

BALTHAZAR

~ RESTAURANT ~

PRIX FIXE

MONDAY - FRIDAY 11AM - 7PM

2 COURSES £26.50
3 COURSES £29.50

CARAFE (375ML) OF VIN DE TABLE £15

ELDERFLOWER SPRITZ
ELDERFLOWER, SODA & VOUVRAY BRUT £9.50

ENTRÉES

BUTTERNUT SQUASH SOUP

almond and mint pistou

TERRINE DE CANARD

spicy pear chutney, toasted brioche

BUFFALO MOZZARELLA

San Marzanino tomatoes and capers

PLATS PRINCIPAUX

PAN SEARED FILLET OF SEA BREAM

roasted peppers, taggiasca olives, basil and sauce verte

CHICKEN FRICASSE

braised leg, baby onions, wild mushrooms, tarragon and chicken veloute

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

CREME BRULEE

caramelised sugar crust

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.*