

BALTHAZAR

~ RESTAURANT ~

MIXED £4.25
MARINATED
OLIVES (Vg)

ROSEMARY £4.25
MARINATED
OLIVES (Vg)

BASKET OF £4.25
PARISIENNE
BAGUETTE (Vg)

SMOKED £4.25
SALTED
ALMONDS (Vg)

CRISPY £12.95
RÖSTI
with caviar and sour cream

LE BRUNCH

EGGS BENEDICT WITH FRITES £13.95
roasted ham, poached eggs, muffins and hollandaise sauce

EGGS ROYALE WITH FRITES £14.95
smoked salmon, poached eggs, muffins and hollandaise sauce

AVOCADO BENEDICT WITH FRITES £12.95
crushed avocado, poached eggs, muffins and hollandaise sauce

MIXED BERRY PANCAKES £9.95
butter milk pancakes, mixed berries, berry purée and Greek yoghurt

CROQUE MONSIEUR £14.95
pommes frites, mixed leaf salad

OAK SMOKED SALMON £14.95
scrambled eggs, granary toast and chives

BUBBLE AND SQUEAK £13.95
roasted red pepper tapenade, smoked aubergines, wild rocket and cured bacon

FRESH FRUIT SALAD £9.95
mascarpone and pomegranate

GRANOLA £9.95
chantilly cream, mixed berries and cinnamon spiced pear compote

HORS D'ŒUVRES

ONION SOUP GRATINÉE (V) £9.75
Emmental cheese and croutons

CONFIT DUCK AND PISTACHIO TERRINE £10.25
spiced pear chutney, toasted brioche

SALMON TARTARE £11.75
poached and smoked salmon, lemon, herbs and rye bread

SAUTÉED KING PRAWNS £13.50
roasted tomato sauce, garlic, chilli and wild rocket

BUFFALO MOZZARELLA (V) £11.50
slow roasted cherry vine tomatoes, marjoram and capers

DRESSED CRAB AND AVOCADO COCKTAIL £14.50
herb mayonnaise, baby gem and lemon

BABY SPINACH & ROCKET SALAD (Vg) £9.25
with buckwheat, apples, heritage beetroots, beluga lentils, carrots, omega seeds and citrus vinaigrette

ROASTED BEETROOT CARPACCIO £9.75
horseradish creme fraiche, curly endive and toasted hazelnuts

STEAK TARTARE £11.50
beef striploin, quail egg yolk and toast

HALF LOBSTER £25.00
grilled with garlic butter or chilled with mayonnaise

SOUPE DE POISSON £10.95
smooth blended Mediterranean fish soup served with rouille and croutons

OYSTERS & FRUITS DE MER

OYSTERS
Rock oysters, served with sauce mignonette and tomato horseradish

6 £19.50 | 9 £26.50 | 12 £33.95 | 6 WITH CHAMPAGNE £26.50

CAVIAR (30g)
served with blinis and crème fraîche

ROYAL BAERII £55.00

FRUITS DE MER - HORS D'ŒUVRES
Rock oysters, crab mayonnaise, shell-on prawns, whelks, mussels

£26.00 PER PERSON | ADD HALF LOBSTER £24.00 PER PERSON

FRUITS DE MER - ENTRÉES
Rock oysters, crab mayonnaise, shell-on prawns, whelks, mussels

£42.00 PER PERSON | ADD HALF LOBSTER £24.00 PER PERSON

PLATS PRINCIPAUX

MOULES MARINIÈRE & FRITES £18.95
white wine, shallots, cream and parsley

VOL AU VENT 'FRUITS DE MER' £33.50
lobster, mussels, squid, clams and chive beurre blanc

SOLE GOUJONS £18.95
tartare sauce, pommes frites

ROASTED RUMP OF LAMB £30.50
cassoulet of haricot beans and toulouse sausage

STEAK TARTARE £19.50
beef striploin, egg yolk and frites

CHARGRILLED HALLOUMI (V) £17.75
smoked aubergine, beluga lentils, red pepper tapenade, toasted almonds and labneh

ROASTED CHICKEN SUPREME 'CHASSEUR' £23.50
lyonnaise potatoes, mushrooms, shallots and tarragon

