

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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HORS D'ŒUVRES

ONION SOUP GRATINÉE (V) £9.75 <i>Emmental cheese and croutons</i>	BABY SPINACH AND ROCKET SALAD (Vg) £9.25 <i>with buckwheat, apples, heritage beetroots, beluga lentils, carrots, omega seeds and citrus vinaigrette</i>
DUCK LIVER PARFAIT £10.25 <i>spiced pear chutney, toasted brioche</i>	WATERMELON SALAD (V) £9.75 <i>goats curd, pickled cucumber and dressed baby shoots</i>
ESCARGOTS £9.95 <i>garlic, parsley and Pernod butter</i>	STEAK TARTARE £11.50 <i>beef striploin, egg yolk and toast</i>
SALMON TARTARE £11.75 <i>poached and smoked salmon, lemon, herbs and rye bread</i>	HALF LOBSTER £25.00 <i>grilled with garlic butter or chilled with mayonnaise</i>
SAUTÉED KING PRAWNS £13.50 <i>roasted tomato sauce, garlic, chilli and wild rocket</i>	BOUILLABAISSE £10.50 <i>saffron rouille and toasted baguette</i>
BUFFALO MOZZARELLA (V) £11.50 <i>grilled fennel, rocket and a black olive dressing</i>	BAKED CAMEMBERT (V) £10.95 <i>truffled honey, rosemary and garlic toasted crostinis</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 MARINIÈRE & FRITES £18.95 <i>white wine, shallots, cream and parsley</i>	CHARGRILLED HALLOUMI (V) £17.75 <i>smoked aubergine, beluga lentils, red pepper tapenade, toasted almonds and labneh</i>
VOL AU VENT 'FRUITS DE MER' £33.50 <i>lobster, mussels, squid, clams and a rich lobster sauce</i>	ROAST TURBOT MEUNIÈRE £36.50 <i>shrimps, 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 £30.50 <i>gratin dauphinoise, watercress, red wine jus</i>	RISOTTO (V) £18.95 <i>broad beans, peas, spring onions, goats cheese, lemon balm and crispy shallots</i>
STEAK TARTARE £19.25 <i>beef striploin, egg yolk and frites</i>	GRILLED AUBERGINE AND QUINOA (VG) £17.75 <i>filled with quinoa, potatoes, mustard and roscoff onions served with a rich tomato sauce, flaked almonds</i>
PAN ROASTED CHICKEN SUPREME £23.50 <i>tagliatelle, grain mustard sauce and heritage carrots</i>	MACARONI CHEESE (V) £13.95 <i>add lardons £3.00 add truffle £3.50</i>
BAKED COD FILLET £24.50 <i>courgettes, peppers, red onion, aubergines, tomatoes and sauce verte</i>	

LES GRILLADES

BALTHAZAR HAMBURGER £16.95 <i>served with frites</i>	GRILLED CALVES LIVER £32.50 <i>with sage roasted roscoff onions, pomme Aligot, red wine jus</i>
STEAK FRITES £29.95 <i>8oz/227g entrecôte, béarnaise sauce</i>	FILET DE BOEUF 7oz/198g, peppercorn sauce £33.95
CÔTE DE BOEUF £36.50 <i>12oz/340g 28-day aged, watercress</i>	SAUCES £3.50 <i>red wine sauce béarnaise peppercorn sauce truffle hollandaise</i>
GRILLED LOBSTER <i>garlic butter and chips</i> £48.00	

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 £6.75	SALAD MESCLUN £5.00 <i>Champagne vinaigrette</i>
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.

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

HENRIOT, <i>Brut Souverain NV</i>	£15/£78
RUINART, <i>Brut NV</i>	£18/£99
GIMONNET, <i>Cuis sur 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 Époque '14</i>	£310
DOM PÉRIGNON, <i>Vintage '13</i>	£330
KRUG, <i>Grande Cuvée</i>	£360

ROSÉ CHAMPAGNE

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

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

IGP MÉDITERRANÉE	£7.50/£21.50/£39
Forever Summer, <i>Maison Mirabeau, Provence '23</i>	
IGP MÉDITERRANÉE	£11/£32/£59
Lady A, <i>Ch. La Coste, Provence '22</i>	
CÔTES DE PROVENCE	£66
Étoile, <i>Maison Mirabeau, Provence '22</i>	
CÔTES DE PROVENCE	£13/£38/£72
Whispering Angel, <i>Provence '22</i>	
CÔTES DE PROVENCE	£93
Rock Angel, <i>Provence '22</i>	
CÔTES DE PROVENCE	£100
Château d'Esclans, <i>Provence '20</i>	

BLANC

VIN DE PAYS D'OC	£33
La Source Réserve Blanc, <i>Grand Sud '22</i>	
CÔTES DE GASCOGNE	£7/£20/£36
Le Lesc, <i>Plaimont, Grand Sud '22</i>	
VIOGNIER	£8.50/£23/£43
Baron de Badassière, <i>Languedoc '22</i>	
BORDEAUX BLANC, <i>Sauvignon/ Semillon</i>	£46
Ch. Haut Maginet, <i>Bordeaux '22</i>	
VDP D'OC CHARDONNAY	£48
Marterey, <i>Languedoc '22</i>	
PICPOUL DE PINET	£9.50/£27/£49
Deux Bars, <i>Cave de l'Ormarine, Languedoc '22</i>	
TOURAINÉ, <i>Sauvignon Blanc</i>	£52
Domaine des Vaublins, <i>Loire '22</i>	

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

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

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
Esprit 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*



For allergy and nutritional information please scan the QR code.

Ask to see our

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