

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

HORS D'ŒUVRES

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

CONFIT DUCK AND PISTACHIO TERRINE £10.50
clementine and cranberry chutney, toasted brioche

ESCARGOTS £9.95
garlic, parsley and Pernod butter

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
grilled comice pears, wild rocket, grated truffle and lemon oil

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

BABY SPINACH AND 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

BAKED CAMEMBERT (V) £10.95
truffled honey, rosemary and garlic toasted crostinis

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 fraiche

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 a rich lobster sauce

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

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

BAKED COD FILLET £24.50
roasted celeriac, tenderstem broccoli, sauce verte

SEARED FILLET OF SALMON £26.00
aubergine, fine capers, pine nuts and olives

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

WILD MUSHROOM AND CHESTNUT RISOTTO (V) £18.95
goats cheese, tarragon and truffle oil

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

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

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 £48.00
garlic butter and chips

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

FILLET DE BOEUF 7oz/198g, peppercorn sauce £33.95

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
BRUSSEL SPROUTS	£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.

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
<i>Hendrick's gin, herbes de provence & dry vermouth</i>
COSMOPOLITAN £13
<i>Ketel One Citroen vodka, Cointreau, cranberry juice & lime</i>
FRENCH MARTINI £14.50
<i>Grey Goose vodka, berry liqueurs & pineapple juice</i>
TWINKLE £15
<i>Ciroc vodka, elderflower cordial & Vouvray sparkling brut</i>
BRAMBLE £13
<i>Aviation gin, crème de cassis, lemon & sugar</i>
GIN FIZZ £14
<i>Tanqueray No. TEN gin, lemon, sugar & soda</i>
LAST WORD £15
<i>Monkey 47 gin, Green Chartreuse, Maraschino & lime</i>
PALOMA £14
<i>Casamigos blanco tequila, lime, sugar & grapefruit soda</i>
<i>Full spirits list available on request</i>

TREADOR £15
<i>Patrón silver tequila, apricot & lime</i>
OAXACA
OLD FASHIONED £16
<i>Don Julio 1942 & Casamigos blanco tequilas, orange bitters & sugar</i>
OLD CUBAN £14.50
<i>Ron Santiago de Cuba Extra Añejo 11yo rum, Vouvray sparkling brut, mint, lime, sugar & Angostura bitters</i>
PENICILLIN £16
<i>Macallan 12yo & Laphroaig 10yo whiskies, honey, ginger & lemon</i>
WHISKY SOUR £15
<i>Johnnie Walker Blue and Black Label whiskies, lemon, sugar & Angostura bitters</i>
VIEUX CARRE £15
<i>Bulleit rye whiskey, Courvoisier VSOP Cognac, Bénédictine, sweet vermouth, Angostura & Peychaud's bitters</i>
PAPER PLANE £13
<i>Stunning Danish rye whisky, Amaro Montenegro, Aperol & lemon</i>

KIR COCKTAILS

KIR A LA PÊCHE £10
<i>Peach liqueurs, Viognier</i>
KIR DE PROVENCE £12
<i>Pear liqueurs, herbes de provence, rosé wine</i>
LE KIR ROYALE £14
<i>Mixed berry liqueurs, Sparkling Vouvray Brut</i>

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
<i>Seedlip Grove 42, Lyre's Italian spritz & cranberry juice</i>
ROSEMARY & POMEGRANATE £8
<i>Lyre's Italian spritz, Seedlip spice 94, grenadine & Fevertree Mediterranean tonic</i>
PINEAPPLE & VANILLA £9
<i>Tanqueray 0.0%, pineapple juice, vanilla, honey, lemon</i>
RASPBERRY & GINGER £9
<i>Raspberry cordial, ginger syrup, cranberry juice, mint, & soda</i>
GUAVA & COCONUT £9
<i>Lyre's white cane, guava cordial, toasted coconut syrup, orange blossom & soda.</i>
COFFEE & CARAMEL £9
<i>Everleaf marine, salted caramel syrup, merlot grape juice, espresso</i>



For allergy and nutritional information please scan the QR code.