BAKED COD FILLET £24.50
braised aubergines, fine capers, vine tomatoes and pine nuts

SEARED FILLET OF SALMON £26.00
braised autumnal greens, smoked bacon lardons, grain mustard velouté

WHOLE BAKED SEA BREAM £28.50
roasted lemon, purple sprouting broccoli and toasted almonds

WILD MUSHROOM RISOTTO (V) £18.95
goats cheese, tarragon and grated truffle

GRILLED AUBERGINE AND QUINOA (Vg) £17.75
filled with quinoa, potatoes, mustard and roscoff onions served with a rich tomato sauce, feta cheese and pumpkin seeds

MACARONI CHEESE (V) £13.95
add lardons £3.00 | add truffle £3.50

LES GRILLADES

BALTHAZAR CHEESEBURGER £17.50
served with frites

STEAK FRITES £29.95
8oz/227g entrecôte, béarnaise sauce

CÔTE DE BOEUF £36.50
12oz/340g 28-day aged, watercress

GRILLED LOBSTER *garlic butter and chips* £48.00

GRILLED CALVES LIVER £32.50
with sage roasted roscoff onions, pomme Aligot, red wine jus

SAUCES £3.50
red wine sauce | béarnaise | peppercorn sauce | truffle hollandaise

LES GARNITURES

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

BALTHAZAR

RESTAURANT

BRUNCH COCKTAILS

BELLINI £12.75
peach puree, peach liqueur,
Vouvray sparkling brut

BLOODY MARY £13.75
Ketel One vodka, Tomato and Vegetable Juices,
Balthazar spice mix

FRENCH 75 £14.25
Tanqueray London Dry gin, lemon juice,
sugar, Henriot Champagne

WINES BY THE GLASS & CARAFE

For our full list of wines by the bottle,
please ask your server.

BRUT CHAMPAGNE	Glass/Bottle
HENRIOT, <i>Brut Souverain NV</i>	£16/£84
RUINART, <i>Brut NV</i>	£18/£99
ROSÉ CHAMPAGNE	Glass/Bottle
RUINART, <i>Rosé NV</i>	£21/£120
OTHER SPARKLING	Glass/Bottle
VOUVRAY BRUT, <i>Loire</i>	£12.50/£64
JCB 69 CREMANT, <i>Rosé, Burgundy</i>	£13/£66
NYETIMBER, <i>Classic Cuvée, U.K.</i>	£18/£99
BLANC	Glass/Carafe /Bottle
CÔTES DE GASCOGNE	£7/£20/£36
Le Lesc, Plaimont, <i>Grand Sud '22</i>	
VIIGNIER	£8.50/£23/£43
Baron de Badassière, <i>Languedoc '22</i>	
MUSCADET	£10/£29/£54
Sèvre et Maine 'Sur Lie', Dom. Foilette, <i>Loire '22</i>	
RIESLING	£11.50/£33.50/£63
Trimbach, <i>Alsace '19</i>	
SANCERRE	£13.50/£40/£75
Domaine J.P. Vacher & Fils, <i>Loire '22</i>	
CHABLIS	£14/£41/£78
Domaine de Genilotte, <i>Burgundy '21</i>	
SAINT-VÉРАН, <i>Chardonnay</i>	£16/£47/£90
Vieilles Vignes, Corsin, <i>Burgundy '19</i>	
ROSÉ	Glass/Carafe /Bottle
IGP MÉDITERRANÉE	£7.50/£21.50/£39
Forever Summer, Maison Mirabeau, <i>Provence '23</i>	
IGP MÉDITERRANÉE	£11/£32/£59
Lady A, Ch. La Coste, <i>Provence '22</i>	
CÔTES DE PROVENCE	£13/£38/£72
Whispering Angel, <i>Provence '22</i>	
ORANGE	Glass/Carafe /Bottle
MUSCAT	£13/£38/£72
A Fleur de Peau, Clos du Gravillas, <i>Languedoc '22</i>	
ROUGE	Glass/Carafe /Bottle
CÔTES DE GASCOGNE	£7/£20/£36
Le Lesc, Plaimont, <i>Grand Sud '22</i>	
CORBIERES, <i>Syrah blend</i>	£8.50/£23/£43
Vieilles Vignes, Fontarèche, <i>Languedoc '22</i>	
CHINON, <i>Cab. France</i>	£10.50/£31/58
Ch. Coudray-Montpensier, <i>Loire '22</i>	
PINOT NOIR	£11/£32/£60
Beau-Charmois, <i>Languedoc '22</i>	
CAHORS, <i>Malbec</i>	£12/£35/£66
Cèdre Heritage, Ch. du Cèdre, <i>Grand Sud '20</i>	
BORDEAUX ROUGE	£13.50/£39.50/£75
Esprit de Pavie, <i>Bordeaux '18</i>	

