

PRIX FIXE

MONDAY - FRIDAY 11AM - 7PM

2 COURSES £27.50

3 COURSES £29.50

CARAFE (375ML) OF VIN DE TABLE £15

ELDERFLOWER SPRITZ

ELDERFLOWER, SODA & VOUVRAY BRUT £9.50

ENTRÉES

PEA AND MINT SOUP

lemon oil and pea shoots

JAMBON DE BAYONNE

celeriac remoulade and cornichons

BUFFALO MOZZARELLA

San Marzanino tomatoes and capers

PLATS PRINCIPAUX

PAN SEARED FILLET OF SEA BREAM

crushed potatoes, spring onions, lemon and sauce vierge

BEEF BOURGUIGNON

pomme puree, carrots, baby onions, mushrooms and pancetta

CHARGRILLED HALLOUMI (V)

smoked aubergine, beluga lentils, red pepper tapenade, toasted almonds and labneh

MOULES MARINIÈRE & FRITES

white wine, shallots, cream and parsley (supplemental charge of £5.00)

STEAK TARTARE

beef striploin, egg yolk and frites (supplemental charge of £6.00)

LES DESSERTS

WARM CHOCOLATE BROWNIE

Chantilly cream and caramel sauce

PARIS BREST

hazelnut praline, stracciatella ice cream, warm chocolate sauce

ICE CREAMS AND SORBETS

choice of vanilla, chocolate, pistachio, strawberry, lemon & raspberry

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 ~