

BALTHAZAR

~ RESTAURANT ~

OLIVES (Vg) £4.25

BASKET OF
PARISIENNE
BAGUETTE (Vg) £4.25

ALMONDS (Vg) £4.25

CRISPY RÖSTI £12.95
with caviar and sour cream

LE BRUNCH

EGGS BENEDICT WITH FRITES £13.95
roasted ham, poached eggs, muffins and hollandaise sauce

EGGS ROYALE WITH FRITES £14.95
smoked salmon, poached eggs, muffins and hollandaise sauce

AVOCADO BENEDICT WITH FRITES £12.95
crushed avocado, poached eggs, muffins and hollandaise sauce

MIXED BERRY PANCAKES £9.95
buttermilk pancakes, mixed berries, berry purée and Greek yoghurt

CROQUE MONSIEUR £14.95
pommes frites, mixed leaf salad

OAK SMOKED SALMON £13.95
scrambled eggs, granary toast and chives

BUBBLE AND SQUEAK £14.95
roasted red pepper tapenade, smoked aubergines and wild rocket

FRESH FRUIT SALAD £9.95
mascarpone and pomegranate

GRANOLA £9.95
chantilly cream, mixed berries and cinnamon-spiced pear compote

HORS D'ŒUVRES

ONION SOUP GRATINÉE (V) £9.50
Emmental cheese and croutons

DUCK LIVER PARFAIT £9.75
caramelised hazelnuts, spiced pear chutney, toasted brioche

SAUMON FUMÉ AU CHÊNE £11.50
pickled cucumber, dill, butter, granary toast

PRAWN & AVOCADO COCKTAIL £11.95
baby gem, tomatoes, Marie Rose sauce

ROASTED HERITAGE BEETROOTS (V) £9.25
goat's curd, baby watercress, pumpkin seeds and toasted crostini

BUFFALO MOZZARELLA (V) £10.95
crème fraîche, roasted fennel, capers and lemon balm

DRESSED CRAB £14.50
herb mayonnaise and lemon

ENDIVE AND ROQUEFORT (V) £8.75
glazed walnuts, pear, truffled honey and chives

STEAK TARTARE £11.50
beef striploin, egg yolk and toast

HALF LOBSTER £24.00
grilled with garlic butter or chilled with mayonnaise

SOUFFLÉ SUISSESE (V) £9.75
gratinated cheese with double cream sauce

OYSTERS & FRUITS DE MER

OYSTERS
Rock oysters, served with sauce mignonette and tomato horseradish

6 £17.95 | 9 £24.50 | 12 £31.95 | 6 WITH CHAMPAGNE £24.50

CAVIAR (30g)
served with blinis and crème fraîche

ROYAL BAERII £55.00

FRUITS DE MER - HORS D'ŒUVRES
Rock oysters, crab mayonnaise, shell-on prawns, whelks, mussels

£24.00 PER PERSON | ADD HALF LOBSTER £48.00 PER PERSON

FRUITS DE MER - ENTRÉES
Rock oysters, crab mayonnaise, shell-on prawns, whelks, mussels

£42.00 PER PERSON | ADD HALF LOBSTER £66.00 PER PERSON

PLATS PRINCIPAUX

MOULES MARINIÈRE & FRITES £17.95
cream, garlic and parsley

BALTHAZAR FISH STEW £34.50
prawns, squid, mussels, scallops, samphire, lentils and potatoes, rouille crostini

SOLE GOUJONS £18.95
tartare sauce, pommes frites

ROASTED RUMP OF LAMB £29.50
braised celeriac, winter greens, herb crumb and rosemary jus

STEAK TARTARE £19.25
beef striploin, egg yolk and frites

ROAST CHICKEN FORESTIERE £19.95
wild mushrooms, morel cream sauce, watercress and grated truffle

TURBOT MEUNIÈRE £36.95
capers, lemon, parsley and beurre noisette

SALMON FILLET £21.00
ratatouille vegetables, herb tomato sauce

CHARGRILLED HALLOUMI (V) £16.75
smoked aubergine, giant couscous, red pepper tapenade, toasted almonds and labneh

BALTHAZAR SALAD (Vg) £15.50
Baby gem, endive, avocado, cucumber, peas, red peppers, fresh herbs and vinaigrette add chicken £4.95

GRILLED FILLET OF SEA BASS £26.95
beluga lentils, baby onions, baby spinach and fresh herbs velouté

RISOTTO OF WILD MUSHROOMS (V) £18.95
goats cheese, chestnut crumb and truffle oil

MACARONI CHEESE (V) £13.95
add lardons £3.00 / add truffle £3.50

LES GRILLADES

BALTHAZAR HAMBURGER £15.95
served with frites add cheese £2.25

STEAK FRITES £28.95
8oz/227g entrecôte, béarnaise sauce

CÔTE DE BOEUF £35.50
12oz/340g 28-day aged, watercress

GRILLED LOBSTER *garlic butter and chips* £48.00

CÔTELETTE DE PORC IBERICO £27.50
grilled cutlet with a pimento and honey glaze, braised savoy cabbage, alsace bacon, grain mustard sauce

