



**BALTHAZAR**  
~ PRIVATE DINING ~

*Le Petit Salon Privé*

## *Le Petit Salon Privé* *Private Dining Room*

Our brand new Le Petit Salon Privé accommodates up to 24 guests for a seated breakfast, brunch, afternoon tea, lunch or dinner, or up to 40 for a standing reception.

It is located next door to the main restaurant and can be accessed directly from Russell Street or from inside Balthazar.

The space, converted from the Balthazar boulangerie, retains its skylight and rustic, antique style mirrors and chandeliers, the charm of the old Balthazar boulangerie reimagined as an intimate private event space in the heart of Covent Garden. The room features antique fine aged oak floors and a private bar from which both Champagne and wine can be served.

Balthazar's Le Petit Salon Privé is the ideal space for private dining, special celebrations, board meetings and business lunches, birthdays or cocktail receptions.

To enquire, please contact our Event Manager, Marine Coltier  
Email: [mcoltier@caprice-holdings.co.uk](mailto:mcoltier@caprice-holdings.co.uk) or call 0203 935 1942.



# *Spring Menus*

*from 8th April 2019*

*Choose one menu for all guests to enjoy  
We are happy to cater for guests with dietary requirements  
with an alternative dish where required*



## *Light Lunch Menu*

*(available Monday - Friday)*

£40

*Please choose three option per course for the whole party*

*\*Pumpkin and Chestnut Tortellini  
with cornish smoked bacon lardons and pumpkin seed*

*Pâté de Campagne  
with cornichons, pickles and grilled potato bread*

*Soupe de Pistou*



*Grilled Fillet of Salmon  
over a warm spinach, walnut and lentil salad*

*Artichoke Barigoule  
with gnocchi stuffed with walnut & gorgonzola*

*Grilled Rib Eye Steak  
with pommes frites and Béarnaise or peppercorn sauce*

*Classic Fish Pie*



*Teas, Filter Coffee & Petits Fours*

*Set Menu 1*

£45

Selection of Artisan Bread and Butter

~

Pâté de Campagne

*pickled walnuts apple, chilli jelly, toasted potato and onion bread*

~

Blackened Cod with Chorizo Crumb

*petit pois à la française with wild garlic, peas and mint shoots*

~

Lemon Meringue Pie



*Set Menu 2*

£55

Selection of Artisan Bread and Butter

~

Burrata

*with aubergine caviar, roasted vine tomatoes and basil oil*

~

Devonshire Roast Chicken, Smoked Pommes Puree

*tomato and tarragon "Chasseur"*

~

Up-side Down Pineapple Pudding

*key lime cheese cake ice-cream*

### *Set Menu 3*

£60

Baked Crapaudine Beetroot with Crumbled Roquefort  
*with shaved beetroot, toasted buckwheat and colza mustard dressing*

~

Rack of Lamb, Sour Grape, Mustard and Black Olive  
*smoked garlic, haricot blanc purée, sweet potato, aubergine and courgette*

~

Rhubarb Pavlova  
*with vanilla chantilly*



### *Set Menu 4*

£70

Grilled Peppered Venison, Pickled Pear, Candied Hazelnuts Salad  
*maple and hazelnut dressing*

~

Sea Bass en Cartouche  
*Datterini tomato, Thai basil, Jerusalem artichoke, chervil root white wine  
and sauce vierge*

~

Baked Vanilla Cream and Mixed Berries  
*raspberry marshmallow, zest of lime and basil*



### *Set Menu 5*

£80

Baked Scallops  
*served in the shell with lardons, shallots, parsley and garlic*

~

Grilled Fillet Steak, Seared Foie Gras and Truffle  
*charred celeriac and caramelised chipollini onions*

~

Bitter Sweet Chocolate Tart, Salted Caramel and Pecan Nut  
*with guanaja sorbet*

## *Choice Menu*

£85

*Guests are welcome to order from 2 starters, 2 main courses and 2 desserts on the day of their event.*



Foie Gras Galette de Maïs

*baked caramelised onion, wilted lettuce and aged malt vinegar*

Pumpkin Tortellini

*smoked lardon, roast pumpkin, chestnuts and sage*

Crapaudine Beetroot Salad

*with endive, Roquefort cheese and candied pecan nuts*

Burrata

*smoked Persian aubergine caviar, blistered vine tomatoes and basil olive oil*



Fillet De Boeuf

*bone marrow, wild mushrooms, pommes pont neuf and sauce Bordelaise or sauce au poivre*

