



**BALTHAZAR**  
~ RESTAURANT ~

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**LES SALONS**

*Private Dining Menus*

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## SAVOURY CANAPÉS

£4.50 per bite

Steak tartare on baguette croutons

Smoked salmon blinis with citrus cream

Red pepper & goat's cheese tart (v)

Crispy rösti with caviar and sour cream

Crispy artichokes, roast pepper tapenade, almonds,  
pomegranate and mixed grains (v)

Grilled sirloin skewers with Béarnaise sauce

Grilled chicken skewers with truffle mayonnaise

Onion soup, cheese and croutons (v)

Spiced green cucumber Gazpacho (v)

Lobster cocktail cornet with caviar  
*(Supplement £2 per canapé minimum 24 pieces)*

Rock Oysters No.2 with Royal Baerii caviar sprinkled with gold  
*(Supplement £4.50 per canapé minimum 24 pieces)*

Rock Oysters No.2 Rockefeller  
(gratinated oysters with herb sauce & pangrattato)  
*(Supplement £2 per canapé)*



## SWEET CANAPÉS

£4.50 per bite

Macarons

Balthazar chocolate truffles

# TASTING DISHES

## SAVOURY BOWLS

£7.50

Dressed Crab

*herb mayonnaise and lemon*

Confit rabbit croquette

*celeriac remoulade, cornichons and baby watercress*

Confit duck leg Hachis Parmentier

Risotto of creamed spinach (v)

*goat's cheese, pea shoots and lemon oil*

Buffalo mozzarella (v)

*Grilled artichokes, pickled shallots and grated truffle*

Prawn & avocado cocktail

*baby gem, tomatoes, Marie Rose sauce*

Salmon fillet

*lobster sauce, sugar snaps, green beans and clams*

Chargrilled halloumi (v)

*smoked aubergine, giant couscous, red pepper tapenade,  
toasted almonds and labneh*



## SWEET MINI DISHES

£7.50

Classic crème brûlée

Chocolate profiteroles

Gateau opera cake

## CRUSTACEA BAR

### CHAMPAGNE & OYSTERS

SIX ROCK OYSTERS  
*With a glass of champagne*

£24.50

### OYSTERS

SIX ROCK OYSTERS  
*served with sauce mignonette  
and tomato horseradish*

6 £17.95 | 9 £24.50

12 £31.95

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### CAVIAR (30G)

*served with blinis and crème fraîche*

*Royal Baerii* £55.00

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## PLATE AUX DE FRUITS DE MER

### STARTER

*Rock oysters, crab mayonnaise, shell-  
on prawns, whelks, mussels*

£26.00 per person

£48.00 per person  
with half lobster

### MAIN COURSE

*Rock oysters, crab mayonnaise, shell-  
on prawns, whelks, mussels*

£42.00 per person

£66.00 per person  
with half lobster

# GOURMET MENU

£65

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Olives (vg)  
£4.25

Almonds (vg)  
£4.25

Basket of Parisienne baguette (vg)



Baby spinach and rocket salad (vg)  
*with quinoa, apples, heritage beetroots, beluga lentils, avocado,  
omega seeds and citrus vinaigrette*

Roast chicken Provençale  
*peppers, tomatoes, basil, and black olives*

Crème Brûlée  
*caramelised sugar crust*

Selection of teas and filter coffees



Assiette de fromage  
*Comte | Saint Maure | Fourme d'Ambert*  
£12.95

Chocolate truffles  
*coeur de ganache*  
£4.50

# EPICURE MENU

£75

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Olives (vg)  
£4.25

Almonds (vg)  
£4.25

Basket of Parisienne baguette (vg)

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Buffalo mozzarella (v)  
*Grilled artichokes, pickled shallots, and grated truffle*

Roasted rump of lamb  
*Cous cous, merguez, fresh herbs and chermoula sauce*

Apple tarte fine  
*vanilla ice cream*

Selection of teas and filter coffees

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Assiette de fromage  
*Comte | Saint Maure | Fourme d'Ambert*  
£12.95

Chocolate truffles  
*coeur de ganache*  
£4.50

# IMPERIAL MENU

£90

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Olives (vg)  
£4.25

Almonds (vg)  
£4.25

Basket of Parisienne baguette (vg)

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Dressed crab  
*herb mayonnaise and lemon*

Fillet de boeuf  
*rosti potato, green beans, watercress and sauce a la truffe noire*

Gateau opera  
*layered coffee soaked sponge, espresso cream, chocolate ganache*

Selection of teas and filter coffees

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Assiette de fromage  
*Comte | Saint Maure | Fourme d'Ambert*

