

# BALTHAZAR

RESTAURANT

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

## HORS D'ŒUVRES

<b>ONION SOUP GRATINÉE (V)</b>	£9.75	<b>BABY SPINACH AND ROCKET SALAD (Vg)</b>	£9.25
<i>Emmental cheese and croutons</i>		<i>with quinoa, apples, heritage beetroots, beluga lentils, omega seeds and citrus vinaigrette</i>	
<b>DUCK LIVER PARFAIT</b>	£10.25	<b>ENDIVE AND ROQUEFORT (V)</b>	£9.75
<i>spiced pear chutney, toasted brioche</i>		<i>walnuts, pear, chives and house vinaigrette</i>	
<b>ESCARGOTS</b>	£9.95	<b>STEAK TARTARE</b>	£11.50
<i>garlic, parsley and Pernod butter</i>		<i>beef striploin, egg yolk and toast</i>	
<b>SALMON TARTARE</b>	£11.75	<b>HALF LOBSTER</b>	£25.00
<i>poached and smoked salmon, lemon, herbs and rye bread</i>		<i>grilled with garlic butter or chilled with mayonnaise</i>	
<b>SAUTÉED KING PRAWNS</b>	£13.50	<b>SALT COD BRANDADE</b>	£10.50
<i>roasted tomato sauce, garlic, chilli and wild rocket</i>		<i>roasted pepper tapenade, dill crème fraîche and capers</i>	
<b>BUFFALO MOZZARELLA (V)</b>	£11.50	<b>BAKED CAMEMBERT (V)</b>	£10.95
<i>roasted golden beetroots and salsa verde</i>		<i>truffled honey, rosemary and garlic toasted crostinis</i>	
<b>DRESSED CRAB AND AVOCADO COCKTAIL</b>	£14.50		
<i>herb mayonnaise, baby gem and lemon</i>			

## OYSTERS & FRUITS DE MER

<b>OYSTERS</b>		<b>FRUITS DE MER - HORS D'ŒUVRES</b>	
<i>Rock oysters, served with sauce mignonette and tomato horseradish</i>		<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	
<b>CAVIAR (30g)</b>		<b>FRUITS DE MER - ENTRÉES</b>	
<i>served with blinis and crème fraîche</i>		<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

<b>MOULES PROVENÇALE &amp; FRITES</b>	£17.95	<b>CHICKEN FORESTIÈRE</b>	£23.50
<i>white wine, chillies, roasted tomato sauce and parsley</i>		<i>wild mushrooms, morel cream sauce, watercress and grated truffle</i>	
<b>LOBSTER SPAGHETTI</b>	£35.50	<b>BAKED COD FILLET</b>	£23.50
<i>sun blushed tomato sauce, spring onions, chilli and basil</i>		<i>braised celeriac, tenderstem broccoli, black olive dressing</i>	
<b>SOLE GOUJONS</b>	£18.95	<b>LEMON SOLE MEUNIÈRE</b>	£26.50
<i>tartare sauce, pommes frites</i>		<i>capers, lemon, parsley and bierre noisette</i>	
<b>ROASTED RUMP OF LAMB</b>	£29.50	<b>WHOLE BAKED SEA BASS</b>	£28.50
<i>butter bean and Toulouse sausage cassoulet, herb and shallot crumb</i>		<i>caramelised fennel, thyme and pastis sauce</i>	
<b>STEAK TARTARE</b>	£19.25	<b>RISOTTO OF WILD MUSHROOMS</b>	£18.95
<i>beef striploin, egg yolk and frites</i>		<i>goats cheese, chestnut crumb and truffle oil</i>	
<b>CHARGRILLED HALLOUMI (V)</b>	£17.75	<b>ROASTED BUTTERNUT SQUASH (VG)</b>	£17.75
<i>smoked aubergine, beluga lentils, red pepper tapenade, toasted almonds and labneh</i>		<i>harisa yoghurt, chickpeas, quinoa, mint and feta cheese</i>	
		<b>MACARONI CHEESE (V)</b>	£13.95
		<i>add lardons £3.00   add truffle £3.50</i>	

## LES GRILLADES

<b>BALTHAZAR HAMBURGER</b>	£15.95	<b>VEAL RIB-EYE</b>	£32.50
<i>served with frites</i>		<i>grilled with sage roasted roscoff onions and pomme Aligot, grain mustard sauce</i>	
<b>STEAK FRITES</b>	£29.95	<b>FILET DE BOEUF 7oz/198g, peppercorn sauce</b>	£33.95
<i>8oz/227g entrecôte, béarnaise sauce</i>		<b>SAUCES</b>	£3.25
<b>CÔTE DE BOEUF</b>	£35.50	<i>red wine sauce   béarnaise   peppercorn sauce   truffle hollandaise</i>	
<i>12oz/340g 28-day aged, watercress</i>			
<b>GRILLED LOBSTER</b>	£48.00		
<i>garlic butter and chips</i>			

