

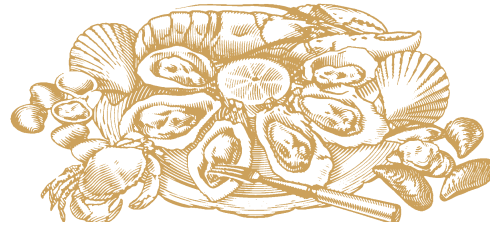
# BALTHAZAR

RESTAURANT

## HORS D'ŒUVRES

SELECTION OF BALTHAZAR ARTISAN BREAD	3.50
ONION SOUP GRATINEE	9.00
PÂTÉ DE CAMPAGNE <i>with cornichon, pickles and grilled potato bread</i>	9.00
OCTOPUS, TOMATO & BASIL SALAD <i>with shallots, olives and a lemon dressing</i>	9.00
VAR SMOKED SALMON <i>with cervelle de canut, toasted brioche</i>	12.50
STEAK TARTARE	9.75/15.25
BURRATA <i>with roasted vine cherry tomatoes, balsamic and basil</i>	11.00
ESCARGOTS <i>with garlic butter</i>	10.50
CHICKEN LIVER PARFAIT <i>with red onion confit and grilled country bread</i>	9.00
SEABASS CEVICHE <i>with elderflower and lime</i>	12.50
ROASTED BEETROOT SALAD <i>with candied hazelnuts, goats' cheese and hazelnut vinaigrette</i>	9.00
GARLIC PRAWNS <i>with piment d'Espelette and warm fougasse</i>	10.50
PUMPKIN AGNOLOTTI <i>with toasted pumpkin seeds, brown butter and sage</i>	9.50/14.50
KALE SALAD <i>with butternut squash, Marcona almonds and a buttermilk dressing</i>	9.00
FRISEE AUX LARDONS <i>with a poached egg, bacon, shallots and a mustard vinaigrette</i>	10.00

## 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 <i>with blinis and crème fraîche</i> 30gr - 55.00		Grilled Whole Lobster <i>with garlic butter</i>	34.00
Imperial Oscietra <i>with blinis and crème fraîche</i> 30gr - 85.00		1/2 Lobster	17.50
		Langoustine	1/2 dozen 24.00
		1/4 Pint Prawns <i>with mayonnaise and fresh lemon</i>	11.50
OYSTERS			
Rock oyster 1/2 dozen 17.00	Fines de Claire 1/2 dozen 18.00	Oyster du jour MP	

Prawn Cocktail 15.00  
Dressed Crab 15.50

## PLATS DU JOUR



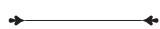
### MONDAY

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

## 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>	17.00
CHICKEN CLUB <i>grilled with lettuce, tomato, avocado, bacon and mayonnaise, served with pomme frites</i>	16.50

## ENTREES

ROASTED STONE BASS <i>with artichoke purée, smoked aubergine, baby fennel and a tomato, basil and olive dressing</i>	22.00
MOULES FRITES	16.00
SMOKED HADDOCK MONTE CARLO <i>with buttered spinach, confit tomato, poached egg and grain mustard potatoes</i>	19.00
LOBSTER SPAGHETTI <i>with roasted tomatoes, piment d'Espelette and basil</i>	27.00
DOVER SOLE MEUNIERE <i>with parsley potatoes</i>	33.00
FISH PIE <i>with buttered leeks, champignon de Paris in a shallot and white wine velouté</i>	18.50
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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, wild mushrooms, dandelion and a sherry vinaigrette</i>	19.50
ROAST RACK OF LAMB <i>with a red grape mustard and parsley crust, ratatouille and herb salad</i>	24.00
MACARONI CHEESE <i>with gruyère cheese</i>	13.00 / with bacon 14.00
FILET DE BOEUF AU POIVRE <i>with pommes frites and spinach</i>	35.00
BEEF FILLET STROGANOFF <i>with pilaf rice, hot smoked paprika and sour cream</i>	19.50
BAKED AUBERGINE FARCIE À LA PROVENÇALE <i>served with an artichoke ragu, walnuts and a rocket salad</i>	16.00
BALTHAZAR HAMBURGER/CHEESEBURGER	16.00/17.00
DUCK SHEPHERDS PIE	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 5.00

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

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 pits.