

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>
CONFIT DUCK AND PISTACHIO TERRINE £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>	ROASTED BABY PLUM TOMATO TARTLET £10.50 <i>goats cheese, basil and wild rocket</i>
BURRATA (V) £11.50 <i>red pepper tapenade, dressed courgettes and extra fine capers</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 £24.00 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 £24.00 PER PERSON

PLATS PRINCIPAUX

MOULES MARINIÈRE & FRITES £18.95 <i>white wine, shallots, cream and parsley</i>	SEARED FILLET OF SALMON £26.00 <i>braised lentils du puy, sour cream and herbs</i>
VOL AU VENT 'FRUITS DE MER' £33.50 <i>lobster, mussels, squid, clams and a rich lobster sauce</i>	WHOLE BAKED SEA BASS £28.50 <i>slow roasted vine tomatoes, lemon, thyme, shallots and, black olive sauce</i>
SOLE GOUJONS £18.95 <i>tartare sauce, pommes frites</i>	RISOTTO (V) £18.95 <i>heritage tomatoes, capers, goats cheese, marjoram and, crispy shallots</i>
ROASTED RUMP OF LAMB £30.50 <i>Roquefort gratin dauphinoise, watercress, red wine jus</i>	GRILLED AUBERGINE AND QUINOA (VG) £17.75 <i>filled with quinoa, potatoes, mustard and roscoff onions served with a rich tomato sauce, feta cheese and pumpkin seeds</i>
STEAK TARTARE £19.50 <i>beef striploin, egg yolk and frites</i>	CHARGRILLED HALLOUMI (V) £17.75 <i>smoked aubergine, beluga lentils, red pepper tapenade, toasted almonds and labneh</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, aubergines, red onions and green herb sauce</i>	

LES GRILLADES

BALTHAZAR CHEESEBURGER £17.50 <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>	FILLET 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>
COURGETTE PROVENÇALE £5.75	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 <i>Pear liqueurs, herbs de Provence, rosé wine</i>	LE KIR A LA PÊCHE £10 <i>Peach liqueurs, Viognier</i>	LE KIR ROYALE £14 <i>Mixed berry liqueurs, Sparkling Vouvray Brut</i>
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CARTE DES VINS

