

# BALTHAZAR

RESTAURANT

<b>OLIVES (Vg)</b> £4.25	<b>BASKET OF PARISIENNE BAGUETTE (Vg)</b> £4.25	<b>ALMONDS (Vg)</b> £4.25	<b>CRISPY RÖSTI</b> £12.95 <i>with caviar and sour cream</i>
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## LE BRUNCH

<b>EGGS BENEDICT WITH FRITES</b> £13.95 <i>roasted ham, poached eggs, muffins and hollandaise sauce</i>	<b>OAK SMOKED SALMON</b> £14.95 <i>scrambled eggs, granary toast and chives</i>
<b>EGGS ROYALE WITH FRITES</b> £14.95 <i>smoked salmon, poached eggs, muffins and hollandaise sauce</i>	<b>BUBBLE AND SQUEAK</b> £13.95 <i>roasted red pepper tapenade, smoked aubergines, wild rocket and cured bacon</i>
<b>AVOCADO BENEDICT WITH FRITES</b> £12.95 <i>crushed avocado, poached eggs, muffins and hollandaise sauce</i>	<b>FRESH FRUIT SALAD</b> £9.95 <i>mascarpone and pomegranate</i>
<b>MIXED BERRY PANCAKES</b> £9.95 <i>buttermilk pancakes, mixed berries, berry purée and Greek yoghurt</i>	<b>GRANOLA</b> £9.95 <i>chantilly cream, mixed berries and cinnamon spiced pear compote</i>
<b>CROQUE MONSIEUR</b> £14.95 <i>pommes frites, mixed leaf salad</i>	

## HORS D'ŒUVRES

<b>ONION SOUP GRATINÉE (V)</b> £9.75 <i>Emmental cheese and croutons</i>	<b>BABY SPINACH &amp; ROCKET SALAD (Vg)</b> £9.25 <i>with buckwheat, apples, heritage beetroots, beluga lentils, carrots, omega seeds and citrus vinaigrette</i>
<b>CONFIT DUCK AND PISTACHIO TERRINE</b> £10.25 <i>spiced pear chutney, toasted brioche</i>	<b>WATERMELON SALAD (V)</b> £9.75 <i>goats curd, pickled cucumber and dressed baby shoots</i>
<b>SALMON TARTARE</b> £11.75 <i>poached and smoked salmon, lemon, herbs and rye bread</i>	<b>STEAK TARTARE</b> £11.50 <i>beef striploin, egg yolk and toast</i>
<b>SAUTÉED KING PRAWNS</b> £13.50 <i>roasted tomato sauce, garlic, chilli and wild rocket</i>	<b>HALF LOBSTER</b> £25.00 <i>grilled with garlic butter or chilled with mayonnaise</i>
<b>BURRATA (V)</b> £11.50 <i>red pepper tapenade, dressed courgettes and extra fine capers</i>	<b>ROASTED BABY PLUM TOMATO TARTLET</b> £10.50 <i>goats cheese, basil and wild rocket</i>
<b>DRESSED CRAB AND AVOCADO COCKTAIL</b> £14.50 <i>herb mayonnaise, baby gem and lemon</i>	

## OYSTERS & FRUITS DE MER

<b>OYSTERS</b> <i>Rock oysters, served with sauce mignonette and tomato horseradish</i>	<b>FRUITS DE MER - HORS D'ŒUVRES</b> <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
<b>CAVIAR (30g)</b> <i>served with blinis and crème fraîche</i>	<b>FRUITS DE MER - ENTRÉES</b> <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

<b>MOULES MARINIÈRE &amp; FRITES</b> £18.95 <i>white wine, shallots, cream and parsley</i>	<b>BAKED COD FILLET</b> £24.50 <i>courgettes, peppers, aubergines, red onions and green herb sauce</i>
<b>VOL AU VENT 'FRUITS DE MER'</b> £33.50 <i>lobster, mussels, squid, clams and chive beurre blanc</i>	<b>SEARED FILLET OF SALMON</b> £26.00 <i>braised lentils du puy, sour cream and herbs</i>
<b>SOLE GOUJONS</b> £18.95 <i>tartare sauce, pommes frites</i>	<b>WHOLE BAKED SEA BASS</b> £28.50 <i>slow roasted vine tomatoes, lemon, thyme, shallots and, black olive sauce</i>
<b>ROASTED RUMP OF LAMB</b> £30.50 <i>Roquefort gratin dauphinoise, watercress, red wine jus</i>	<b>RISOTTO (V)</b> £18.95 <i>heritage tomatoes, capers, goats cheese, marjoram and, crispy shallots</i>
<b>STEAK TARTARE</b> £19.50 <i>beef striploin, egg yolk and frites</i>	<b>GRILLED AUBERGINE AND QUINOA (Vg)</b> £17.75 <i>filled with quinoa, potatoes, mustard and roscoff onions served with a rich tomato sauce, feta cheese and pumpkin seeds</i>
<b>CHARGRILLED HALLOUMI (V)</b> £17.75 <i>smoked aubergine, beluga lentils, red pepper tapenade, toasted almonds and labneh</i>	<b>MACARONI CHEESE (V)</b> £13.95 <i>add lardons £3.00   add truffle £3.50</i>
<b>PAN ROASTED CHICKEN SUPREME</b> £23.50 <i>tagliatelle, grain mustard sauce and heritage carrots</i>	

## LES GRILLADES

<b>BALTHAZAR CHEESEBURGER</b> £17.50 <i>served with frites</i>	<b>GRILLED LOBSTER</b> £48.00 <i>garlic butter and chips</i>
<b>STEAK FRITES</b> £29.95 <i>8oz/227g entrecôte, béarnaise sauce</i>	<b>GRILLED CALVES LIVER</b> £32.50 <i>with sage roasted roscoff onions, pomme Aligot, red wine jus</i>
<b>CÔTE DE BOEUF</b> £36.50 <i>12oz/340g 28-day aged, watercress</i>	<b>SAUCES</b> £3.50 <i>red wine sauce   béarnaise   peppercorn sauce   truffle hollandaise</i>

## LES GARNITURES

<b>POMMES FRITES</b> £5.00	<b>TOMATO SALAD</b> £5.00	<b>POMME PURÉE</b> £5.00
<b>VICHY CARROTS</b> £5.75 <i>with smoked garlic butter</i>	<b>MACARONI CHEESE</b> £6.75	<b>SALAD MESCLUN</b> £5.00
<b>COURGETTE PROVENÇALE</b> £5.75	<b>HARICOT VERTS</b> £5.00 <i>with shallots</i>	<b>CREAMED SPINACH</b> £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

<b>BELLINI</b> <i>peach puree, peach liqueur, Vouvray sparkling brut</i>	£12.75	<b>BLOODY MARY</b> <i>Absout Elyx, Tomato and Vegetable Juices, Balthazar spice mix</i>	£13.75	<b>FRENCH 75</b> <i>Beefeater gin, lemon juice, sugar, Henriot Champagne</i>	£14.25
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## CARTE DES VINS

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