Lobster Spaghetti

*blistered tomatoes, confit garlic, piment d'Espelette and basil*

Roast Rack of Lamb

*grape mustard, parsley, chickpeas, peppers and lemon herb salad*

Artichoke Barigoule

*gnocchi stuffed with walnut and gorgonzola*



Poached Pears Belle Hélène

*hot chocolate sauce*

Baked Vanilla Cream and Raspberries

*raspberry marshmallow, zest of lime and basil*

Rhubarb Pavlova

*with vanilla chantilly*

Rhubarb, Berries and Coconut Crumble

*with coconut yoghurt*

## *Side Dishes*

£6.50

*(We recommend one side to serve two guests)*

Cauliflower Cheese

Creamed Spinach

Buttered Hispi Cabbage

*with toasted pine nuts*

Tenderstem Broccoli

*with lemon and olive oil*

Round Lettuce Heart Vinagrette

*blue cheese and smoked almonds*

Green Beans and Toasted Almonds

## *Assiette de Fromage*

An additional course of Balthazar cheeses can be added to all menus for a supplement of £9 per person

Cheeses from the Balthazar selection are accompanied by fresh grapes and Balthazar cranberry and walnut bread

## *Chocolate Truffles*

Add a box of Balthazar's homemade salted caramel and hazelnut truffles to your guests' place settings

Each box contains four truffles and are priced at £5 each

## *Celebration Cakes*

A delicious range of Balthazar's homemade cakes is available upon request. Please contact Marine Coltier for the full celebration cake menu and details on how to personalise your cake.

*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 that our pommes frites are cooked in peanut oil.*



## *Continental Breakfast*

£25

Freshly Squeezed Orange Juice  
*(two glasses per guest)*

&

Teas and Filter Coffee

Le Panier

*a basket of freshly baked breads and pastries from our bakery  
served with a selection of our homemade jams, marmalade  
and hazelnut chocolate spread*



*(Please choose one option for the whole party)*

Fruit Salad

*or*

Greek Yoghurt, Cherry and Goji Berry Granola

*or*

Chia Seed Coconut Yoghurt

*with fresh berry compote*

### *Breakfast Additions*

Teas and Filter Coffee	£3.00 each
Herbal Teas and all Barista coffees	£3.00 each
Evian Still Water 750ml	£4.00 each
Badoit Sparkling Water 750ml	£4.00 each
Freshly Squeezed Orange Juice (litre jug=5 glasses)	£15.00 per jug
Balthazar Bloody Shame	£6.50 each
Balthazar Bloody Mary	£9.50 each
Mimosas	£10.50 each

*Please note alcohol cannot be served before 10am due to licensing laws*

# *Traditional Breakfast*

£35

Freshly Squeezed Orange Juice  
*(two glasses per guest)*

&

Teas and Filter Coffee



Le Panier

*a basket of freshly baked breads and pastries from our bakery  
served with a selection of our homemade jams, marmalade  
and hazelnut chocolate spread*



*(Please choose one option for the whole party)*

Fruit Salad

*or*

Greek Yoghurt, Cherry and Goji Berry Granola

*or*

Chia Seed Coconut Yoghurt  
*with fresh berry compote*



Full English Breakfast

*Clarence Court eggs (scrambled), maple cured bacon, beans,  
Cumberland sausage, fried bread, mushrooms, grilled tomatoes and home fries*

*or*

Clarence Court Eggs Benedict/Royal/Florentine

*or*

Avocado on Toast

*with a poached egg served on Balthazar sourdough with a tomato salsa*

*or*

New York Pancakes

*with fresh banana and Canadian maple syrup*

*(Please choose one option for the whole party)*

*\* All dietary requirements can be catered for separately*

## *Light Canapés*

£3.00 each

*(We recommend four canapés per person pre dinner or 12 as part of a canapé reception)*

### *Cold*

- Tostada of crab and avocado
- Prawn cocktail on baby gem leaf
- Seared tuna with wasabi mayonnaise
- Aromatic seared beef and green bean wrap
- Grilled courgette wrap with rocket, Parmesan and sun-blushed tomatoes (V)
- Poached lobster with saffron, orange and sun-blushed tomatoes
- Soft boiled quail egg served with a celeriac rémoulade (V)
- Smoked salmon, lemon crème fraîche blini
- Grilled asparagus bayonne ham wrap

### *Hot*

- Cheese puffs with gruyère cheese
- Thai crab cakes with sweet chilli dip
- Wild mushroom arancini with truffle (V)
- Chicken and baby leek brochette marinated in soy and Asian spices
- Croustade of goat's cheese, grilled artichoke, toasted hazelnuts (V)
- Brochette of grilled lamb, rosemary and red pepper
- Duck spring roll with plum sauce
- Goujons of sole, tartar sauce

