

BALTHAZAR

RESTAURANT

MIXED £4.25	ROSEMARY £4.25	BASKET OF £4.25	SMOKED £4.25	CRISPY £12.95
MARINATED	MARINATED	PARISIENNE	SALTED	RÖSTI
OLIVES (Vg)	OLIVES (Vg)	BAGUETTE (Vg)	ALMONDS (Vg)	<i>with caviar and sour cream</i>

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>	ROASTED BEETROOT CARPACCIO £9.75 <i>horseradish creme fraiche, curly endive and toasted hazelnuts</i>
ESCARGOTS £9.95 <i>garlic, parsley and Pernod butter</i>	STEAK TARTARE £11.50 <i>beef striploin, quail 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>	SOUPE DE POISSON £10.95 <i>smooth blended Mediterranean fish soup served with rouille and croutons</i>
BUFFALO MOZZARELLA (V) £11.50 <i>slow roasted cherry vine tomatoes, marjoram and 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 autumnal greens, smoked bacon lardons, grain mustard velouté</i>
VOL AU VENT 'FRUITS DE MER' £33.50 <i>lobster, mussels, squid, clams and a rich lobster sauce</i>	WHOLE BAKED SEA BREAM £28.50 <i>roasted lemon, purple sprouting broccoli and toasted almonds</i>
SOLE GOUJONS £18.95 <i>tartare sauce, pommes frites</i>	WILD MUSHROOM RISOTTO (V) £18.95 <i>goats cheese, tarragon and grated truffle</i>
ROASTED RUMP OF LAMB £30.50 <i>cassoulet of haricot beans and toulouse sausage</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>
ROASTED CHICKEN SUPREME 'CHASSEUR' £23.50 <i>lyonnaise potatoes, mushrooms, shallots and tarragon</i>	MACARONI CHEESE (V) £13.95 <i>add lardons £3.00 add truffle £3.50</i>
BAKED COD FILLET £24.50 <i>braised aubergines, fine capers, vine tomatoes and pine nuts</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.

BALTHAZAR

~ RESTAURANT ~

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>	
VIOGNIER	£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
Vicilles 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
Vicilles 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'

TOREADOR £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 & CAMEL £9
Everleaf marine, salted caramel syrup, merlot grape juice, espresso



For allergy and nutritional
information please scan
the QR code.