

# BALTHAZAR

~ RESTAURANT ~

## HORS D'ŒUVRES

### SELECTION OF ARTISAN BREAD

**ASPARAGUS** with Hollandaise or herb vinaigrette (V)

**SALADE DE LAITUE** hazelnuts & crème fraîche (V)

**PÂTÉ DE CAMPAGNE** with pickles & grilled potato bread

**ONION SOUP GRATINÉE**

### OCTOPUS SALAD

butter beans, shallots, smoked bonito, paprika, parsley & lemon dressing

**BURRATA** smoked Persian aubergine caviar, blistered vine tomatoes & basil olive oil (V)

**ESCARGOTS** with garlic & parsley butter

### SALMON GRAVLAX

avocado watercress, nasturtium & yuzu dressing

**SEA BASS CEVICHE** with elderflower & lime

### CRAPAUDINE BEETROOT SALAD

crumbled Roquefort, toasted buckwheat & colza mustard dressing (V)

**GARLIC PRAWNS** piment d'Espelette & warm potato bread

### STEAK TARTARE

### PEA RISOTTO

wild mushrooms, smoked almonds & grated mimolette (V)

### ARTICHOKE TORTELLINI

wilted rocket, pine nuts, lemon & sage (V)

## LES PLATS

**ROAST COD** chorizo crumb, petit pois a la francaise, wild garlic, peas & mint shoots 21.00

**MOULES FRITES** 11.50/16.00

**LOBSTER SPAGHETTI** blistered tomatoes, confit garlic, Piment d'Espelette & basil 27.00

**FILLET OF SALMON** mustard & honey glaze, warm lentil, asparagus, walnut salad 22.00

**DOVER SOLE MEUNIÈRE** with new potatoes 33.00

**SEA BASS À LA PLANCHA** 24.00

**SALADE NIÇOISE** with fresh seared tuna 17.50

**FISH PIE** buttered leeks, champignon de Paris in a shallot & white wine velouté 19.50

**DUCK CONFIT** haricot tarbais, Toulouse sausage & garlic 19.50

**ROAST RACK OF LAMB** 26.00

**with grape mustard, black olives, Imam Bayildi, polenta & salade d'herbes**

**FILET DE BOEUF** 35.00

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

**CHICKEN PAILLARD** with mixed salad, roasted tomato & Parmesan 18.50

**VEAL SCHNITZEL HOLSTEIN** with haricots verts 24.00

**BEEF STROGANOFF** with pilaf rice, hot smoked paprika & sour cream 21.00

**BALTHAZAR HAMBURGER / CHEESEBURGER** smoked raclette 16.00 / 17.00

**MACARONI CHEESE** with Comté cheese (V) 13.00 / with bacon 14.00

**BAKED AUBERGINE** with miso, grilled vegetables, marinated chickpeas & Romesco (V) 17.50

**CHOPPED SALAD** with avocado & toasted quinoa (V) 15.00

**STEAK FRITES** entrecôte steak with maître d' butter or béarnaise sauce / extra sauce (1.00) 28.00

**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 with lemon olive oil

POMME PURÉE

GRATIN DAUPHINOIS

HARICOTS VERTS

JERSEY NEW POTATOES, MINT

IBÉRICO TOMATO SALAD

PUY LENTILS VINAIGRETTE

SAUTÉED SPINACH

## CRUSTACEA BAR

### QUEEN SCALLOPS

Grilled	Ceviche
garlic, butter & parsley	gin, lime & elderflower peppers
14.50	

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	Lindisfarne	1/2 dozen 18.00

### 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 blini & crème fraîche		

### PLATEAUX DE FRUITS DE MER

LE PETIT	LE GRAND	LE BALTHAZAR
43.00	78.00	115.00



### MONDAY

CHICKEN MILANESE  
19.00

### TUESDAY

DUCK PIE  
18.00

### WEDNESDAY

GRILLED BREAM  
20.00

### THURSDAY

COQ AU VIN  
vichy carrots  
19.50

### FRIDAY

BOUILLABAISSE  
rouille & croutons  
22.00

### SAT & SUN

BEEF BOURGUIGNON  
pomme purée  
22.00

### Celebrate with us !

Our private dining rooms - Le Petit Salon and Le Grand Salon - are the perfect spaces 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.