## LES GARNITURES

<b>POMMES FRITES</b>	£5.00	<b>TOMATO SALAD</b>	£5.00	<b>POMME PURÉE</b>	£5.00
<b>VICHY CARROTS</b>	£5.75	<b>MACARONI CHEESE</b>	£6.25	<b>SALAD MESCLUN</b>	£5.00
<i>with smoked garlic butter</i>		<b>HARICOT VERTS</b>	£5.00	<i>Champagne vinaigrette</i>	
<b>BROCCOLI</b>	£5.75	<i>with shallots</i>		<b>CREAMED SPINACH</b>	£5.00
<i>lemon olive oil</i>				<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.

## KIR COCKTAILS

**KIR DE PROVENCE** £12  
*Pear liqueurs, herbs de Provence, rosé wine*

**LE KIR A LA PÊCHE** £10  
*Peach liqueurs, Viognier*

**LE KIR ROYALE** £14  
*Mixed berry liqueurs, Sparkling Vouvray Brut*

## CARTE DES VINS

**BRUT CHAMPAGNE** Glass/Bottle  
HENRIOT, *Brut Souverain NV* £15/£78  
RUINART, *Brut NV* £18/£99  
GIMONNET, *Cuis 1er Cru NV* £102  
VEUVE CLICQUOT, *NV* £108  
PERRIER-JOUËT, *Grand Brut, NV* £125  
MOËT & CHANDON, *Grand Vintage '15* £145  
RUINART, *Blanc de Blancs* £155  
PERRIER-JOUËT, *Blanc de Blancs, NV* £190  
HENRIOT, *Brut Millésimé '12* £210  
HENRIOT, *Cuvée Hemera '06* £250  
PERRIER-JOUËT, *Belle Epoque '14* £310  
DOM PÉRIGNON, *Vintage '13* £330  
KRUG, *Grande Cuvée* £360

**ROSÉ CHAMPAGNE** Glass/Bottle  
MOËT & CHANDON ROSÉ, *NV* £19/£108  
RUINART ROSÉ, *NV* £120  
PERRIER-JOUËT, *Blason Rosé NV* £26/£156  
LAURENT-PERRIER, *Cuvée Rosé NV* £165

**VIN PÉTILLANT** Glass/Bottle  
RIVAROSE, *Rosé, Provence* £59  
VOUVRAY BRUT, *Loire* £12.50/£64  
JCB 69 CREMANT, *Rosé, Burgundy* £13/£66  
NYETIMBER, *Classic Cuvée, U.K.* £18/£99

**ROSÉ** Glass/Carafe/Bottle  
IGP MÉDITERRANÉE £7.50/£21.50/£39  
*Forever Summer, Maison Mirabeau, Provence '22*  
IGP MÉDITERRANÉE £11/£32/£59  
*Lady A, Ch. La Coste, Provence '22*  
CÔTES DE PROVENCE £66  
*Etoile, Maison Mirabeau, Provence '22*  
CÔTES DE PROVENCE £13/£38/£72  
*Whispering Angel, Provence '22*  
CÔTES DE PROVENCE £93  
*Rock Angel, Provence '22*  
CÔTES DE PROVENCE £100  
*Château d'Esclans, Provence '21*

**BLANC** Class/Carafe/Bottle  
VIN DE PAYS D'OC £33  
*La Source Réserve Blanc, Grand Sud '22*  
CÔTES DE GASCOGNE £7/£20/£36  
*Le Lesc, Plaimont, Grand Sud '22*  
VIOGNIER £8.50/£23/£43  
*Baron de Badassière, Languedoc '22*  
BORDEAUX BLANC, *Sauvignon/Semillon* £46  
*Ch. Haut Marginet, Bordeaux '22*  
VDP D'OC CHARDONNAY £48  
*Marterey, Languedoc '22*  
PICPOUL DE PINET £9.50/£27/£49  
*Les Pins de Camille, Languedoc '22*  
TOURAINÉ, *Sauvignon Blanc* £52  
*Domaine des Vaublins, Loire '22*

