BALTHAZAR
~ RESTAURANT ~

HORS D'ŒUVRES

SELECTION OF BALTHAZAR ARTISAN BREAD	3.50
ONION SOUP GRATINEE	9.00
PÂTÉ DE CAMPAGNE *with cornichon, pickles and grilled potato bread*	9.00
BURRATA *with roasted vine cherry tomatoes, balsamic and basil*	11.00
ESCARGOTS *with garlic butter*	10.50
OCTOPUS, TOMATO & BASIL SALAD *with shallots, olives and a lemon dressing*	9.00
STEAK TARTARE	9.75 / 15.25
CHICKEN LIVER PARFAIT *with red onion confit and grilled country bread*	9.00
SEABASS CEVICHE *with elderflower and lime*	12.50
ROASTED BEETROOT SALAD *with candied hazelnuts, goats' cheese and hazelnut vinaigrette*	9.00
GARLIC PRAWNS *with piment d'Espelette and warm fougasse*	10.50
VAR SMOKED SALMON *with cervelle de canut, toasted brioche*	12.50
PUMPKIN AGNOLOTTI *with toasted pumpkin seeds, brown butter and sage*	9.50/14.00
KALE SALAD *with butternut squash, Marcona almonds and a buttermilk dressing*	9.00
FRISEE AUX LARDONS *with a poached egg, bacon, shallots and a mustard vinaigrette*	10.00

Prawn Cocktail 13.00
Dressed Crab 15.50

PLATS DU JOUR

MONDAY
LAPIN À LA MOUTARDE
19.00

TUESDAY
WILD BOAR SAUSAGE
with Puy Lentils
18.00

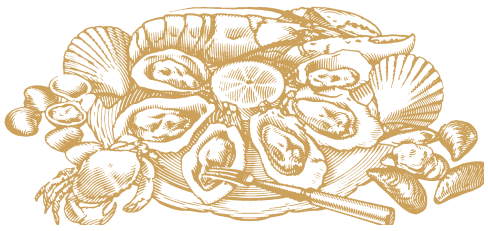
WEDNESDAY
COQ AU VIN
19.00

THURSDAY
VEAL SCHNITZEL
22.00

FRIDAY
BOUILLABAISSE
22.00

SAT & SUN
LAMB SHANK
with pappardelle Vadouwan
19.00

LE BAR A HUÎTRES



PLATEAUX DE FRUITS DE MER

LE PETIT	LE GRAND	LE BALTHAZAR
40.00	75.00	115.00

CAVIAR

Royal Baerii
with blinis and crème fraîche
30gr - 55.00

Imperial Oscietra
with blinis and crème fraîche
30gr - 85.00

SHELLFISH

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

OYSTERS

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

ENTREES

ROASTED STONE BASS *with artichoke purée, smoked aubergine, baby fennel and a tomato, basil and olive dressing*	22.00
MOULES FRITES	16.00
SMOKED HADDOCK MONTE CARLO *with buttered spinach, confit tomato, poached egg and grain mustard potatoes*	19.00
LOBSTER SPAGHETTI *with roasted tomatoes, piment d'Espelette and basil*	27.00
GRILLED FILLET OF SALMON *over a warm spinach, walnut and lentil salad*	18.00
DOVER SOLE MEUNIERE *with parsley potatoes*	33.00
SALADE NIÇOISE *with fresh seared tuna*	17.50
FISH PIE *with buttered leeks, champignon de Paris in a shallot and white wine velouté*	18.50
STEAK FRITES *entrecôte steak with maître d' butter or béarnaise sauce / extra sauce 1.00*	25.00
DUCK CONFIT *with butter beans, wild mushrooms, dandelion and a sherry vinaigrette*	19.50
ROAST RACK OF LAMB *with a red grape mustard and parsley crust, ratatouille and herb salad*	24.00
CHICKEN PAILLARD *with a frisée salad, roasted tomato and Parmesan*	17.50
MACARONI CHEESE *with gruyère cheese*	13.00 / *with bacon* 14.00
FILET DE BOEUF AU POIVRE *with pommes frites and spinach*	35.00
BAKED AUBERGINE FARCIE À LA PROVENÇALE *served with an artichoke ragu, walnuts and a rocket salad*	16.00
BEEF FILLET STROGANOFF *with pilaf rice, hot smoked paprika and sour cream*	19.50
BALTHAZAR HAMBURGER / CHEESEBURGER	16.00 / 17.00
DUCK SHEPHERDS PIE	19.00

Les Grillades

COTE DE BOEUF *(for two)* *served with bone marrow and maître d' butter or béarnaise sauce*	72.00
RIB EYE *on the bone* *served with pommes frites and maître d' butter or béarnaise sauce*	36.00

LES GARNITURES 5.00

POMMES FRITES
ONION RINGS
SALADE DE TOMATES
POMMES PUREE
SAUTEED SPINACH
GRATIN DAUPHINOIS
MUSHROOM FRICASSEE
HARICOTS VERTS
NEW POTATOES
BRUSSELS SPROUTS & CHESTNUTS

Private Dining Available

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

EXECUTIVE CHEF: ROBERT REID

12th December 2016

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 piths.