

BALTHAZAR

~ RESTAURANT ~

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| OLIVES (Vg) £4.25 | BASKET OF PARISIENNE BAGUETTE (Vg) £4.25 | ALMONDS (Vg) £4.25 | CRISPY RÖSTI £12.95 <i>with caviar and sour cream</i> |
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LE BRUNCH

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| EGGS BENEDICT WITH FRITES £13.95 <i>roasted ham, poached eggs, muffins and hollandaise sauce</i> | OAK SMOKED SALMON £13.95 <i>scrambled eggs, granary toast and chives</i> |
| EGGS ROYALE WITH FRITES £14.95 <i>smoked salmon, poached eggs, muffins and hollandaise sauce</i> | BUBBLE AND SQUEAK £14.95 <i>roasted red pepper tapenade, smoked aubergines and wild rocket</i> |
| AVOCADO BENEDICT WITH FRITES £12.95 <i>crushed avocado, poached eggs, muffins and hollandaise sauce</i> | FRESH FRUIT SALAD £9.95 <i>mascarpone and pomegranate</i> |
| MIXED BERRY PANCAKES £9.95 <i>buttermilk pancakes, mixed berries, berry purée and Greek yoghurt</i> | GRANOLA £9.95 <i>chantilly cream, mixed berries and cinnamon-spiced pear compote</i> |
| CROQUE MONSIEUR £14.95 <i>pommes frites, mixed leaf salad</i> | |

HORS D'ŒUVRES

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| ONION SOUP GRATINÉE (V) £9.75 <i>Emmental cheese and croutons</i> | BABY SPINACH & ROCKET SALAD (Vg) £9.25 <i>with quinoa, apples, heritage beetroots, beluga lentils, omega seeds and citrus vinaigrette</i> |
| DUCK LIVER PARFAIT £10.25 <i>caramelised hazelnuts, spiced pear chutney, toasted brioche</i> | ENDIVE AND ROQUEFORT (V) £9.75 <i>glazed walnuts, pear, truffled honey and chives</i> |
| SALMON TARTARE £11.75 <i>poached and smoked salmon, lemon, herbs and rye bread</i> | STEAK TARTARE £11.50 <i>beef striploin, egg yolk and toast</i> |
| PRAWN AND AVOCADO COCKTAIL £12.95 <i>baby gem, tomatoes, Marie Rose sauce</i> | HALF LOBSTER £25.00 <i>grilled with garlic butter or chilled with mayonnaise</i> |
| BUFFALO MOZZARELLA (V) £11.50 <i>grilled artichokes, pickled shallots and grated truffle</i> | SOUFFLÉ SUISSE (V) £9.75 <i>gratinated cheese with double cream sauce</i> |
| DRESSED CRAB £14.50 <i>herb mayonnaise and lemon</i> | |

OYSTERS & FRUITS DE MER

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| OYSTERS <i>Rock oysters, served with sauce mignonette and tomato horseradish</i> | FRUITS DE MER - HORS D'ŒUVRES <i>Rock oysters, crab mayonnaise, shell-on prawns, whelks, mussels</i> |
| 6 £19.50 9 £26.50 12 £33.95 6 WITH CHAMPAGNE £26.50 | £26.00 PER PERSON ADD HALF LOBSTER £50.00 PER PERSON |
| CAVIAR (30g) <i>served with blinis and crème fraîche</i> | FRUITS DE MER - ENTRÉES <i>Rock oysters, crab mayonnaise, shell-on prawns, whelks, mussels</i> |
| ROYAL BAERII £55.00 | £42.00 PER PERSON ADD HALF LOBSTER £66.00 PER PERSON |

PLATS PRINCIPAUX

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| MOULES MARINIÈRE & FRITES £17.95 <i>cream, garlic and parsley</i> | SALMON FILLET £23.00 <i>lobster sauce, sugar snaps, green beans and clams</i> |
| BALTHAZAR SEAFOOD STEW £35.50 <i>prawns, squid, mussels, scallops, samphire, lentils and potatoes, rouille crostini</i> | CHARGRILLED HALLOUMI (V) £16.75 <i>smoked aubergine, giant couscous, red pepper tapenade, toasted almonds and labneh</i> |
| SOLE GOUJONS £18.95 <i>tartare sauce, pommes frites</i> | BALTHAZAR SALAD (Vg) £15.50 <i>baby gem, endive, avocado, cucumber, peas, red peppers, fresh herbs and vinaigrette</i> <i>add chicken £4.95</i> |
| ROASTED RUMP OF LAMB £29.50 <i>cous cous, merguez, fresh herbs and chamoula sauce</i> | GRILLED FILLET OF SEA BASS £27.95 <i>saffron, fennel and vine tomato confit, sauce verte</i> |
| STEAK TARTARE £19.25 <i>beef striploin, egg yolk and frites</i> | RISOTTO OF CREAMED SPINACH (V) £18.95 <i>goat's cheese, pea shoots and lemon oil</i> |
| ROAST CHICKEN PROVENÇALE £19.95 <i>peppers, tomatoes, basil and black olives</i> | MACARONI CHEESE (V) £13.95 <i>add lardons £3.00 / add truffle £3.50</i> |
| TURBOT MEUNIÈRE £36.95 <i>capers, lemon, parsley and beurre noisette</i> | |

