

PRIX FIXE

MONDAY - FRIDAY 11AM - 7PM

2 COURSES £24.50
3 COURSES £27.50

CARAFE (375ML) OF VIN DE TABLE £15

ELDERFLOWER SPRITZ

ELDERFLOWER, SODA & VOUVRAY BRUT £9.50

ENTRÉES

CAULIFLOWER SOUP

truffle oil and rosemary crostini

BAYONNE HAM

cornichons, spiced pear chutney and wild rocket

BUFFALO MOZZARELLA

marinated courgettes, roasted red pepper tapenade and extra fine capers

PLATS PRINCIPAUX

TAGLIATELLE 'FRUITS DE MER'

mussels, squid, clams, tomato, chives and a rich lobster velouté

CHICKEN FRICASSE

braised leg, baby onions, wild mushrooms, smoked pancetta, tarragon and grain mustard sauce

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.

BALTHAZAR
~ RESTAURANT ~