

BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

SELECTION OF BALTHAZAR ARTISAN BREAD	4.00
SALADE DE LAITUE	9.00
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 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
PUMPKIN AGNOLOTTI <i>pumpkin and ricotta ravioli served with roasted butternut squash, pumpkin seeds, pickled cabbage</i>	9.50/14.50
BAKED SCALLOPS 3/5 <i>with parsley, caramelised garlic, piment d'Espelette and fermented soy dressing</i>	15.00/24.00

ENTREES

ROASTED FILLET OF COD <i>with roasted cherry tomatoes, broad beans and salt cod brandade</i>	22.00
MOULES FRITES	11.50/16.00
LOBSTER SPAGHETTI <i>with roasted 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 new potatoes</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
FISH PIE <i>with buttered leeks, champignon de Paris in a shallot and white wine velouté</i>	19.50
STEAK FRITES <i>entrecôte steak with maître d' butter or béarnaise sauce / extra sauce 1.00</i>	27.50
DUCK CONFIT <i>with butter beans, dandelion greens, mange tout and sugar snaps with Sherry dressing</i>	19.50
ROAST RACK OF LAMB <i>with red grape mustard and parsley crust, ratatouille and herb salad</i>	26.00
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 frisée salad, roasted tomato and Parmesan</i>	18.50
VEAL SCHNITZEL HOLSTEIN <i>with haricots verts</i>	24.00
RIB EYE <i>on the bone served with maître d' butter or béarnaise sauce</i>	37.00
BEEF STROGANOFF <i>with pilaf rice, hot smoked paprika and sour cream</i>	19.50
BALTHAZAR HAMBURGER / CHEESEBURGER	16.00 / 17.00
DUCK PIE	21.00
MACARONI CHEESE <i>with comté cheese</i>	13.00 / with bacon 14.00
BAKED AUBERGINE FARCIE À LA PROVENÇALE <i>served with artichoke ragoût, walnuts and rocket salad</i>	16.00

TO SHARE (for two)

COTE DE BOEUF	72.00
<i>served with bone marrow and maître d' butter or béarnaise sauce</i>	
BEEF WELLINGTON	76.00
<i>served with haricot verts and red wine sauce</i>	

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

LES GARNITURES

5.00

POMMES FRITES
ONION RINGS
CHERRY TOMATO SALAD
POMMES PURÉE
GRATIN DAUPHINOIS
HARICOTS VERTS
BUTTERED NEW POTATOES
PUY LENTILS VINAIGRETTE
SAUTEED SPINACH

CRUSTACEA BAR

6 JERSEY PEARLS OYSTERS & A GLASS OF DELAMOTTE CHAMPAGNE

(Brut 125ml)

18.00

Dressed Crab	15.50	Fines de Claire	1/2 dozen 18.50
Prawns Cocktail	12.50	Carlingford	1/2 dozen 17.50
Langoustine	1/2 dozen 24.00	Jersey Pearls	1/2 dozen 17.50
1/4 Pint Prawns	11.50	Dungarvan	1/2 dozen 17.50

LOBSTER

POACHED	GRILLED	THERMIDOR
20.00/40.00	21.00/42.00	22.00/44.00

CAVIAR 30G

BAERII	IMPERIAL	OSCIETRA
52.50	58.00	79.00

served with blinis and crème fraîche

PLATEAUX DE FRUITS DE MER

LE PETIT	LE GRAND	LE BALTHAZAR
40.00	75.00	115.00



MONDAY

CHICKEN MILANESE
19.00



TUESDAY

WILD BOAR SAUSAGE
with Puy Lentils
18.00



WEDNESDAY

GRILLED BREAM
20.50



THURSDAY

COQ AU VIN
19.50



FRIDAY

SLIP SOLE
22.00



SAT & SUN

DAUBE DE BOEUF
with pommes purée
22.00

— Private Dining Available —

EXECUTIVE CHEF : ROBERT REID