LES COCKTAILS

BALTHAZAR MARTINI £14
Hendrick's gin, herbes de provence & dry vermouth

COSMOPOLITAN £13
Ketel One Citroen vodka, Cointreau,
cranberry juice & lime

FRENCH MARTINI £14.50
Grey Goose vodka, berry liqueurs
& pineapple juice

TWINKLE £15
Ciroc vodka, elderflower cordial
& Vouvray sparkling brut

BRAMBLE £13
Aviation gin, crème de cassis, lemon & sugar

GIN FIZZ £14
Tanqueray No. TEN gin, lemon, sugar & soda

LAST WORD £15
Monkey 47 gin, Green Chartreuse,
Maraschino & lime

PALOMA £14
Casamigos blanco tequila, lime,
sugar & grapefruit soda

Full spirits list available on request'

TREADOR £15
Patrón silver tequila, apricot & lime

**OAXACA
OLD FASHIONED** £16
Don Julio 1942 & Casamigos blanco tequilas,
orange bitters & sugar

OLD CUBAN £14.50
Ron Santiago de Cuba Extra Añejo 11yo rum,
Vouvray sparkling brut, mint, lime, sugar
& Angostura bitters

PENICILLIN £16
Macallan 12yo & Laphroaig 10yo whiskies,
honey, ginger & lemon

WHISKY SOUR £15
Johnnie Walker Blue and Black Label whiskies,
lemon, sugar & Angostura bitters

VIEUX CARRE £15
Bulleit rye whiskey, Courvoisier VSOP Cognac,
Bénédictine, sweet vermouth, Angostura
& Peychaud's bitters

ROB ROY £15
The Dalmore 12yo whisky, sweet vermouth
& Angostura bitters

KIR COCKTAILS

KIR A LA PÊCHE £10
Peach liqueurs, Viognier

KIR DE PROVENCE £12
Pear liqueurs, herbes de provence, rosé wine

LE KIR ROYALE £14
Mixed berry liqueurs, Sparkling Vouvray Brut

BIÈRE ET CIDRE EN BOUTEILLE

KRONENBOURG £5.50
1664 BLANC 330ml 5.0%

MEANTIME PALE ALE £6
330ml 4.3%

LA CHOUFFE BLONDE £9
330ml 8.0%

LINDEMANS £10
PÊCHERESSE
355ml 2.5%

GALIPETTE £6.75
CIDRE BIOLOGIQUE 330ml 4%

LUCKY SAINT £5.75
330ml 0.5% (Alcohol-free beer)

COCKTAILS SANS ALCOOL

CRANBERRY & ORANGE £8
Seedlip Grove 42, Lyre's Italian spritz
& cranberry juice

ROSEMARY & POMEGRANATE £8
Lyre's Italian spritz, Seedlip spice 94,
grenadine & Fevertree Mediterranean tonic

PINEAPPLE & VANILLA £9
Tanqueray 0.0%, pineapple juice,
vanilla, honey, lemon

RASPBERRY & GINGER £9
Raspberry cordial, ginger syrup,
cranberry juice, mint, & soda

GUAVA & COCONUT £9
Lyre's white cane, guava cordial,
toasted coconut syrup, orange blossom & soda.

COFFEE & CARAMEL £9
Everleaf marine, salted caramel syrup,
merlot grape juice, espresso



For allergy and nutritional
information please scan
the QR code.

Wines served at 125ml (175ml on request). Spirits served at 50ml (25ml on request). Champagne and Traditional method 125ml.