

# BALTHAZAR

RESTAURANT

<b>MIXED</b> £4.25	<b>ROSEMARY</b> £4.25	<b>BASKET OF</b> £4.75	<b>SMOKED</b> £4.25	<b>CRISPY</b> £12.95
<b>MARINATED</b>	<b>MARINATED</b>	<b>PARISIENNE</b>	<b>SALTED</b>	<b>RÖSTI</b>
<b>OLIVES (Vg)</b>	<b>OLIVES (Vg)</b>	<b>BAGUETTE (Vg)</b>	<b>ALMONDS (Vg)</b>	<i>with caviar and sour cream</i>

## HORS D'ŒUVRES

<b>ONION SOUP GRATINÉE (V)</b> £9.75 <i>Emmental cheese and croutons</i>	<b>BABY SPINACH AND ROCKET SALAD (Vg)</b> £9.25 <i>with buckwheat, apples, heritage beetroots, beluga lentils, carrots, omega seeds and citrus vinaigrette</i>
<b>CONFIT DUCK AND PISTACHIO TERRINE</b> £10.50 <i>spiced pear chutney, toasted brioche</i>	<b>ROASTED BEETROOT CARPACCIO</b> £9.75 <i>horseradish creme fraiche, curly endive and toasted hazelnuts</i>
<b>ESCARGOTS</b> £9.95 <i>garlic, parsley and Pernod butter</i>	<b>STEAK TARTARE</b> £11.50 <i>beef striploin, quail egg yolk and toast</i>
<b>SALMON TARTARE</b> £11.75 <i>poached and smoked salmon, lemon, herbs and rye bread</i>	<b>HALF LOBSTER</b> £25.00 <i>grilled with garlic butter or chilled with mayonnaise</i>
<b>SAUTÉED KING PRAWNS</b> £13.50 <i>roasted tomato sauce, garlic, chilli and wild rocket</i>	<b>SOUPE DE POISSON</b> £10.95 <i>smooth blended Mediterranean fish soup served with rouille and croutons</i>
<b>BUFFALO MOZZARELLA (V)</b> £11.50 <i>grilled comice pears, wild rocket, grated truffle and lemon oil</i>	<b>BAKED CAMEMBERT (V)</b> £10.95 <i>truffled honey, rosemary and garlic toasted crostinis</i>
<b>DRESSED CRAB AND AVOCADO COCKTAIL</b> £14.50 <i>herb mayonnaise, baby gem and lemon</i>	

## OYSTERS & FRUITS DE MER

<b>OYSTERS</b> <i>Rock oysters, served with sauce mignonette and tomato horseradish</i>	<b>FRUITS DE MER - HORS D'ŒUVRES</b> <i>Rock oysters, crab mayonnaise, shell-on prawns, whelks, mussels</i>
6 £19.75   9 £26.50   12 £33.95   6 WITH CHAMPAGNE £26.50	£26.00 PER PERSON   ADD HALF LOBSTER £24.00 PER PERSON
<b>CAVIAR (30g)</b> <i>served with blinis and crème fraîche</i>	<b>FRUITS DE MER - ENTRÉES</b> <i>Rock oysters, crab mayonnaise, shell-on prawns, whelks, mussels</i>
<b>ROYAL BAERII</b> £55.00	£42.00 PER PERSON   ADD HALF LOBSTER £24.00 PER PERSON

## PLATS PRINCIPAUX

<b>MOULES MARINIÈRE &amp; FRITES</b> £19.95 <i>white wine, shallots, cream and parsley</i>	<b>SEARED FILLET OF SALMON</b> £26.00 <i>aubergine, fine capers, pine nuts and olives</i>
<b>VOL AU VENT 'FRUITS DE MER'</b> £33.50 <i>lobster, mussels, squid, clams and a rich lobster sauce</i>	<b>WHOLE BAKED SEA BREAM</b> £28.50 <i>roasted lemon and toasted almonds</i>
<b>SOLE GOUJONS</b> £18.95 <i>tartare sauce, pommes frites</i>	<b>WILD MUSHROOM RISOTTO (V)</b> £18.95 <i>goats cheese, tarragon and truffle oil</i>
<b>ROASTED RUMP OF LAMB</b> £30.50 <i>cassoulet of haricot beans and toulouse sausage</i>	<b>GRILLED AUBERGINE AND QUINOA (VG)</b> £17.75 <i>filled with quinoa, potatoes, mustard and roscoff onions served with a rich tomato sauce, feta cheese and pumpkin seeds</i>
<b>STEAK TARTARE</b> £19.50 <i>beef striploin, egg yolk and frites</i>	<b>CHARGRILLED HALLOUMI (V)</b> £17.95 <i>smoked aubergine, beluga lentils, red pepper tapenade, toasted almonds and labneh</i>
<b>ROASTED CHICKEN SUPREME 'CHASSEUR'</b> £23.50 <i>lyonnaise potatoes, mushrooms, shallots and tarragon</i>	<b>MACARONI CHEESE (V)</b> £13.95 <i>add lardons £3.00   add truffle £3.50</i>
<b>BAKED COD FILLET</b> £24.50 <i>roasted celeriac, tenderstem broccoli, sauce verte</i>	

