

BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

SELECTION OF ARTISAN BREAD	4.00
VENISON PÂTE DE CAMPAGNE <i>pistachio, pickles, grilled potato bread</i>	9.00
ONION SOUP GRATINÉE	9.00
OCTOPUS SALAD <i>haricot beans, shallots, smoked bonito, paprika, parsley & lemon dressing</i>	9.00
STEAK TARTARE	9.75/15.25
BURRATA <i>smoked Persian aubergine caviar, blistered vine tomatoes & basil olive oil</i>	11.00
ESCARGOTS <i>with garlic and parsley butter</i>	10.50
GALETTE DE MAÏS <i>baked caramelised onion, wilted lettuce & aged malt vinegar</i>	14.50
CHOPPED KALE & CRANBERRY SALAD <i>roast pumpkin, almonds, buttermilk, lemon & thyme dressing</i>	8.50
SEA BASS CEVICHE <i>with elderflower and lime</i>	12.50
CRAPAUDINE BEETROOT SALAD <i>with endive, Roquefort cheese & candied pecan nuts</i>	9.00
GARLIC PRAWNS <i>piment d'Espelette & warm potato bread</i>	10.50
SALMON TARTARE <i>honey, horseradish and dill crème fraîche wild sorrel</i>	12.50
PUMPKIN TORTELLINI <i>smoked lardon, roast pumpkin, chestnuts & sage</i>	10.00/15.00
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 chorizo, butter beans, winter root vegetables & saffron aioli</i>	21.00
MOULES FRITES	11.50/16.00
LOBSTER SPAGHETTI <i>blistered tomatoes, confit garlic, 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 new potatoes</i>	33.00
SEA BASS FILLET <i>with shaved fennel, samphire, capers, grapes & calamansi dressing</i>	23.50
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
DUCK CONFIT <i>with roast new potatoes, baby onions, garlic, wild mushrooms, red wine sauce</i>	19.50
ROAST RACK OF LAMB <i>with grape mustard, parsley, chickpea, peppers & lemon herb salad</i>	26.00
FILET DE BOEUF <i>with bone marrow, wild mushrooms, pommes pont neuf & 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>	21.00
BALTHAZAR HAMBURGER / CHEESEBURGER <i>smoked raclette</i>	16.00 / 17.00
MACARONI CHEESE <i>with Comté cheese</i>	13.00 / with bacon 14.00
ARTICHOKE BARIGOULE <i>with gnocchi stuffed with walnut & gorgonzola</i>	17.50

STEAK FRITES *entrecôte steak with maître d' butter or béarnaise sauce / extra sauce (1.00)* 27.50

FRENCH VEAL T-BONE 350gm 29.00

RIBEYE ON THE BONE 400gm 34.00
served with maître d' butter or béarnaise sauce

TO SHARE (for two)

CÔTE DE BOEUF 900gm 69.00
served with bone marrow & maître d' butter or béarnaise sauce

BEEF WELLINGTON 76.00
served with haricots verts & red wine sauce

LES GARNITURES

5.00
POMMES FRITES
ONION RINGS
BROCCOLI <i>with lemon olive oil</i>
POMME PURÉE
GRATIN DAUPHINOIS
HARICOTS VERTS
NEW POTATOES
PUY LENTILS VINAIGRETTE
SAUTÉED SPINACH
ROAST BRUSSEL SPROUTS

CRUSTACEA BAR

6 JERSEY PEARLS OYSTERS & A GLASS OF DELAMOTTE CHAMPAGNE (Brut 125ml)
19.00

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 16.50
1/4 Pint Prawns	11.50	Native Oysters	1/2 dozen 19.50

LOBSTER & POMMES FRITES

MAYONNAISE
20.00/40.00

GRILLED
21.00/40.00

CAVIAR 30G

BAERII
55.50

IMPERIAL
59.00

OSCIETRA
79.00

served with blini & crème fraîche

PLATEAUX DE FRUITS DE MER

LE PETIT
40.00

LE GRAND
75.00

LE BALTHAZAR
115.00



MONDAY

CHICKEN MILANESE
19.00

TUESDAY

DUCK PIE
18.00

WEDNESDAY

VENISON
delica pumpkin, crapaudine beets, cinnamon & cocoa sauce
25.00

THURSDAY

COQ AU VIN
vichy carrots
19.50

FRIDAY

BOUILLABAISSE
rouille & croutons
22.00

SAT & SUN

BEEF BOURGUIGNON
potage 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

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 fish dishes may contain bones or shells. Olives may contain pits.