

BALTHAZAR

RESTAURANT

HORS D'ŒUVRES

SELECTION OF ARTISAN BREAD	4.00
ASPARAGUS <i>with brown almond butter / vinaigrette</i>	10.00
PÂTÉ DE CAMPAGNE <i>with pickles & grilled potato bread</i>	9.00
ONION SOUP GRATINÉE	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 heritage tomatoes, basil pesto, olive oil and fresh basil</i>	10.50
ESCARGOTS <i>with garlic butter</i>	10.50
RISOTTO <i>squid ink, sautéed calamari, Persillade</i>	10.00/14.50
IBERICO TOMATO <i>Romano courgette, spring onion, crushed raspberry & sherry dressing</i>	9.00
SEA BASS CEVICHE <i>with elderflower and lime</i>	12.50
BEETROOT, APPLE & CHICORY SALAD <i>with fourme d'Ambert & hazelnut dressing</i>	9.00
GARLIC PRAWNS <i>piment d'Espelette & warm potato bread</i>	10.50
SALMON TARTARE <i>smoked salmon, pea, wasabi puree & horseradish</i>	12.50
NETTLE AGNOLOTTI <i>lemon thyme, wild garlic & toasted pine nut Parmesan</i>	9.50/14.50
BAKED SCALLOPS <i>3/5 with parsley, caramelised garlic, piment d'Espelette and fermented soy dressing</i>	15.00/24.00

LES PLATS

ROAST COD <i>with ragù of coco beans, chorizo, spring vegetables & saffron aioli</i>	21.00
MOULES FRITES	11.50/16.00
LOBSTER SPAGHETTI <i>with roasted tomatoes, piment d'Espelette & basil</i>	27.00
FILLET OF SALMON <i>mustard & honey glaze, warm lentil, spinach, walnut salad</i>	19.00
DOVER SOLE MEUNIÈRE <i>with Jersey potatoes</i>	33.00
SEA BASS FILLET <i>with shaved fennel, monk's beard, capers, grape & calmansi dressing</i>	23.50
SALADE NIÇOISE <i>with seared tuna & lemon dressing</i>	17.50
FISH PIE <i>with buttered leeks, champignon de Paris in a shallot and white wine velouté</i>	19.50
DUCK CONFIT <i>with Jersey Royals, cipollini onions, wild garlic & mushrooms</i>	19.50
ROAST RACK OF LAMB <i>with grape mustard, parsley with chickpea, peppers & lemon herb salad</i>	26.00
FILET DE BOEUF <i>with bone marrow, wild mushrooms, pont-neuf potatoes & sauce Bordelaise or sauce au poivre</i>	35.00
CHICKEN PAILLARD <i>with mixed salad, roasted tomato & Parmesan</i>	18.50
VEAL SCHNITZEL HOLSTEIN <i>with haricots verts</i>	24.00
BEEF STROGANOFF <i>with pilaf rice, hot smoked paprika & sour cream</i>	19.50
BALTHAZAR HAMBURGER / CHEESEBURGER	16.00 / 17.00
MACARONI CHEESE <i>with Comté cheese</i>	13.00 / with bacon 14.00
ARTICHOKE BARIGOULE <i>served with asparagus & basil</i>	17.00

STEAK FRITES <i>entrecôte steak with maître d' butter or béarnaise sauce / extra sauce</i>	27.50
FRENCH VEAL T-BONE 350gm	29.00
RIBEYE ON THE BONE 400gm <i>served with maître d' butter or béarnaise sauce</i>	34.00
TO SHARE (for two)	
CÔTE DE BOEUF 900gm <i>served with bone marrow & maître d' butter or béarnaise sauce</i>	69.00
BEEF WELLINGTON <i>served with haricots verts & red wine sauce</i>	76.00

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

LES GARNITURES

5.00
POMMES FRITES
ONION RINGS
BROCCOLI <i>with lemon olive oil</i>
POMME PURÉE
GRATIN DAUPHINOIS
HARICOTS VERTS
JERSEY ROYALS
PUY LENTILS VINAIGRETTE
SAUTÉED SPINACH

CRUSTACEA BAR

6 JERSEY PEARLS OYSTERS & A GLASS OF DELAMOTTE CHAMPAGNE (Brut 125ml)
18.00

Dressed Crab	15.50	Fine de Claire	1/2 dozen 18.50
Prawn Cocktail	12.50	Carlingford	1/2 dozen 17.50
Langoustines	1/2 dozen 24.00	Jersey Pearls	1/2 dozen 17.50
1/4 Pint Prawns	11.50	Anglesey Menai	1/2 dozen 17.50

LOBSTER

POACHED	20.00/40.00	GRILLED	21.00/42.00
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CAVIAR 30G

BAERII	52.50	IMPERIAL	58.00	OSCIETRA	79.00
<i>served with blini & crème fraîche</i>					

PLATEAUX DE FRUITS DE MER

LE PETIT	40.00	LE GRAND	75.00	LE BALTHAZAR	115.00
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MONDAY

CHICKEN MILANESE
19.00



TUESDAY

DUCK PIE
18.00



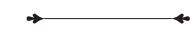
WEDNESDAY

GRILLED SEA BREAM
Romesco sauce & herb salad
20.00



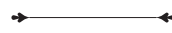
THURSDAY

COQ AU VIN
vichy carrots
19.50



FRIDAY

BOUILLABAISSE
rouille & croutons
22.00



SAT & SUN

BEEF BOURGUIGNON
potatoes purée
22.00

Got something to celebrate?

Our private dining room above the restaurant is the perfect space for breakfast, lunch, dinner or cocktail parties. Ask your waiter for more information.

EXECUTIVE CHEF : ROBERT REID