MUSCADET £10/£29/£54  
*Sèvre et Maine 'Sur Lie', Dom. Foilette, Loire '22*

CÔTES DU RHÔNE BLANC £58  
*Réserve, Famille Perrin, Rhône '22*

PINOT GRIS (Off-dry) £60  
*Réserve, Hunawehr, Alsace '21*

RIESLING £11.50/£33.50/£63  
*Trimbach, Alsace '19*

VOUVRAY SEC, *Chenin Blanc* £67  
*S. Gaudron, Loire '21*

SANCERRE £13.50/£40/£75  
*Domaine J.P. Vacher & Fils, Loire '22*

CHABLIS £14/£41/£78  
*Domaine de Genilotte, Burgundy '21*

POUILLY-FUMÉ £80  
*Les Deux Cailloux, Fournier Pere & Fils, Loire '22*

MERCUREY BLANC, *Chardonnay* £84  
*Bois de Lalier, Philippe le Hardi, Burgundy '20*

SAINT-PÉRAY, *Marsanne/Roussanne* £88  
*Version, F. Villard, Rhône '19*

SAINT-VÉРАН, *Chardonnay* £16/£47/£90  
*Vieilles Vignes, Corsin, Burgundy '19*

CHABLIS 1ER CRU £99  
*Montmains, J. Collet & Fils, Burgundy '21*

MONTAGNY 1ER CRU £110  
*Bonnevaux, O. Leflaive, Burgundy '20*

CONDRIEU, *Viognier* £135  
*E. Guigal, Rhône '21*

PULIGNY-MONTRACHET £150  
*Domaine A. Chavy, Burgundy '20*

MEURSAULT £165  
*Grands Charrons, V. Latour, Burgundy '21*

**ROUGE** Class/Carafe/Bottle

VIN DE PAYS D'OC £33  
*La Source Réserve Rouge, Grand Sud '22*

CÔTES DE GASCOGNE £7/£20/£36  
*Le Lesc, Plaimont, Grand Sud '22*

CORBIERES, *Syrah blend* £8.50/£23/£43  
*Vieilles Vignes, Fontarèche, Languedoc '22*

TOURAINÉ ROUGE, *Gamay* £45  
*Dom. Joël Delaunay, Loire '22*

BORDEAUX SUPÉRIEUR £47  
*Ch. des Antonins, Bordeaux '19*

BEAUJOLAIS VILLAGES, *Gamay* £52  
*Dominique Morel, Beaujolais '21*

CÔTES DU RHÔNE ROUGE £57  
*Famille Perrin, Rhône '21*

PINOT NOIR £11/£32/£60  
*Beau-Charmois, Burgundy '21*

SAUMUR-CHAMPIGNY, *Cab. Franc* £62  
*Maison Audebert, Loire '21*

ST-GEORGES ST-ÉMILLION £64  
*Ch. Macquin, Bordeaux '20*

CAHORS, *Malbec* £12/£35/£66  
*Cèdre Heritage, Ch. du Cèdre, Grand Sud '20*

CROZES-HERMITAGE, *Syrah* £69  
*Cuvée Friandise, Dom. Melody, Rhône '21*

BORDEAUX ROUGE £13.50/£39.50/£75  
*Espirit de Pavie, '17*

ARBOIS POULSARD £78  
*La Rouge, Vins Rijckaert, Jura '20*

HAUT-MÉDOC £80  
*Ch. Beaumont, Bordeaux '17*

BOURGOGNE CÔTE D'OR, *Pinot Noir* £82  
*Dom. Jean Guiton Burgundy '21*

LALANDE-DE-POMEROL £85  
*Ch. Yveline, Bordeaux '18*

SAINT-ESTÈPHE £97  
*Tronquoy de Sainte-Anne, Bordeaux '12*

SAINT-ROMAIN ROUGE £98  
*Taupenot-Merme, Burgundy '18*

SAINT-JULIEN £114  
*M de Moulin Riche, Bordeaux '17*

CHÂTEAUNEUF-DU-PAPE £125  
*Les Sinards, Famille Perrin, Rhône '21*

SAINT-ÉMILLION GRAND CRU £128  
*Ch. Capet-Guillier, Bordeaux '17*

GEVREY-CHAMBERTIN £150  
*Vieilles Vignes, Dom. H. Magnien, Burgundy '17*

MARGAUX £160  
*Margaux du Château Margaux, Bordeaux '17*

PAULLAC £180  
*Ch. Grand-Puy-Lacoste, Bordeaux '13*

### GIFT VOUCHERS



Our gift experiences are the perfect present for friends and family to celebrate a special occasion or just to say thank you.

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OR PURCHASE ONLINE

Ask to see our

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