

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

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 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 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 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 HÙÎTRES

PLATEAUX DE FRUITS DE MER

LE PETIT	LE GRAND	LE BALTHAZAR
40.00	75.00	115.00

CAVIAR

Royal Baerii 30gr - 52.50	
<i>with blinis and crème fraîche</i>	
Imperial 30gr - 58.00	
<i>with blinis and crème fraîche</i>	
Oscietra 30gr - 79.00	
<i>with blinis and crème fraîche</i>	

SHELLFISH

Grilled Lobster	21.00/41.00
<i>with pommes frites and garlic butter</i>	
Lobster	20.00/40.00
Langoustine	1/2 dozen 24.00
1/4 Pint Prawns	11.50
<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
BUTTERED NEW POTATOES
PUY LENTILS VINAIGRETTE

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 french fries are cooked in peanut oil. Fish dishes may contain bones or shells. Olives may contain pits.