## LES GRILLADES

<b>BALTHAZAR CHEESEBURGER</b> £17.50 <i>served with frites</i>	<b>GRILLED CALVES LIVER</b> £32.50 <i>with sage roasted roscoff onions, pomme Aligot, red wine jus</i>
<b>STEAK FRITES</b> £29.95 <i>8oz/227g entrecôte, béarnaise sauce</i>	<b>FILLET DE BOEUF 7oz/198g, peppercorn sauce</b> £33.95
<b>CÔTE DE BOEUF</b> £36.50 <i>12oz/340g 28-day aged, watercress</i>	<b>SAUCES</b> £3.50 <i>red wine sauce   béarnaise   peppercorn sauce   truffle hollandaise</i>
<b>GRILLED LOBSTER</b> <i>garlic butter and chips</i> £48.00	

## LES GARNITURES

<b>POMMES FRITES</b> £5.50	<b>TOMATO SALAD</b> £5.50	<b>POMME PURÉE</b> £5.50
<b>VICHY CARROTS</b> £5.75 <i>with smoked garlic butter</i>	<b>MACARONI CHEESE</b> £6.75	<b>SALAD MESCLUN</b> £5.50 <i>Champagne vinaigrette</i>
<b>COURGETTE PROVENÇALE</b> £5.75	<b>HARICOT VERTS</b> £5.50 <i>with shallots</i>	<b>CREAMED SPINACH</b> £5.50 <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.

<b>BRUT CHAMPAGNE</b>	Glass/Bottle
HENRIOT, <i>Brut Souverain NV</i>	£16/£84
RUINART, <i>Brut NV</i>	£18/£99
<b>ROSÉ CHAMPAGNE</b>	Glass/Bottle
RUINART, <i>Rosé NV</i>	£21/£120
<b>OTHER SPARKLING</b>	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
<b>BLANC</b>	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>	
<b>ROSÉ</b>	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>	
<b>ORANGE</b>	Glass/Carafe /Bottle
MUSCAT	£13/£38/£72
A Fleur de Peau, Clos du Gravillas, <i>Languedoc '22</i>	
<b>ROUGE</b>	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

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

<b>POMELLO SPRITZ</b> £13.50
<i>Pomello aperitif, sparkling wine and fever-tree soda</i>
<b>OAXACA</b>
<b>OLD FASHIONED</b> £16
<i>Don Julio 1942 &amp; Casamigos blanco tequilas, orange bitters &amp; sugar</i>
<b>OLD CUBAN</b> £14.50
<i>Ron Santiago de Cuba Extra Añejo 11yo rum, Vouvray sparkling brut, mint, lime, sugar &amp; Angostura bitters</i>
<b>PENICILLIN</b> £16
<i>Macallan 12yo &amp; Laphroaig 10yo whiskies, honey, ginger &amp; lemon</i>
<b>WHISKY SOUR</b> £15
<i>Johnnie Walker Blue and Black Label whiskies, lemon, sugar &amp; Angostura bitters</i>
<b>VIEUX CARRE</b> £15
<i>Bulleit rye whiskey, Courvoisier VSOP Cognac, Bénédictine, sweet vermouth, Angostura &amp; Peychaud's bitters</i>
<b>PAPER PLANE</b> £13
<i>Stunning Danish rye whisky, Amaro Montenegro, Aperol &amp; lemon</i>

## KIR COCKTAILS

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

## BIÈRE ET CIDRE EN BOUTEILLE

<b>KRONENBOURG</b> £5.50
<b>1664 BLANC</b> 330ml 5.0%
<b>MEANTIME PALE ALE</b> £6
330ml 4.3%
<b>LA CHOUFFE BLONDE</b> £9
330ml 8.0%
<b>LINDEMANS</b> £10
<b>PÊCHERESSE</b>
355ml 2.5%
<b>GALIPETTE</b> £6.75
<b>CIDRE BIOLOGIQUE</b> 330ml 4%
<b>LUCKY SAINT</b> £5.75
330ml 0.5% (Alcohol-free beer)

## COCKTAILS SANS ALCOOL

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



For allergy and nutritional information please scan the QR code.