

BALTHAZAR

RESTAURANT

OLIVES (Vg) £4.25

BASKET OF
PARISIENNE
BAGUETTE (Vg) £4.25

ALMONDS (Vg) £4.25

CRISPY RÖSTI £12.95
with caviar and sour cream

EGGS BENEDICT WITH FRITES £13.95
roasted ham, poached eggs, muffins and hollandaise sauce

EGGS ROYALE WITH FRITES £14.95
smoked salmon, poached eggs, muffins and hollandaise sauce

AVOCADO BENEDICT WITH FRITES £12.95
crushed avocado, poached eggs, muffins and hollandaise sauce

MIXED BERRY PANCAKES £9.95
buttermilk pancakes, mixed berries, berry purée and Greek yoghurt

CROQUE MONSIEUR £14.95
pommes frites, mixed leaf salad

LE BRUNCH

OAK SMOKED SALMON £14.95
scrambled eggs, granary toast and chives

BUBBLE AND SQUEAK £13.95
roasted red pepper tapenade, smoked aubergines, wild rocket and cured bacon

FRESH FRUIT SALAD £9.95
mascarpone and pomegranate

GRANOLA £9.95
chantilly cream, mixed berries and cinnamon spiced pear compote

HORS D'ŒUVRES

ONION SOUP GRATINÉE (V) £9.75
Emmental cheese and croutons

DUCK LIVER PARFAIT £10.25
spiced pear and redcurrant chutney, toasted brioche

SALMON TARTARE £11.75
poached and smoked salmon, lemon, herbs and rye bread

SAUTÉED KING PRAWNS £13.50
roasted tomato sauce, garlic, chilli and wild rocket

BUFFALO MOZZARELLA (V) £11.50
grilled fennel, rocket and a black olive dressing

DRESSED CRAB AND AVOCADO COCKTAIL £14.50
herb mayonnaise, baby gem and lemon

BABY SPINACH & ROCKET SALAD (Vg) £9.25
with buckwheat, apples, heritage beetroots, beluga lentils, avocado, omega seeds and citrus vinaigrette

WATERMELON SALAD (V) £9.75
goats curd, pickled cucumber and dressed baby shoots

STEAK TARTARE £11.50
beef striploin, egg yolk and toast

HALF LOBSTER £25.00
grilled with garlic butter or chilled with mayonnaise

BOUILLABaisse £11.00
saffron rouille and toasted baguette

OYSTERS & FRUITS DE MER

OYSTERS
Rock oysters, served with sauce mignonette and tomato horseradish

6 £19.50 | 9 £26.50 | 12 £33.95 | 6 WITH CHAMPAGNE £26.50

CAVIAR (30g)
served with blinis and crème fraîche

ROYAL BAERII £55.00

FRUITS DE MER - HORS D'ŒUVRES
Rock oysters, crab mayonnaise, shell-on prawns, whelks, mussels

£26.00 PER PERSON | ADD HALF LOBSTER £50.00 PER PERSON

FRUITS DE MER - ENTRÉES
Rock oysters, crab mayonnaise, shell-on prawns, whelks, mussels

£42.00 PER PERSON | ADD HALF LOBSTER £66.00 PER PERSON

PLATS PRINCIPAUX

MOULES MARINIÈRE & FRITES £18.95
white wine, shallots, cream and parsley

VOL AU VENT 'FRUITS DE MER' £33.50
lobster, mussels, squid, clams and chive beurre blanc

SOLE GOUJONS £18.95
tartare sauce, pommes frites

ROASTED RUMP OF LAMB £30.50
gratin dauphinoise, watercress, red wine jus

STEAK TARTARE £19.25
beef striploin, egg yolk and frites

CHARGRILLED HALLOUMI (V) £17.75
smoked aubergine, beluga lentils, red pepper tapenade, toasted almonds and labneh

PAN ROASTED CHICKEN SUPREME £23.50
tagliatelle, grain mustard sauce and heritage carrots

BAKED COD FILLET £24.50
courgettes, peppers, red onion, aubergines, tomatoes and sauce verte

LEMON SOLE MEUNIÈRE £28.50
shrimps, capers, lemon, parsley and beurre noisette

WHOLE BAKED SEA BASS £28.50
caramelised fennel, thyme and pastis sauce

RISOTTO (V) £18.95
broad beans, peas, spring onions, goats cheese, lemon balm and crispy shallots

GRILLED AUBERGINE AND QUINOA (Vg) £17.75
filled with quinoa, potatoes, mustard and roscoff onions served with a rich tomato sauce, flaked almonds

MACARONI CHEESE (V) £13.95
add lardons £3.00 | add truffle £3.50

LES GRILLADES

BALTHAZAR HAMBURGER £16.95
served with frites

STEAK FRITES £29.95
8oz/227g entrecôte, béarnaise sauce

CÔTE DE BOEUF £35.50
12oz/340g 28-day aged, watercress

GRILLED LOBSTER *garlic butter and chips* £48.00

GRILLED CALVES LIVER £30.50
with sage roasted roscoff onions, pomme Aligot, red wine jus

SAUCES £3.50
red wine sauce | béarnaise | peppercorn sauce | truffle hollandaise

LES GARNITURES

POMMES FRITES	£5.00	TOMATO SALAD	£5.00	POMME PURÉE	£5.00
VICHY CARROTS	£5.75	MACARONI CHEESE	£6.75	SALAD MESCLUN	£5.00
BROCCOLI	£5.75	HARICOT VERTS	£5.00	CREAMED SPINACH	£5.00
<i>lemon olive oil</i>		<i>with shallots</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.

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

Class/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

Class/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

Class/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

Class/Carafe/Bottle

IGP MÉDITERRANÉE £7.50/£21.50/£39
Forever Summer, Maison Mirabeau, Provence '23
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 '20

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 Maginet, Bordeaux '22
VDP D'OC CHARDONNAY £48
Marterey, Languedoc '22
PICPOUL DE PINET £9.50/£27/£49
Deux Bars, Cave de l'Ormarine, Languedoc '22
TOURAIN, *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 '23

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

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

VOUVRAY SEC, *Chenin Blanc* £67
La Manoca, Ch. Moncontour, 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 Père & Fils, Loire '22

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

SAINT-PÉRAY, *Marsanne/Roussanne* £88
Version, F. Villard, Rhône '20

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 £154
Domaine A. Chavy, Burgundy '21

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

TOURAIN ROUGE, *Gamay* £45
Dom. Joël Delaunay, Loire '23

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

BEAUJOLAIS VILLAGES, *Gamay* £52
Dominique Morel, Beaujolais '22

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

PINOT NOIR £11/£32/£60
Beau-Charmois, Languedoc '22

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

ST-GEORGES ST-ÉMILLION £64
Ch. Macquin, Bordeaux '21

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

CROZES-HERMITAGE, *Syrah* £69
Cuvée Friandise, Dom. Melody, Rhône '22

BORDEAUX ROUGE £13.50/£39.50/£75
Espirit de Pavie, Bordeaux '18

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 '19

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

SANTENAY 1ER CRU £98
Passetemps, V&S Morey, Burgundy '17

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.

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.