### *Sweet Canapés*

- Lemon cheese cake with blueberries
- Chocolate cookie vanilla ice cream sandwich
- Peach and raspberry muffins
- Mini brownie

*Substantial canapés*  
£4.50 each

*(We recommend four to six per person as part of a canapé reception)*

Falafel with smoked aubergine relish (V)

Mini fish and chips with tartar sauce

Prawn cocktail on baby gem leaf

Mini Balthazar cheeseburger

Mini hotdogs

*Bowl food*  
£6.50 each

*(We recommend three to four bowls per person as part of a canapé reception)*

Vegetable gyoza dumplings, edamame, wild asparagus vegetable salad (V)

Nettle and artichoke agnolotti beurre noisette (V)

Grilled lamb cutlet with rosemary and mint jelly

Mini chorizo, grilled vegetable and parmesan

Wild mushroom risotto with truffles (V)

Mini Balthazar duck shepherd's pie

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For further information regarding allergens in our dishes please ask a member of our staff.  
Please note that our pommes frites are cooked in peanut oil.*

# CHAMPAGNE

## BLANC

Delamotte-Private Cuvée . . . . .	66
R de Ruinart . . . . .	79
Billecart-Salmon . . . . .	80
Bollinger-Special Cuvée . . . . .	95
Gosset-Grande Reserve . . . . .	126

## ROSE CHAMPAGNE

Bruno Paillard . . . . .	72
Brice . . . . .	80
Billecart-Salmon . . . . .	85
Veuve Clicquot . . . . .	92

# COCKTAILS

BELLINI . . . . . £10.50  
*Blanquette de Limous & Merlet Pêche, White Peach Purée*

CHAMPAGNE COCKTAIL . . . . . £16.50  
*Delamote Brut Champagne & Courvoisier Exclusive Cognac, Bitters & Orange Peel*

MIMOSA . . . . . £10.50  
*Blanquette de Limoux & Cointreau, Freshly Squeezed Orange Juice*

MOJITO . . . . . £9.50  
*Bacardi Rum & Myer's Dark Rum, Soda Water & Lime, Fresh Mint*

ELDERFIZZ . . . . . £12.50  
*Delamote Brut Champagne & Beefeater Gin, Elderflower & Lime*

MARGARITA . . . . . £9.75  
*Ocho Tequila & Cointreau, Fresh Lime Juice*

ESPRESSO MARTINI . . . . . £12.50  
*Wyborowa Vodka & Cariel Vanilla, Galliano Ristretto & Cynar, Espresso*

*Please note this is a sample menu; our Bar Manager, Massimiliano is happy to discuss custom-made cocktails for your event*

## RED WINE

Bordeaux - Les Parcelles de S. Derenoncourt '12	30
IGP Pays d'Oc - Cabernet & Syrah - Barons Rothschild '15	36
Côtes du Rhône - La Mirandole '15	42
Montagne Saint-Emilion - Château La Courolle '15	50
Bourgogne Pinot noir - Chanson '15	54
Julienas - Château des Capitans '14	60
Malbec - Cahors - Seigneur de Grezette '15	63
Chinon - C. Joguef '13	69
Castillon-Côtes de Bordeaux - Cap de Fauçères '12	72
Languedoc La Clape - Reserve - Château l'Hospitalet '16	75
Rully 1er cru - La Fosse - JB Ponsot '14	75
Auxey-Duresses 1er cru - Taupenot-Merme '11	92
Châteauneuf-du-Pape - La Bernardine - M. Chapoutier '15	99

## WHITE WINE

Pays d'Oc - Sauvignon blanc - Terres d'Azur '17	30
Viognier - IGP Coteaux de Beziers - Preignes le Neuf '16	36
Muscadet sur Lie - JF Guilbaud '17	42
Côtes du Rhône - Samorens - Ferraton '16	45
Picpoul de Pinet - G. Bertrand '17	48
Limoux - Chardonnay - Toques & Clochers '13	51
Alsace Riesling - SchieferKopf '15	54
Montagny - Domaine des Pierres Blanches '14	60
Sancerre - Delaporte '17	66
Chablis - J. Defaix '17	75
Pouilly-Fumé - Château de Tracy '17	78
Ladoix blanc - Bois du Mont - Chevalier '15	99
Riesling grand cru - Hengst - Barmès-Buecher '12	110
Puligny-Montrachet - J.M. Boillot '16	132

*Please note this is a sample menu; our Wine Manager, Adriana is happy to discuss wines for your event*

