

# BALTHAZAR

RESTAURANT

## BRUNCH

Saturday & Sunday 10:00 a.m. — 4:00 p.m.

### HORS D'ŒUVRES

<b>BALTHAZAR ARTISAN BREAD</b>	4.00
<b>VENISON PÂTÉ DE CAMPAGNE</b> <i>with pistachio, pickles, grilled potato bread</i>	9.00
<b>BURRATA</b> <i>smoked Persian aubergine caviar, blistered vine tomatoes &amp; basil olive oil</i>	11.00
<b>ESCARGOTS</b> <i>with garlic butter</i>	10.50
<b>CHOPPED KALE &amp; CRANBERRY SALAD</b> <i>roast pumpkin, almonds, buttermilk, lemon &amp; thyme dressing</i>	8.50
<b>SEABASS CEVICHE</b> <i>with elderflower &amp; lime</i>	12.50
<b>SALMON TARTARE</b> <i>honey, horseradish and dill crème fraîche wild sorrel</i>	12.50
<b>ONION SOUP GRATINEE</b>	9.00
<b>GARLIC PRAWNS</b> <i>with piment d'Espelette &amp; warm potato bread</i>	10.50
<b>STEAK TARTARE</b>	9.75 / 15.25
<b>CRAPAUDINE BEETROOT SALAD</b> <i>with endive, Roquefort cheese &amp; candied pecan nuts</i>	9.00

### LES PLATS

<b>LOBSTER SPAGHETTI</b> <i>with roast tomatoes, piment d'Espelette &amp; basil</i>	27.00
<b>FILLET OF SALMON</b> <i>mustard &amp; honey glaze, warm lentil, spinach, walnut salad</i>	19.00
<b>MOULES FRITES</b>	16.00
<b>DOVER SOLE MEUNIERE</b> <i>with new potatoes</i>	33.00
<b>ROAST COD</b> <i>with ragù of coco beans, chorizo, spring vegetables &amp; saffron aioli</i>	21.00
<b>SALAD NIÇOISE</b> <i>with fresh seared tuna</i>	17.50
<b>BALTHAZAR CHOPPED SALAD</b> <i>with chicken, avocado, blue cheese, hard boiled eggs, sweetcorn &amp; bacon</i>	15.00
<b>STEAK FRITES</b> <i>entrecôte steak with maître d' butter or béarnaise sauce / extra sauce 1.00</i>	27.50
<b>CHICKEN PAILLARD</b> <i>with mix salad, roasted tomato &amp; Parmesan</i>	18.50
<b>DUCK CONFIT</b> <i>with roast new potatoes, baby onions, garlic, wild mushrooms, red wine sauce</i>	19.50
<b>BALTHAZAR HAMBURGER / CHEESEBURGER</b>	16.00 / 17.00
<b>FILET DE BOEUF</b> <i>with bone marrow, pont neuf potatoes &amp; sauce bordelaise or sauce au poivre</i>	35.00
<b>FRENCH VEAL T-BONE</b> 350gm	29.00
<b>MACARONI CHEESE</b> <i>with comté cheese</i>	13.00 / with bacon 14.00
<b>ARTICHOKE BARIGOULE</b> <i>with gnocchi stuffed with walnut &amp; gorgonzola</i>	17.50

**BEEF BOURGUIGNON**  
*with pomme purée*  
22.00

**COTE DE BOEUF**  
*served with bone marrow & maître d' butter or béarnaise sauce*  
72.00

### LE PANIER

*freshly baked bread & mini pastries served with a selection of our homemade jams, marmalade*  
12.00

### LES GARNITURES

5.00  
GRATIN DAUPHINOIS  
POMMES FRITES  
HARICOT VERTS  
NEW POTATOES  
POMME PURÉE  
ONION RINGS  
BROCCOLI  
*with lemon olive oil*

<b>Croissant</b> .....	3.00
<b>Croissant Aux Amandes</b> .....	3.25
<b>Brioche Feuilletée</b> <i>with nutella</i> .....	3.25
<b>Pain Au Chocolat</b> .....	3.25
<b>Cinnamon Bun</b> .....	3.50
<b>Kouign Amann</b> .....	3.25

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.*

### CRUSTACEA BAR

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	Native Oysters	1/2 dozen 19.50

### LOBSTER & POMMES FRITES

MAYONNAISE	GRILLED
20.00/40.00	21.00/40.00

### CAVIAR 30G

BAERII	IMPERIAL	OSCIETRA
55.50	59.00	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

## Brunch

**BALTHAZAR STEAK & EGG**  
*served with pommes frites*  
28.00

**FULL ENGLISH BREAKFAST**  
*two free range eggs, bacon, beans, Cumberland sausage, mushrooms, grilled tomato, homes fries and fried bread*  
*(vegetarian option available)*  
15.75

**SCRAMBLED EGGS & CORNISH CRAB**  
*with toasted Balthazar sourdough and crème fraîche*  
12.50

**OMELETTE ARNOLD BENNETT**  
*served with a green salad*  
15.00

**AVOCADO ON TOAST WITH POACHED EGGS**  
*served on Balthazar sourdough toast with a tomato salsa*  
12.50

**OMELETTE "AUX FINES HERBES"**  
*with gruyère and a mixed salad*  
13.00

**EGGS BENEDICT**  
*toasted homemade muffin with ham, poached eggs and hollandaise sauce*  
13.00

**EGGS ROYALE**  
*toasted homemade muffin with smoked salmon, poached eggs and hollandaise sauce*  
14.00

**EGGS FLORENTINE**  
*toasted homemade muffin with spinach, poached eggs and hollandaise sauce*  
13.50

**NEW YORK PANCAKES**  
*with fresh banana and maple syrup*  
8.50

**ALMOND WAFFLES**  
*with warm berries, crème fraîche and maple syrup*  
8.50

**FRESH FRUIT SALAD**  
7.00 / with Greek yoghurt 8.50

**CHERRY & GOJI BERRY GRANOLA**  
*with fresh fruit and Greek yoghurt*  
5.50

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

EXECUTIVE CHEF: ROBERT REID

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Fish dishes may contain bones or shells. Olives may contain pits. For further information regarding allergens in our dishes please ask a member of our staff.*