LES GRILLADES

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| BALTHAZAR HAMBURGER £15.95 <i>served with frites</i> | GRILLED LOBSTER £48.00 <i>garlic butter and chips</i> |
| STEAK FRITES £28.95 <i>8oz/227g entrecôte, béarnaise sauce</i> | CÔTELETTE DE PORC IBERICO £28.50 <i>grilled cutlet with sage roasted roscoff onions and pomme Aligot, grain mustard sauce</i> |
| CÔTE DE BOEUF £35.50 <i>12oz/340g 28-day aged, watercress</i> | SAUCES £3.25 <i>red wine sauce béarnaise peppercorn sauce truffle hollandaise</i> |

LES GARNITURES

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| POMMES FRITES £4.95 | TOMATO SALAD £4.95 | POMME PURÉE £4.95 |
| COURGETTES PROVENÇALE £4.95 | MACARONI CHEESE £5.75 | SALAD MESCLUN £4.95 |
| BROCCOLI £5.75 <i>lemon olive oil</i> | HARICOT VERTS £4.95 <i>with shallots</i> | CREAMED SPINACH £4.95 <i>grated Parmesan</i> |

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

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| 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

Celebrating the arrival of Spring with wines of the Loire Valley

BLANC

Bottle

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| TOURAINE, <i>Sauvignon Blanc</i> | £50 |
| Domaine des Vaublins '21 | |
| MUSCADET | £10/£29/£54 |
| Sèvre et Maine 'Sur Lie', Dom. Foilette '21 | |
| SAUMUR BLANC, <i>Chenin Blanc</i> | £66 |
| Domaine des Sables Verts '21 | |
| SANCERRE | £13/£38/£72 |
| Domaine J.P. Vacher & Fils '22 | |
| POUILLY-FUMÉ | £78 |
| Les Deux Cailloux, Fournier Pere & Fils '21 | |

ROSÉ

Bottle

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| SANCERRE ROSÉ, <i>Pinot Noir</i> | £75 |
| Les Epsailles, Dom. Sautereau '21 | |

ROUGE

Bottle

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| TOURAINE ROUGE, <i>Gamay</i> | £43 |
| Dom. Joël Delaunay '21 | |
| SAUMUR-CHAMPIGNY, <i>Cab. Franc</i> | £60 |
| Maison Audebert & Fils '21 | |

ROUGE

Class/Carafe/Bottle

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| VIN DE PAYS D'OC | £29 |
| La Source Reserve Rouge, <i>Grand Sud</i> '21 | |
| CÔTES DE GASCogne | £6.50/£18.50/£33 |
| Le Lesc, Plaimont, <i>Grand Sud</i> '20 | |
| CORBIERES, <i>Syrah blend</i> | £7.50/£21/£38 |
| Vieilles Vignes, Fontarèche, <i>Languedoc</i> '20 | |
| BORDEAUX SUPÉRIEUR | £45 |
| Ch. des Antonins, <i>Bordeaux</i> '19 | |
| BEAUJOLAIS VILLAGES | £9.50/£27/£50 |
| Dominique Morel, <i>Beaujolais</i> '21 | |
| CÔTES DU RHÔNE ROUGE | £56 |
| Famille Perrin, <i>Rhône</i> '20 | |
| CAHORS, <i>Malbec</i> | £11/£31.50/£59 |
| Cèdre Heritage, Ch. du Cèdre, <i>Grand Sud</i> '20 | |
| ST-GEORGES ST-ÉMILLION | £62 |
| Ch. Macquin, <i>Bordeaux</i> '19 | |
| BOURGOGNE, <i>Pinot Noir</i> | £12/£35/£66 |
| Maison Folly, <i>Burgundy</i> '17 | |
| CROZES-HERMITAGE, <i>Syrah</i> | £69 |
| Premier Regard, Dom. Melody, <i>Rhône</i> '20 | |
| BORDEAUX ROUGE | £13/£38/£72 |
| Clarendelle, <i>inspired by Haut-Brion</i> , '15 | |
| MARANGES, <i>Pinot Noir</i> | £75 |
| Dom. Bertrand Bachelet, <i>Burgundy</i> '18 | |
| HAUT-MÉDOC | £78 |
| Ch. Beaumont, <i>Bordeaux</i> '17 | |
| LALANDE-DE-POMEROL | £82 |
| Ch. Yveline, <i>Bordeaux</i> '18 | |
| SAINTE-ESTÈPHE | £95 |
| Tronquoy de Sainte-Anne, <i>Bordeaux</i> '12 | |
| SAINTE-ROMAIN ROUGE | £98 |
| Taupenot-Merme, <i>Burgundy</i> '18 | |
| SAINTE-JULIEN | £110 |
| M de Moulin Riche, <i>Bordeaux</i> '17 | |
| CHÂTEAUNEUF-DU-PAPE | £120 |
| Les Sinards, Famille Perrin, <i>Rhône</i> '20 | |
| SAINTE-ÉMILLION GRAND CRU | £125 |
| Ch. Capet-Guillier, <i>Bordeaux</i> '17 | |
| GEVREY-CHAMBERTIN | £150 |
| Domaine Henri Magnien, <i>Burgundy</i> '18 | |
| MARGAUX | £160 |
| Margaux du Château Margaux, <i>Bordeaux</i> '15 | |
| PAUILLAC | £180 |
| Ch. Grand-Puy-Lacoste, <i>Bordeaux</i> '13 | |

