

## PRIX FIXE

MONDAY - FRIDAY 11AM - 7PM

2 COURSES £24.50

3 COURSES £27.50

COMPLIMENTARY GLASS OF  
CÔTES DE GASCOGNE RED OR WHITE (125ML)  
BETWEEN 11:00AM - 3:45PM

CARAFE (375ML) OF VIN DE TABLE £15

ELDERFLOWER SPRITZ

ELDERFLOWER, SODA & VOUVRAY BRUT £9.50

## ENTRÉES

ROASTED CELERIAC SOUP

*truffle creme fraiche and lemon balm*

BALTHAZAR SEAFOOD SALAD

*poached squid, mussels, octopus and shrimp,  
cocktail sauce, pickled cucumber and espelette*

BUFFALO MOZZARELLA

*roasted golden beetroots and sauce verte*

## PLATS PRINCIPAUX

PAN SEARED FILLET OF RED SNAPPER

*crushed new potatoes, green beans, lemon, herb and caper butter*

MERGUEZ SAUSAGES

*couscous, golden raisins, fresh herbs and chermoula 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 ~