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Selection of teas and filter coffees

Chocolate truffles  
*coeur de ganache*  
£4.50

# ROYAL MENU

£110

*We offer the below choice menu and require all of your guests to order in advance and the final pre-orders to be sent two weeks prior to your event.*

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Olives (vg)  
£4.25

Almonds (vg)  
£4.25

Basket of Parisienne baguette (vg)

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Prawn & avocado cocktail  
*baby gem, tomatoes, Marie Rose sauce*

Saumon tartare  
*poached and smoked salmon, lemon, herbs and rye bread*

Baby spinach and rocket salad (vg)  
*with quinoa, apples, heritage beetroots, beluga lentils, avocado, omega seeds and citrus vinaigrette*

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Fillet de boeuf  
*rosti potato, green beans, watercress and sauce a la truffe noire*

Turbot meunière  
*capers, lemon, parsley and beurre noisette*

Chargrilled halloumi (v)  
*smoked aubergine, giant couscous, red pepper tapenade, toasted almonds and labneh*

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Gateau opera  
*layered coffee soaked sponge, espresso cream, chocolate ganache*

Apple tarte fine  
*vanilla ice cream*

Rum baba  
*Chantilly cream, pineapple and passion fruit compote*

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Assiette de fromage  
*Comte | Saint Maure | Fourme d'Ambert*

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Selection of teas and filter coffees

Chocolate truffles  
*coeur de ganache*

£4.25



## SIDE DISHES

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Pommes frites £4.95

Courgettes Provençale £4.95

Pomme purée £4.95

Broccoli with lemon olive oil £5.75

Tomato salad £4.95

Macaroni cheese £5.75

Haricot verts with shallots £4.95

Salad mesclun with champagne vinaigrette £4.95

Creamed spinach with grated parmesan £4.95

# COCKTAILS

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Dark n Stormy £16.00

*Havana Club Selección de Meastros, Lime Juice, Angostura & Ginger Beer*

Cosmo £13.00

*Ketel One Citroen, Cointreau, Cranberry and Lime Juices*

Twinkle £16.00

*Absolut Elyx, Elderflower Cordial, Henriot Brut Champagne*

Singapore Sling £14.00

*Beefeater, Cointreau, Grenadine, Cherry Herring, Benedictine,  
Lime and Pineapple Juices*

Martini £15.00

*Absolut Elyx or Plymouth & Noilly Prat*

Aperol Spritz £14.00

*Aperol, Soda Water & Vouvray Brut*

Kir Royale £17.00

*Creme de Cassis & Henriot Brut Champagne*

Old Fashioned £17.00

*Balthazar Private Select Maker's Mark, Sugar & Angostura Bitters*

Margarita £16.00

*Patron Silver, Cointreau & Lime Juice*

Espresso £14.00

*Martini Absolut Elyx, Vanilla and Espresso Liqueurs & Espresso*

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

# CHAMPAGNE & WINE

## CHAMPAGNE

|                                       |         |
|---------------------------------------|---------|
| Veuve Clicquot - <i>NV</i>            | £87.00  |
| Moët & Chandon Rosé - <i>NV</i>       | £96.00  |
| Ruinart Rosé - <i>NV</i>              | £115.00 |
| Ruinart - <i>Blanc de Blancs</i>      | £135.00 |
| Perrier Jouët - <i>Blason Rosé NV</i> | £137.00 |
| Dom Pérignon - <i>Vintage 2012</i>    | £290.00 |

## WHITE WINE

|                                                                                     |         |
|-------------------------------------------------------------------------------------|---------|
| Côtes-Du-Rhône Blanc - <i>Reserve, Famille Perrin, Rhône '21</i>                    | £56.00  |
| Reisling - <i>Trimbach, Alsace '18</i>                                              | £63.00  |
| Pouilly-Fumé - <i>Les Deux Cailloux, Fournier Pere &amp; Fils '21</i>               | £78.00  |
| Mercurey Blanc - <i>Chardonnay, Bois de Lalier, Philippe le Hardi, Burgundy '18</i> | £84.00  |
| Saint-Péray - <i>Marsanne/ Roussanne Version, F. Villard, Rhône '19</i>             | £88.00  |
| Chablis 1er Cru - <i>Côte de Lechet, Bernard Defaix, Burgundy '20</i>               | £96.00  |
| Meursault - <i>Grands Charrons, V. Latour, Burgundy '20</i>                         | £160.00 |