CHAMPAGNE

Glass/Bottle

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|---|------------|
| HENRIOT, <i>Brut Souverain NV</i> | £13.50/£75 |
| VEUVE CLICQUOT, <i>NV</i> | £15.50/£87 |
| GIMONNET CUIS 1ER CRU, <i>NV</i> | £95 |
| MOËT & CHANDON ROSÉ, <i>NV</i> | £17/£96 |
| RUINART ROSÉ, <i>NV</i> | £115 |
| PERRIER-JOUËT, <i>Grand Brut, NV</i> | £125 |
| PERRIER-JOUËT, <i>Blason Rosé NV</i> | £23/£137 |
| RUINART, <i>Blanc de Blancs</i> | £145 |
| PERRIER-JOUËT, <i>Blanc de Blancs, NV</i> | £190 |
| DOM PÉRIGNON, <i>Vintage '12</i> | £290 |
| PERRIER-JOUËT, <i>Belle Epoque '14</i> | £300 |
| KRUG, <i>Grand Cuvée</i> | £320 |

VIN PÉTILLANT

Glass/Bottle

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|---------------------------------------|------------|
| 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

Class/Carafe/Bottle

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|---|-------------------|
| CÔTES-DU-LUBERON | £7/£20/£36 |
| Famille Perrin, <i>Rhône</i> '22 | |
| VIN DE PAYS D'OC | £50 |
| Art de Vivre, <i>Languedoc</i> '21 | |
| IGP MÉDITERRANÉE | £10/£29/£54 |
| Lady A, Ch. La Coste, <i>Provence</i> '22 | |
| CÔTES DE PROVENCE | £12.50/£36.50/£69 |
| Whispering Angel, <i>Provence</i> '21 | |
| CÔTES DE PROVENCE | £90 |
| Rock Angel, <i>Provence</i> '20 | |

BLANC

Glass/Carafe/Bottle

| | |
|---|-------------------|
| VIN DE PAYS D'OC | £29 |
| La Source Reserve Blanc, <i>Grand Sud</i> '21 | |
| CÔTES DE GASCogne | £6.50/£18.50/£33 |
| Le Lesc, Plaimont, <i>Grand Sud</i> '21 | |
| VIOGNIER | £7.50/£20.50/£39 |
| Baron de Badassière, <i>Languedoc</i> '22 | |
| BORDEAUX BLANC, <i>Sauvignon/Semillon</i> | £45 |
| Ch. Haut Marginet, <i>Bordeaux</i> '22 | |
| VDP D'OC CHARDONNAY | £47 |
| Marterey, <i>Languedoc</i> '21 | |
| PICPOUL DE PINET | £9/£26/£48 |
| Les Pins de Camille, <i>Languedoc</i> '22 | |
| CÔTES DU RHÔNE BLANC | £56 |
| Reserve, Famille Perrin, <i>Rhône</i> '21 | |
| PINOT GRIS (Off-dry) | £60 |
| Reserve, Hunawahr, <i>Alsace</i> '19 | |
| RIESLING | £11.50/£33.50/£63 |
| Trimbach, <i>Alsace</i> '19 | |
| BOURGOGNE ALIGOTÉ | £66 |
| Bien Elevé, Vieilles Vignes, Rijckaert, <i>Burgundy</i> '20 | |
| CHABLIS | £13.50/£39.50/£75 |
| Domaine de Genilotte, <i>Burgundy</i> '20 | |
| SAINTE-VÉLAN, <i>Chardonnay</i> | £14/£41/£78 |
| Vieilles Vignes, Corsin, <i>Burgundy</i> '18 | |
| MERCUREY BLANC, <i>Chardonnay</i> | £84 |
| Bois de Lalier, Philippe le Hardi, <i>Burgundy</i> '20 | |
| SAINTE-PÉRAY, <i>Marsanne/Roussanne</i> | £88 |
| Version, F. Villard, <i>Rhône</i> '19 | |
| CHABLIS 1ER CRU | £96 |
| Montmains, J. Collet & Fils, <i>Burgundy</i> '19 | |
| CONDRIEU, <i>Viognier</i> | £135 |
| Maison les Alexandrins, <i>Rhône</i> '21 | |
| PULIGNY-MONTRACHET | £150 |
| Alain Chavy, <i>Burgundy</i> '20 | |
| MEURSAULT | £160 |
| Grands Charrons, V. Latour, <i>Burgundy</i> '20 | |

Ask to see our

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