

BALTHAZAR

RESTAURANT

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

EGGS BENEDICT WITH FRITES £13.95 <i>roasted ham, poached eggs, muffins and hollandaise sauce</i>	OAK SMOKED SALMON £14.95 <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 £13.95 <i>roasted red pepper tapenade, smoked aubergines, wild rocket and cured bacon</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

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>spiced pear and redcurrant chutney, toasted brioche</i>	ENDIVE AND ROQUEFORT (V) £9.75 <i>walnuts, pear, chives and house vinaigrette</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>
SAUTÉED KING PRAWNS £13.50 <i>roasted tomato sauce, garlic, chilli and wild rocket</i>	HALF LOBSTER £25.00 <i>grilled with garlic butter or chilled with mayonnaise</i>
BUFFALO MOZZARELLA (V) £11.50 <i>roasted golden beetroots and salsa verde</i>	SALT COD BRANDADE £10.50 <i>roasted pepper tapenade, dill crème fraîche and capers</i>
DRESSED CRAB AND AVOCADO COCKTAIL £14.50 <i>herb mayonnaise, baby gem and lemon</i>	

OYSTERS & FRUITS DE MER

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

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

LES GRILLADES

BALTHAZAR HAMBURGER £15.95 <i>served with frites</i>	GRILLED LOBSTER £48.00 <i>garlic butter and chips</i>
STEAK FRITES £29.95 <i>8oz/227g entrecôte, béarnaise sauce</i>	VEAL RIB-EYE £32.50 <i>grilled 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

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

BRUNCH COCKTAILS

BREAKFAST MARTINI £9.50
*Beefeater Gin, Lemon and Orange
Marmalade, Cointreau*

GRAND MIMOSA £13
*Orange Juice, Cointreau,
Vouvray Sparkling Brut*

BLOODY MARY £13.75
*Wyborowa Vodka, Tomato and Vegetable
Juices, Balthazar spice mix*

CARTE DES VINS

BRUT CHAMPAGNE

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

ROSÉ CHAMPAGNE

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

VIN PÉTILLANT

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

ROSÉ

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

BLANC

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

ROUGE

	Glass/Carafe/Bottle
VIN DE PAYS D'OC <i>La Source Réserve Rouge, Grand Sud '22</i>	£33
CÔTES DE GASCOGNE <i>Le Lesc, Plaimont, Grand Sud '22</i>	£7/£20/£36
CORBIERES, <i>Syrah blend Vieilles Vignes, Fontarèche, Languedoc '22</i>	£8.50/£23/£43
TOURAINE ROUGE, <i>Gamay Dom. Joël Delaunay, Loire '22</i>	£45
BORDEAUX SUPÉRIEUR <i>Ch. des Antonins, Bordeaux '19</i>	£47
BEAUJOLAIS VILLAGES, <i>Gamay Dominique Morel, Beaujolais '21</i>	£52
CÔTES DU RHÔNE ROUGE <i>Famille Perrin, Rhône '21</i>	£57

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

GIFT VOUCHERS



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

SCAN THE QR CODE
OR PURCHASE ONLINE

Ask to see our

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