SAUCES £3.25
red wine sauce | béarnaise | peppercorn sauce | truffle hollandaise

LES GARNITURES

POMMES FRITES £4.75 TOMATO SALAD £4.75 POMME PURÉE £4.75

COURGETTES PROVENÇALE £4.75 MACARONI CHEESE £5.50 SALAD MESCLUN £4.75
Champagne vinaigrette

BROCCOLI £5.50 HARICOT VERTS £4.75 CREAMED SPINACH £4.75
lemon olive oil with shallots *grated Parmesan*

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill.

BALTHAZAR

RESTAURANT

LES COCKTAILS

FRENCH MARTINI £14.00 <i>Grey Goose Vodka, Pineapple Juice & Chambord</i>	SWEET MANHATTAN £12.25 <i>Maker's Mark Whisky, Sweet Vermouth, Angostura Bitters & Maraschino Cherry</i>	BLOODY MARY £13.50 <i>Absolut Elix Vodka, Tomato and Vegetable Juices, Worcestershire Sauce, Horseradish Sauce, Shibanuma Soy Sauce, Green & Red Tabasco, Citrus Juices, Celery Salt and Peppers Mix</i>
BREAKFAST MARTINI £9.25 <i>Beefeater Gin, Lemon and Orange Marmalade, & Cointreau</i>	BELLINI £12.75 <i>Peach Purée, Peach Liqueur & Vouvray Brut</i>	BLOODY MARIA £13.50 <i>With Olmeca Tequila</i>
GRAND MIMOSA £12.75 <i>Orange Juice, Cointreau & Vouvray Brut</i>	ESPRESSO MARTINI £13.00 <i>Wyborowa Vodka, Tosolini Espresso Liqueur, Giffard Vanille & Espresso</i>	RED SNAPPER £13.50 <i>With Beefeater Gin</i>

CARTE DES VINS

VINS DE SAISON *Embracing the cooler months with wines from the Rhône Valley*

BLANC

CÔTES DU RHÔNE BLANC Reserve, Famille Perrin '21	£56
SAINT-PÉRAY, <i>Marsanne/ Roussanne</i> Version, F. Villard '19	£88
CONDRIEU, <i>Viognier</i> Ch. de Saint Cosme '16	£110

MAGNUM

CHÂTEAUNEUF-DU-PAPE, <i>Rouge</i> Reserve August Favier, Dom. St Prefert '12	£180
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ROUGE

CÔTES DU RHÔNE ROUGE Famille Perrin '19	£56
RASTEAU ROUGE Dom. La Soumade '15	£60
CROZES-HERMITAGE, <i>Syrah</i> Premier Regard, Dom. Melody '20	£69
CHÂTEAUNEUF-DU-PAPE Les Sinards, Famille Perrin '19	£120
CHÂTEAUNEUF-DU-PAPE Ch. Beaucastel '09	£180

ROUGE

Class/Carafe/Bottle

VIN DE PAYS D'OC La Source Reserve Rouge, <i>Grand Sud</i> '20	£29
VDP DE L'HERAULT Merlot/ <i>Grenache</i> , La Croix, <i>Grand Sud</i> '21	£6.50/£18.50/£33
CORBIERES, <i>Syrah blend</i> Vieilles Vignes, Fontarèche, <i>Languedoc</i> '19	£7.50/£21/£38
TOURAIN ROUGE, <i>Gamay</i> Dom. Joël Delaunay, <i>Loire</i> '21	£43
BORDEAUX SUPÉRIEUR Ch. des Antonins, <i>Bordeaux</i> '18	£45
CHINON, <i>Cabernet Franc</i> Dominique Morel, <i>Loire</i> '19	£9/£26/£48

BEAUJOLAIS VILLAGES Dominique Morel, <i>Beaujolais</i> '21	£9.50/£27/£50
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PINOT NOIR Naturalys Organic, G. Bertrand, <i>Occitanie</i> '20	£52
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CAHORS, <i>Malbec</i> Grezette, <i>Grand Sud</i> '16	£11/£31.50/£59
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ST-GEORGES ST-ÉMILLION Ch. Macquin, <i>Bordeaux</i> '19	£62
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BOURGOGNE, <i>Pinot Noir</i> Maison Folly, <i>Burgundy</i> '17	£12/£35/£66
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MARANGES, <i>Pinot Noir</i> Bertrand Bachelet, <i>Burgundy</i> '17	£72
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BORDEAUX ROUGE Clarendelle, <i>inspired by Haut-Brion</i> , '15	£13/£38/£72
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HAUT-MÉDOC Ch. Peyrabon, <i>Bordeaux</i> '11	£78
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POMEROL Beauregard, <i>Bordeaux</i> '17	£84
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PAUILLAC Ch. Tour Pibran, <i>Bordeaux</i> '17	£89
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NUITS-SAINT-GEORGES Chauvenet, <i>Burgundy</i> '20	£110
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SAINT-ÉMILLION GRAND CRU Ch. Capet-Guillier, <i>Bordeaux</i> '16	£125
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SAINT-JULIEN Ch. Les Fiefs de Lagrange, <i>Bordeaux</i> '17	£135
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MARGAUX Margaux de Château Margaux, <i>Bordeaux</i> '15	£150
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CHAMPAGNE

