

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>butter milk 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 buckwheat, apples, heritage beetroots, beluga lentils, avocado, omega seeds and citrus vinaigrette</i>
DUCK LIVER PARFAIT £10.25 <i>spiced pear and redcurrant chutney, toasted brioche</i>	WATERMELON SALAD (V) £9.75 <i>goats curd, pickled cucumber and dressed baby shoots</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>grilled fennel, rocket and a black olive dressing</i>	BOUILLABAISSE £11.00 <i>saffron rouille and toasted baguette</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>	BAKED COD FILLET £24.50 <i>courgettes, peppers, red onion, aubergines, tomatoes and sauce verte</i>
VOL AU VENT 'FRUITS DE MER' £33.50 <i>lobster, mussels, squid, clams and chive beurre blanc</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>
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>
PAN ROASTED CHICKEN SUPREME £23.50 <i>tagliatelle, grain mustard sauce and heritage carrots</i>	

LES GRILLADES

BALTHAZAR HAMBURGER £16.95 <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>	GRILLED CALVES LIVER £30.50 <i>with sage roasted roscoff onions, pomme Aligot, red wine jus</i>
CÔTE DE BOEUF £35.50 <i>12oz/340g 28-day aged, watercress</i>	SAUCES £3.50 <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 £6.75	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
*Beekeeper 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, *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 '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 Glass/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
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 '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 Glass/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 '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
HAUTMÉDOC £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
PAUILLAC £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.