

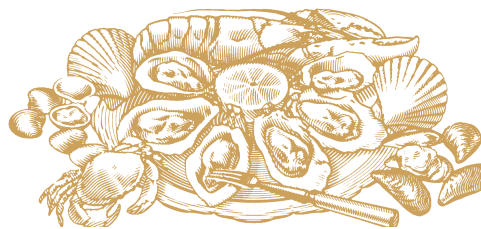
# BALTHAZAR

RESTAURANT

## HORS D'ŒUVRES

SELECTION OF BALTHAZAR ARTISAN BREAD	3.50
PÂTÉ DE CAMPAGNE <i>with cornichons, pickles and grilled potato bread</i>	9.00
ONION SOUP GRATINEE	9.00
OCTOPUS, TOMATO & BASIL SALAD <i>with shallots, olives and a lemon dressing</i>	9.00
STEAK TARTARE	9.75/15.25
BURRATA <i>with Datterino tomatoes, basil pesto, olive oil and fresh basil</i>	11.00
ESCARGOTS <i>with garlic butter</i>	10.50
CHICKEN LIVER PARFAIT <i>with confit red onion, marmelade and grilled country bread</i>	9.00
SEABASS CEVICHE <i>with elderflower and lime</i>	12.50
WARM ENGLISH ASPARAGUS <i>with melted butter</i>	10.00
BEETROOT, APPLE AND GOATS CURD SALAD <i>with orange and lavender honey dressing</i>	9.00
GARLIC PRAWNS <i>with piment d'Espelette and warm potato bread</i>	10.50
SALMON TARTARE <i>with honey, mustard and crème fraîche</i>	12.50
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	LE GRAND	LE BALTHAZAR
40.00	75.00	115.00

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

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

*Prawn Cocktail 12.50*  
*Dressed Crab 15.50*

## PLATS DU JOUR



### MONDAY

LAPIN À LA MOUTARDE  
19.00



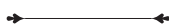
### TUESDAY

WILD BOAR SAUSAGE  
*with Puy Lentils*  
18.00



### WEDNESDAY

GRILLED DORADE  
19.00



### THURSDAY

COQ AU VIN  
19.50



### FRIDAY

BOUILLABAISSE  
22.00



### SAT & SUN

LAMB SHANK  
*with pommes purée*  
19.00

## ENTREES

ROASTED STONE BASS <i>aux agrumes served with crushed Jersey royals, courgette and carrot thyme ribbons</i>	22.50
MOULES FRITES	16.00
MONKFISH AND SHELLFISH LINGUINE <i>with roasted tomatoes, basil and tomatoes rouille</i>	21.00
GRILLED FILLET OF SALMON <i>over a warm spinach, walnut and lentil salad</i>	18.00
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
SALADE NIÇOISE <i>with fresh seared tuna</i>	17.50
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STEAK FRITES <i>entrecôte steak with maître d' butter or béarnaise sauce / extra sauce 1.00</i>	25.00
DUCK CONFIT <i>with cipollini onions, wild garlic, sauteed Jersey royals, wild mushrooms and red wine jus</i>	19.50
ROAST RACK OF LAMB <i>with a red grape mustard and parsley crust, ratatouille and herb salad</i>	24.00
CHICKEN PAILLARD <i>with a frisée salad, roasted tomato and Parmesan</i>	17.50
VEAL SCHNITZEL HOLSTEIN <i>with haricots verts</i>	24.00
BEEF STROGANOFF <i>with pilaf rice, hot smoked paprika and sour cream</i>	19.50
BALTHAZAR HAMBURGER / CHEESEBURGER	16.00 / 17.00
DUCK SHEPHERDS PIE	19.00
MACARONI CHEESE <i>with comté cheese</i>	13.00 / with bacon 14.00
BAKED AUBERGINE FARCIE À LA PROVENÇALE <i>served with an artichoke ragoût, walnuts and a rocket salad</i>	16.00

## Les Grillades

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

RIB EYE on the bone 36.00  
*served with pommes frites and maître d' butter or béarnaise sauce*

FILET DE BOEUF 35.00  
*with bone marrow, pont-neuf potatoes and sauce Bordelaise or sauce au poivre*

## LES GARNITURES 5.00

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

— Private Dining Available —

EXECUTIVE CHEF: ROBERT REID

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

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.

11th April 2017