

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
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
ROCKET AND SPINACH AGNOLOTTI <i>served with goat cheese, fresh tomatoes, wilted rocket and toasted halzenuts</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

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 1/2 dozen 17.00	Fines de Claire 1/2 dozen 18.00	Oyster du jour MP
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Prawn Cocktail 12.50
Dressed Crab 15.50

ENTREES

ROASTED STONE BASS <i>aux agrumes served with crushed Jersey royals, courgette and carrot thyme ribbons</i>	22.50
MOULES FRITES	16.00
LOBSTER SPAGHETTI <i>with roast tomatoes, piment d'Espelette and basil</i>	27.00
GRILLED FILLET OF SALMON <i>over a warm spinach, walnut and lentil salad</i>	18.00
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
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 butter beans, dandelion greens, mange tout and sugar snaps with a Sherry dressing</i>	19.50
ROAST RACK OF LAMB <i>with a red grape mustard and parsley crust, ratatouille and herb salad</i>	24.00
FILET DE BOEUF <i>with bone marrow, wild mushrooms, pont-neuf potatoes and sauce Bordelaise or sauce au poivre</i>	35.00
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

PLATS DU JOUR



MONDAY

LAPIN À LA PROVENÇALE
19.00



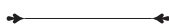
TUESDAY

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

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

LES GARNITURES

POMMES FRITES	5.00
ONION RINGS	
IBERICO TOMATO SALAD	
POMMES PURÉE	
GRATIN DAUPHINOIS	
MUSHROOM FRICASSÉE	
HARICOTS VERTS	
BUTTERED NEW POTATOES	
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 piths.

27th June 2017