

# BALTHAZAR

RESTAURANT

## BRUNCH

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

### HORS D'ŒUVRES

<b>BALTHAZAR ARTISAN BREAD</b>	4.00
<b>ASPARAGUS</b> with Hollandaise or with herb vinaigrette (V)	10.00
<b>PÂTÉ DE CAMPAGNE</b> with pickles & grilled potato bread	9.25
<b>BURRATA</b> smoked Persian aubergine caviar, blistered vine tomatoes & basil olive oil (V)	11.00
<b>ESCARGOTS</b> with garlic butter	10.50
<b>SALADE DE LAITUE</b> hazelnuts & crème fraîche (V)	9.00
<b>SEABASS CEVICHE</b> with elderflower & lime	12.50
<b>SALMON GRAVLAX</b> avocado watercress, nasturtium & yuzu dressing	10.50
<b>ONION SOUP GRATINEE</b>	9.00
<b>GARLIC PRAWNS</b> with piment d'Espelette & warm potato bread	10.50
<b>CRAPAUDINE BEETROOT SALAD</b> crumbled Roquefort, toasted buckwheat & colza mustard dressing (V)	9.50
<b>ARTICHOKE TORTELLINI</b> wilted rocket, pine nuts, lemon & sage (V)	10.00/15.00
<b>STEAK TARTARE</b>	9.75 /15.25

### LES PLATS

<b>LOBSTER SPAGHETTI</b> with roast tomatoes, piment d'Espelette & basil	27.00
<b>FILLET OF SALMON</b> mustard & honey glaze, warm lentil, spinach, walnut salad	22.00
<b>MOULES FRITES</b>	16.00
<b>DOVER SOLE MEUNIERE</b> with new potatoes	33.00
<b>ROAST COD</b> chorizo crumb, petit pois a la francaise, wild garlic, peas & mint shoot	22.00
<b>SALAD NIÇOISE</b> with fresh seared tuna	17.50
<b>BALTHAZAR CHOPPED SALAD</b> with chicken, avocado, blue cheese, hard boiled eggs, sweetcorn & bacon	15.00
<b>STEAK FRITES</b> entrecôte steak with maître d' butter or béarnaise sauce / extra sauce 1.00	28.00
<b>CHICKEN PAILLARD</b> with mix salad, roasted tomato & Parmesan	18.50
<b>DUCK CONFIT</b> haricot tarbais, Toulouse sausage & garlic	19.50
<b>BALTHAZAR HAMBURGER / CHEESEBURGER</b>	16.00/17.00
<b>FILET DE BOEUF</b> with bone marrow, pont neuf potatoes & sauce bordelaise or sauce au poivre	35.00
<b>FRENCH VEAL T-BONE</b> 350gm	29.00
<b>MACARONI CHEESE</b> with comté cheese (V)	13.00 / with bacon 14.00
<b>BAKED AUBERGINE</b> with miso, grilled vegetables, marinated chickpeas & Romesco (V)	17.50

### 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	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 blinis and crème fraîche

#### PLATEAUX DE FRUITS DE MER

LE PETIT	LE GRAND	LE BALTHAZAR
43.00	78.00	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, home fries & fried bread

(vegetarian option available)  
15.75

#### SCRAMBLED EGGS & CORNISH CRAB

with toasted Balthazar sourdough & crème fraîche  
12.50

#### OMELETTE ARNOLD BENNETT

served with 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 & mixed salad  
13.00

#### EGGS BENEDICT

toasted homemade muffin with ham, poached eggs & hollandaise sauce  
13.00

#### EGGS ROYALE

toasted homemade muffin with smoked salmon, poached eggs & Hollandaise sauce  
14.00

#### EGGS FLORENTINE

toasted homemade muffin with spinach, poached eggs & Hollandaise sauce  
13.50

#### NEW YORK PANCAKES

with fresh banana & maple syrup  
8.50

#### ALMOND WAFFLES

with warm berries, crème fraîche & maple syrup  
8.50

#### FRESH FRUIT SALAD

7.00 / with Greek yoghurt 8.50

#### CHERRY & GOJI BERRY GRANOLA

with fresh fruit & Greek yoghurt  
5.50

#### 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

#### 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

Croissant	3.50
Croissant Aux Amandes	3.50
Brioche Feuilletée with nutella	3.50
Pain Au Chocolat	3.50
Cannelés de Bordelais	3.00
Choc chip Cookie	3.00

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.