## RED WINE

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|-------------------------------------------------------------------------|---------|
| Côtes-Du-Rhône Rouge - <i>Famille Perrin, Rhône '19</i>                 | £56.00  |
| Bourgogne - <i>Pinot Noir, Maison Folly, Burgundy '17</i>               | £66.00  |
| Crozes-Hermitage - <i>Syrah, Premier Regard, Dom. Melody, Rhône '20</i> | £69.00  |
| Maranges - <i>Pinot Noir, Dom. Bertrand Bachelet, Burgundy '18</i>      | £75.00  |
| Pauillac - <i>Ch. Tour Pibran, Bordeaux '17</i>                         | £89.00  |
| Nuits-Saint-Georges - <i>Chauvenet, Burgundy '20</i>                    | £110.00 |
| Saint-Émilion Grand Cru - <i>Ch. Capet-Guillier, Bordeaux '17</i>       | £125.00 |

## ROSÉ WINE

|                                                           |        |
|-----------------------------------------------------------|--------|
| Côtes De Provence - <i>Whispering Angel, Provence '21</i> | £69.00 |
| Côtes de Provence - <i>Rock Angel, Provence '21</i>       | £90.00 |

## DESSERT WINE

|                                                  |         |
|--------------------------------------------------|---------|
| Jurançon Doux - <i>Domaine Laguilhon</i>         | £55.00  |
| Sauternes - <i>Château Monteils '07</i>          | £70.00  |
| Royal Tokaji - <i>Gold Label 6 Puttonyos '16</i> | £120.00 |
| Rivesaltes Domaine De Rancy - <i>1982</i>        | £140.00 |

*Please note this is a sample menu; our Head Sommelier is happy to discuss wines for your event.  
Please note wine prices and vintage may be subject to change based on availability.*

# SPIRITS

## VODKA

|                |        |
|----------------|--------|
| WYBOROWA       | £8.50  |
| SIPSMITH VODKA | £9.75  |
| KONIK'S TAIL   | £9.75  |
| GREY GOOSE     | £10.75 |
| BELVEDERE      | £10.75 |

## GIN

|                 |        |
|-----------------|--------|
| BEEFEATER       | £8.50  |
| SIPSMITH GIN    | £9.75  |
| BOMBAY SAPPHIRE | £9.75  |
| HENDRICK'S      | £9.75  |
| NO.3            | £10.25 |
| TANQUERAY TEN   | £11.00 |
| BROOKLYN        | £11.75 |
| MONKEY 47       | £14.75 |
| KINOBI          | £14.75 |

## APERITIF

|                   |       |
|-------------------|-------|
| RICARD            | £6.75 |
| LILLET BLANC/ROSÉ | £7.00 |

## DIGESTIF

|                           |        |
|---------------------------|--------|
| ARMAGNAC                  |        |
| BARON DE SIGOGNAC 10YO    | £11.00 |
| DARROZE 8YO               | £14.50 |
| COGNAC                    |        |
| COURVOISIER EXCLUSIF VSOP | £9.75  |
| REMY MARTIN VSOP          | £10.50 |
| MARTELL CORDON BLUE       | £22.00 |

## RUM

|               |       |
|---------------|-------|
| BACARDI WHITE | £8.25 |
| HAVANA 7YO    | £9.25 |

## TEQUILA

|                     |        |
|---------------------|--------|
| OLMECA ALTOS BLANCO | £8.75  |
| OCHO BLANCO         | £9.75  |
| DON JULIO REPOSADO  | £12.00 |

## WHISKIES

### BOURBON

|                          |        |
|--------------------------|--------|
| MAKER'S MARK             | £9.25  |
| WOODFORD RESERVE         | £9.75  |
| FOUR ROSES SINGLE BARREL | £10.50 |
| HUDSON MANHATTAN RYE     | £22.50 |

### SCOTCH

|                      |        |
|----------------------|--------|
| CHIVAS REGAL 12YO    | £8.50  |
| JOHNNIE WALKER BLACK | £9.00  |
| CHIVAS REGAL 18YO    | £12.75 |
| THE GLENLIVET 18YO   | £25.00 |

## SHERRIES & PORT *(75ml)*

|                               |        |
|-------------------------------|--------|
| GRAHAM'S LBV                  | £6.00  |
| SAN LEON MANZANILLA           | £6.50  |
| NPU AMONTILADDO               | £6.50  |
| PEDRO XIMÉNEZ CISNEROS ROMATE | £9.00  |
| GRAHAM'S 20YO TAWNY           | £12.50 |

SPIRITS SERVED IN 50ML MEASURES UNLESS OTHERWISE SPECIFIED.