarnaise sauce / extra sauce 1.00</i>	
<b>CHICKEN PAILLARD</b> <i>with frisée salad, roasted tomato and Parmesan</i> . . . . .	17.50
<b>DUCK CONFIT</b> . . . . .	19.50
<i>with Cipollini onions, wild mushrooms, wild garlic, confit new potatoes and a red wine jus</i>	
<b>BALTHAZAR HAMBURGER / CHEESEBURGER</b> . . . . .	16.00/17.00
<b>MACARONI CHEESE</b> <i>with gruyère cheese</i> . . . . .	13.00 / with bacon 14.00
<b>BAKED AUBERGINE FARCIE À LA PROVENÇALE</b> .....	16.00
<i>served with an artichoke ragu, walnuts and a rocket salad</i>	
<b>FILET DE BOEUF AU POIVRE</b> <i>with pommes frites and spinach</i> . . . . .	35.00
<b>DUCK SHEPHERDS PIE</b> . . . . .	19.00



### COQ AU VIN

*Red wine marinated chicken, braised with smoked bacon and baby mushrooms served with vichy carrots 20.00*



### 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

<b>Croissant</b> .....	3.00
<b>Croissant Aux Amandes</b> .....	3.25
<b>Pain Au Chocolat</b> .....	3.25
<b>Pain Aux Raisins</b> .....	3.25
<b>Kouign Amann</b> .....	3.75

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

### LE BAR A HUÎTRES

#### PLATEAUX DE FRUITS DE MER

<b>LE PETIT</b>	<b>LE GRAND</b>	<b>LE BALTHAZAR</b>
40.00	75.00	115.00

#### CAVIAR

<b>Royal Baerii</b> <i>with blinis and crème fraîche</i> 30gr - 55.00
<b>Imperial Oscietra</b> <i>with blinis and crème fraîche</i> 30gr - 85.00

#### SHELLFISH

<b>Grilled Whole Lobster</b> 34.00 <i>with garlic butter</i>
<b>1/2 Lobster</b> 17.50
<b>Langoustine</b> 1/2 dozen 24.00
<b>1/4 Pint Prawns</b> 11.50 <i>with mayonnaise and fresh lemon</i>

#### OYSTERS

<b>Rock oyster</b> 1/2 dozen 17.00	<b>Fines de Claire</b> 1/2 dozen 18.00	<b>Oyster du jour</b> MP
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### Brunch

#### BALTHAZAR STEAK & EGG

*served with pommes frites*  
25.00

#### FULL ENGLISH BREAKFAST

*two free range eggs, bacon, beans, Cumberland sausage, mushrooms, grilled tomato, homes fries and fried bread*  
(vegetarian option available)  
15.50

#### SCRAMBLED EGGS & CORNISH CRAB

*with toasted Balthazar sourdough and crème fraîche*  
11.50

#### 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

#### HOMEMADE GRANOLA

*with fresh berries and Greek yoghurt*  
5.50

### LES GARNITURES

5.00

POMMES FRITES
ONION RINGS
SALADE DE TOMATES
POMMES PUREE
SAUTEED SPINACH
GRATIN DAUPHINOIS
MUSHROOM FRICASSÉE
HARICOTS VERTS
NEW POTATOES
SALAD DE LAITUE

EXECUTIVE CHEF: ROBERT REID