HENRIOT, <i>Brut Souverain NV</i>	£13.50/£75
VEUVE CLICQUOT, <i>NV</i>	£15.50/£87
BILLECART-SALMON, <i>Brut Reserve NV</i>	£93
MOËT & CHANDON ROSÉ, <i>NV</i>	£17/£96
RUINART ROSÉ, <i>NV</i>	£115
PERRIER-JOUËT, <i>Grand Brut, NV</i>	£120
RUINART, <i>Blanc de Blancs</i>	£125
BILLECART-SALMON, <i>Brut Rosé NV</i>	£130
PERRIER-JOUËT, <i>Blason Rosé NV</i>	£23/£137
PERRIER-JOUËT, <i>Blanc de Blancs, NV</i>	£190
DOM PÉRIGNON, <i>Vintage '12</i>	£290
PERRIER-JOUËT, <i>Belle Epoque NV</i>	£300
KRUG, <i>Grand Cuvée</i>	£320

VIN PÉTILLANT

RIVAROSE, <i>Rosé, Provence</i>	£56
VOUVRAY BRUT, <i>Loire</i>	£11.50/£59
JCB 21 CREMANT, <i>Burgundy</i>	£63
NYETIMBER, <i>Classic Cuvée, U.K.</i>	£16.50/£93

ROSÉ

CÔTES-DU-LUBERON Famille Perrin, <i>Rhône</i> '21	£7/£20/£36
IGP MÉDITERRANÉE Lady A, Ch. La Coste, <i>Provence</i> '21	£10/£29/£54
CÔTES DE PROVENCE Whispering Angel, <i>Provence</i> '21	£12.50/£36.50/£69
CÔTES DE PROVENCE Rumor, <i>Provence</i> '21	£84
CÔTES DE PROVENCE Rock Angel, <i>Provence</i> '20	£90

BLANC

VIN DE PAYS D'OC La Source Reserve Blanc, <i>Grand Sud</i> '21	£29
CÔTES DE GASCogne Colombelle, Plaimont, <i>Grand Sud</i> '20	£6.50/£18.50/£33
VIOGNIER Baron de Badassière, <i>Languedoc</i> '21	£38
PINOT BLANC Jean Biecher, <i>Alsace</i> '20	£7.50/£20.50/£39
BORDEAUX BLANC Sauvignon/ <i>Semillon</i> Ch. Haut Marginet, <i>Bordeaux</i> '21	£45
VDP D'OC CHARDONNAY Marterey, <i>Languedoc</i> '21	£47
PICPOUL DE PINET Ls Pins de Camille, <i>Languedoc</i> '21	£9/£26/£48
SAUVIGNON BLANC Naturalys Organic, G. Bertrand, <i>Occitanie</i> '21	£50
MUSCADET Foilette, <i>Loire</i> '21	£10/£29/£54
RIESLING Trimbach, <i>Alsace</i> '18	£11.50/£33.50/£63
BOURGOGNE ALIGOTÉ Bien Elevé, Vieilles Vignes, Rijckaert, <i>Burgundy</i> '20	£66
SANCERRE Dom. JP Vacher & Fils, <i>Loire</i> '21	£12.50/£36.50/£69
CHABLIS Louis Robin, <i>Burgundy</i> '21	£13.50/£39.50/£75
SAINT-VÉRAN, <i>Chardonnay</i> , Vieilles Vignes, Corsin, <i>Burgundy</i> '17	£14/£41/£78
POUILLY-FUMÉ Les Deux Cailloux, Fournier Pere & Fils, <i>Loire</i> '20	£78
MERCUREY BLANC, <i>Chardonnay</i> , Bois de Lalier, Philippe le Hardi, <i>Burgundy</i> '18	£84
CHABLIS 1ER CRU Côte de Lechet, Bernard Defaix, <i>Burgundy</i> '20	£93
BEAUNE 1ER CRU Les Aigrots, S. Magnien, <i>Burgundy</i> '15	£95
MEURSAULT Grands Charrons, V. Latour, <i>Burgundy</i> '20	£150

Ask to see our
LES PETITS SECRETS DE BALTHAZAR
for a collection of fine wines from our cellar.