

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
BETROOT, 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

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

Prawn Cocktail 12.50
Dressed Crab 15.50

SALADES ET SANDWICHES

SALADE NIÇOISE <i>with fresh seared tuna</i>	17.50
CHICKEN PAILLARD <i>with frisée salad, roasted tomato and Parmesan</i>	17.50
GRILLED FILLET OF SALMON <i>with a warm spinach, walnut and lentil salad</i>	18.00
BALTHAZAR CHOPPED SALAD <i>with chicken, avocado, blue cheese, hard boiled eggs and bacon</i>	15.00
STEAK SANDWICH <i>with confit onions and mayonnaise à la moutarde</i>	18.50
CHICKEN CLUB <i>with grilled bacon, egg, tomato, lettuce and mayonnaise, served with pommes frites</i>	16.50

ENTREES

ROASTED STONE BASS <i>aux agrumes served with crushed Jersey royals, courgette and carrot thyme ribbons</i>	22.50
MOULES FRITES	16.00
MONKFISH AND SHELLFISH LINGUINE <i>with roasted tomatoes, basil and tomato 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 PAPILOTTE" <i>with Jerusalem artichoke, mussels, fennel and tarragon</i>	21.00
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
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
<i>served with bone marrow and maître d' butter or béarnaise sauce</i>	
RIB EYE on the bone	36.00
<i>served with pommes frites and maître d' butter or béarnaise sauce</i>	
FILET DE BOEUF	35.00
<i>with bone marrow, pont-neuf potatoes and sauce Bordelaise or sauce au poivre</i>	

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

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

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.

11th April 2017