*Please note wine prices and vintage may be subject to change based on availability*

# SPIRITS

## VODKA & GIN

ABSOLUTE ELYX	£9.50
GREY GOOSE	£10.50
BELVEDERE	£10.50
WYBOROWA	£8.00
SIPSMITH VODKA	£9.50
BEEFEATER	£8.00
BOMBAY SAPPHIRE	£9.00
BROOKLYN GIN	£11.50
HENDRICK'S	£9.50
MONKEY 47	£14.50
NO.3 GIN	£10.00
TANQUERAY TEN	£10.50
SIPSMITH GIN	£9.50

## APERITIF

APEROL	£7.00
CAMPARI	£7.00
COCCHI AMARO 'DOPPO TEATRO'	£7.00
COCCHI AMERICANO	£7.00
FERNAT BRANCA	£7.00
MARTINI DRY (BLEND)	£7.00
MARTINI ROSSO	£7.00
PASTIS 51	£8.50
PIMM'S No.1	£7.50
MICLO POIRE WILLIAMS EDV	£8.50

## DIGESTIF & GRAPPA

### ARMAGNAC

DARROZE 8YR	£14.50
CH. LACUY 1991	£24.50

### CALVADOS

DUPONT HORS D'AGE	£13.75
MORNIN NAPOLEAON 25YR	£22.50

### COGNAC

COURVOISIER EXCLUSIF VSOP	£9.75
MARTELL CORDON BLUE	£12.50
TRES VIELLE RESERVE 20YR	£19.50

### EAU DE VIE

POIRE ROQUE LA VIELLE PRUNE	£10.50
POIRE DE PRISONIERE	£12.50

### GRAPPA

DOMUS RUCHE GRAPPA	£10.50
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## RUM & TEQUILA

BACARDI WHITE	£8.00
HAVANA 7YR	£9.00
EL DORADO 15YR	£14.50
OLMECA BLANCO	£8.00
OCHO BLANCO	£9.50
DON JULIO REPOSADO	£12.00
JOSE CUERVO RESERVA	£25.00

## WHISKIES

### BOURBON

MAKER'S MARK	£8.50
FOUR ROSES SINGLE BARREL	£10.50
HUDSON MANHATTAN RYE	£22.50
WOODFORD RESERVE	£9.75

### IRISH

BLACK BUSH	£9.50
RED BREST 12YR	£11.50

### JAPAN

NIKKA COFFEY	£12.50
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### SCOTCH

CHIVAS REGAL ROYALE SALUTE	£12.75
JW PLATINUM	£16.50
JW BLUE	£30.00
JW GOLD	£12.50

### MALTS

GLENMORANGIE 10YR	£10.50
GLENFIDDICH 15YR	£11.50
GLENLIVET 21YR	£32.00
MACALLAN 21YR	£65.00
TALISKER 18YR	£19.50
ARDBERG UIGEDAIL	£13.50
BOWMORE 10YR	£14.50

## CACHACA & PISCO

CAPUCANA CACHACA	£8.50
BARSOL PISCO	£8.50

## SHERRIES & PORT

MARISMENO FINO	£6.50
NPU AMONTILADDO	£6.50
IBERIA CREAM	£6.50
TAYLOR'S CHIP DRY PORT	£6.00
QUINTA DE LA ROSA RUBY	£6.50
1996 KOPE VINTAGE PORT	£12.50

SPIRITS SERVED IN 50ML MEASURES  
UNLESS OTHERWISE SPECIFIED.

## Service Times

- *Breakfast 7.30am – 10.30am (Monday to Friday)*
- *Lunch 12:00pm – 5:00pm (Monday to Friday)*
- *Dinner 6.30pm – 12.30am (Monday to Thursday)*  
*11.30pm (Sundays)*

## Capacities

*Seated: one table seating 14, round tables seating 24*

*Drinks Reception: 40*

## Additional

- *Menus and place cards are included*
- *Candles are provided in the room*
- *No DJs or amplified music are permitted; there is no dance floor*
- *Complimentary WiFi available*
- *Cloakroom available*
- *AV equipment is available to order at an additional cost*



*For reservation requests and for more details  
please contact our private dining room manager*

*Marine Coltier*

*Email: [mcoltier@caprice-holdings.co.uk](mailto:mcoltier@caprice-holdings.co.uk)*

*Telephone: +44 (0)20 3935 1942*

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*4-6 Russell Street, London WC2B 5HZ*

*Telephone: +44 (0)20 3301 1155*

*[www.balthazarlondon.com](http://www.balthazarlondon.com)*