BRUT CHAMPAGNE Glass/Bottle	BLANC Class/Carafe/Bottle	ROUGE Class/Carafe/Bottle
HENRIOT, <i>Brut Souverain NV</i> £15/£78	VIN DE PAYS D'OC £33 <i>La Source Réserve Blanc, Grand Sud '22</i>	VIN DE PAYS D'OC £33 <i>La Source Réserve Rouge, Grand Sud '22</i>
RUINART, <i>Brut NV</i> £18/£99	CÔTES DE GASCOGNE £7/£20/£36 <i>Le Lesc, Plaimont, Grand Sud '22</i>	CÔTES DE GASCOGNE £7/£20/£36 <i>Le Lesc, Plaimont, Grand Sud '22</i>
GIMONNET, <i>Cuis 1er Cru NV</i> £102	VIOGNIER £8.50/£23/£43 <i>Baron de Badassière, Languedoc '22</i>	CORBIERES, <i>Syrah blend</i> £8.50/£23/£43 <i>Vieilles Vignes, Fontarèche, Languedoc '22</i>
VEUVE CLICQUOT, <i>NV</i> £108	BORDEAUX BLANC, <i>Sauvignon/Semillon</i> £46 <i>Ch. Haut Maginet, Bordeaux '22</i>	TOURAIN ROUGE, <i>Gamay</i> £45 <i>Dom. Joël Delaunay, Loire '23</i>
PERRIER-JOUËT, <i>Grand Brut, NV</i> £125	VDP D'OC CHARDONNAY £48 <i>Marterey, Languedoc '22</i>	BORDEAUX SUPÉRIEUR £47 <i>Ch. des Antonins, Bordeaux '19</i>
MOËT & CHANDON, <i>Grand Vintage '15</i> £145	PICPOUL DE PINET £9.50/£27/£49 <i>Deux Bars, Cave de l'Ormarine, Languedoc '22</i>	BEAUJOLAIS VILLAGES, <i>Gamay</i> £52 <i>Dominique Morel, Beaujolais '22</i>
RUINART, <i>Blanc de Blancs</i> £155	TOURAIN, <i>Sauvignon Blanc</i> £52 <i>Domaine des Vaublins, Loire '22</i>	CÔTES DU RHÔNE ROUGE £57 <i>Famille Perrin, Rhône '21</i>
PERRIER-JOUËT, <i>Blanc de Blancs, NV</i> £190	MUSCADET £10/£29/£54 <i>Sèvre et Maine 'Sur Lie', Dom. Foilette, Loire '22</i>	PINOT NOIR £11/£32/£60 <i>Beau-Charmois, Languedoc '22</i>
HENRIOT, <i>Brut Millésimé '12</i> £210	CÔTES DU RHÔNE BLANC £58 <i>Réserve, Famille Perrin, Rhône '23</i>	SAUMUR-CHAMPIGNY, <i>Cab. Franc</i> £62 <i>Maison Audebert, Loire '21</i>
HENRIOT, <i>Cuvée Hemera '06</i> £250	PINOT GRIS (<i>Off-dry</i>) £60 <i>Réserve, Hunawehr, Alsace '21</i>	ST-GEORGES ST-ÉMILLION £64 <i>Ch. Macquin, Bordeaux '21</i>
PERRIER-JOUËT, <i>Belle Epoque '14</i> £310	RIESLING £11.50/£33.50/£63 <i>Trimbach, Alsace '19</i>	CAHORS, <i>Malbec</i> £12/£35/£66 <i>Cèdre Heritage, Ch. du Cèdre, Grand Sud '20</i>
DOM PÉRIGNON, <i>Vintage '13</i> £330	VOUVRAY SEC, <i>Chenin Blanc</i> £67 <i>La Manoca, Ch. Moncontour, Loire '21</i>	CROZES-HERMITAGE, <i>Syrah</i> £69 <i>Cuvée Friandise, Dom. Melody, Rhône '22</i>
KRUG, <i>Grande Cuvée</i> £360	SANCERRE £13.50/£40/£75 <i>Domaine J.P. Vacher & Fils, Loire '22</i>	BORDEAUX ROUGE £13.50/£39.50/£75 <i>Espirit de Pavie, Bordeaux '18</i>
ROSÉ CHAMPAGNE Glass/Bottle	CHABLIS £14/£41/£78 <i>Domaine de Genilotte, Burgundy '21</i>	ARBOIS POULSARD £78 <i>La Rouge, Vins Rijckaert, Jura '20</i>
MOËT & CHANDON ROSÉ, <i>NV</i> £19/£108	POUILLY-FUMÉ £80 <i>Les Deux Cailloux, Fournier Père & Fils, Loire '22</i>	HAUT-MÉDOC £80 <i>Ch. Beaumont, Bordeaux '17</i>
RUINART ROSÉ, <i>NV</i> £120	MERCUREY BLANC, <i>Chardonnay</i> £84 <i>Bois de Lalier, Philippe le Hardi, Burgundy '20</i>	BOURGOGNE CÔTE D'OR, <i>Pinot Noir</i> £82 <i>Dom. Jean Guiton, Burgundy '21</i>
PERRIER-JOUËT, <i>Blason Rosé NV</i> £26/£156	SAINT-PÉRAY, <i>Marsanne/Roussanne</i> £88 <i>Version, F. Villard, Rhône '20</i>	LALANDE-DE-POMEROL £85 <i>Ch. Yveline, Bordeaux '19</i>
LAURENT-PERRIER, <i>Cuvée Rosé NV</i> £165	SAINT-VÉLAN, <i>Chardonnay</i> £16/£47/£90 <i>Vieilles Vignes, Corsin, Burgundy '19</i>	SAINT-ESTÈPHE £97 <i>Tronquoy de Sainte-Anne, Bordeaux '12</i>
VIN PÉTILLANT Glass/Bottle	CHABLIS 1ER CRU £99 <i>Montmains, J. Collet & Fils, Burgundy '21</i>	SANTENAY 1ER CRU £98 <i>Passetemps, V&S Morey, Burgundy '17</i>
RIVAROSE, <i>Rosé, Provence</i> £59	MONTAGNY 1ER CRU £110 <i>Bonnevaux, O. Leflaive, Burgundy '20</i>	SAINT-JULIEN £114 <i>M de Moulin Riche, Bordeaux '17</i>
VOUVRAY BRUT, <i>Loire</i> £12.50/£64	CONDRIEU, <i>Viognier</i> £135 <i>E. Guigal, Rhône '21</i>	CHÂTEAUNEUF-DU-PAPE £125 <i>Les Sinards, Famille Perrin, Rhône '21</i>
JCB 69 CREMANT, <i>Rosé, Burgundy</i> £13/£66	PULIGNY-MONTRACHET £154 <i>Domaine A. Chavy, Burgundy '21</i>	SAINT-ÉMILLION GRAND CRU £128 <i>Ch. Capet-Guillier, Bordeaux '17</i>
NYETIMBER, <i>Classic Cuvée, U.K.</i> £18/£99	MEURSAULT £165 <i>Grands Charrons, V. Latour, Burgundy '21</i>	GEVREY-CHAMBERTIN £150 <i>Vieilles Vignes, Dom. H. Magnien, Burgundy '17</i>
ROSÉ Glass/Carafe/Bottle		MARGAUX £160 <i>Margaux du Château Margaux, Bordeaux '17</i>
IGP MÉDITERRANÉE £7.50/£21.50/£39 <i>Forever Summer, Maison Mirabeau, Provence '23</i>		PAULLAC £180 <i>Ch. Grand-Puy-Lacoste, Bordeaux '13</i>
IGP MÉDITERRANÉE £11/£32/£59 <i>Lady A, Ch. La Coste, Provence '22</i>		
CÔTES DE PROVENCE £66 <i>Etoile, Maison Mirabeau, Provence '22</i>		
CÔTES DE PROVENCE £13/£38/£72 <i>Whispering Angel, Provence '22</i>		
CÔTES DE PROVENCE £93 <i>Rock Angel, Provence '22</i>		
CÔTES DE PROVENCE £100 <i>Château d'Esclans, Provence '20</i>		



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.