

OLIVES (VG) £4.25 | ALMONDS (VG) £4.25
BASKET OF PARISIENNE BAGUETTE (VG) £4.25

HORS D'ŒUVRES

ONION SOUP GRATINÉE (V) Emmental cheese and croutons	£9.75
BUFFALO MOZZARELLA (V) clementines, basil and glazed roasted pecans	£11.50
DRESSED CRAB AND AVOCADO COCKTAIL herb mayonnaise, baby gem and lemon	£14.50
DUCK LIVER PARFAIT spiced pear and redcurrant chutney, toasted brioche	£10.25
SIX ROCK OYSTERS served with sauce mignonette and tomato horseradish	£19.50

LES PLATS

CHICKEN FORESTIÈRE wild mushrooms, morel cream sauce, watercress and grated truffle	£23.50
STEAK FRITES 8oz/227g entrecôte, béarnaise sauce	£28.95
WHOLE BAKED SEA BASS caramelised fennel, thyme and pastis sauce	£28.50
LOBSTER SPAGHETTI sun blushed tomato sauce, spring onions, chilli and basil	£35.50
VEAL RIB-EYE grilled with sage roasted roscoff onions and pomme Aligot, grain mustard sauce	£32.50
CHARGRILLED HALLOUMI (V) smoked aubergine, beluga lentils, red pepper tapenade, toasted almonds and labneh	£17.75

LES GARNITURES

POMMES FRITES	£4.95
POMME PURÉE	£4.95
HARICOT VERTS with shallots	£4.95
SALAD MESCLUN Champagne vinaigrette	£4.95
CREAMED SPINACH grated Parmesan	£4.95

LES DESSERTS

RUM BABA spiced conference pear, chantilly cream and toasted hazelnuts	£9.75
PARIS BREST hazelnut praline, vanilla ice cream, warm chocolate sauce	£8.75
CRÈME BRÛLÉE caramelised sugar crust	£8.50
ICE CREAMS AND SORBETS choice of vanilla, chocolate, pistachio, strawberry, lemon & raspberry	£6.75
CHEESE PLATE Comte, Fourme d'Ambert, Saint Maure	£12.95
BALTHAZAR CHOCOLATE TRUFFLES coeur de ganache	£4.50

*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 ~