

BALTHAZAR

RESTAURANT

MIXED MARINATED OLIVES (Vg)	£4.25	ROSEMARY MARINATED OLIVES (Vg)	£4.25	BASKET OF PARISIENNE BAGUETTE (Vg)	£4.75	SMOKED SALTED ALMONDS (Vg)	£4.25	CRISPY RÖSTI with caviar and sour cream	£12.95
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HORS D'ŒUVRES

ONION SOUP GRATINÉE (V) <i>Emmental cheese and croutons</i>	£9.75	BALTHAZAR BABY GEM SALAD (Vg) <i>baby gem, quinoa, beetroot, butternut squash, feta cheese, toasted walnuts, cranberries, honey mustard dressing</i>	£9.95
CONFIT DUCK AND PISTACHIO TERRINE <i>spiced pear chutney, toasted brioche</i>	£10.50	ROASTED BEETROOT CARPACCIO (V) <i>horseradish creme fraiche, curly endive and toasted hazelnuts</i>	£9.75
ESCARGOTS <i>garlic, parsley and Pernod butter</i>	£9.95	BUFFALO MOZZARELLA WITH PEPPERADE (V) <i>slow braised peppers, onions, tomato and fresh herbs</i>	£11.50
SEVERN AND WYE SMOKED SALMON <i>lemon, capers and rye bread</i>	£12.75	HALF LOBSTER <i>grilled with garlic butter or chilled with mayonnaise</i>	£25.00
SAUTÉED KING PRAWNS <i>roasted tomato sauce, garlic, chilli and wild rocket</i>	£13.50	BAYONNE HAM AND CELERIAC <i>classic remoulade and cornichons</i>	£11.00
STEAK TARTARE <i>beef striploin, quail egg yolk and toast</i>	£12.50	BAKED CAMEMBERT (V) <i>truffled honey, rosemary and garlic toasted crostinis</i>	£10.95
TIAN OF DRESSED DORSET CRAB <i>brown and white crab meat, avocado, pickled cucumber and crostinis</i>	£14.50		

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 £19.75 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 PROVENCALE & FRITES <i>white wine, roasted tomato sauce and parsley</i>	£19.95	SEARED SHETLAND ISLAND SALMON <i>aubergine, fine capers, pine nuts and olives</i>	£26.00
VOL AU VENT 'FRUITS DE MER' <i>lobster, mussels, squid, clams and a rich lobster sauce</i>	£33.50	GRILLED SEA BASS FILLET <i>beluga lentils, artichokes and sauce pastis</i>	£27.00
SOLE GOUJONS <i>tartare sauce, pommes frites</i>	£18.95	BUTTERNUT SQUASH RISOTTO (V) <i>goats cheese, crispy sage and amaretto biscuit crumb</i>	£18.95
ROASTED RUMP OF LAMB <i>pomme fondant, braised roscoff onions, red wine jus</i>	£30.50	GRILLED AUBERGINE AND QUINOA (VG) <i>filled with quinoa, potatoes, mustard and roscoff onions served with a rich tomato sauce, feta cheese and pumpkin seeds</i>	£17.75
STEAK TARTARE <i>beef striploin, egg yolk and frites</i>	£19.50	CHARGRILLED HALLOUMI (V) <i>smoked aubergine, beluga lentils, red pepper tapenade, toasted almonds and labneh</i>	£17.95
PAN ROASTED CHICKEN SUPREME <i>smoked pomme puree, porcini velouté and garlic chives</i>	£24.00	MACARONI CHEESE (V) <i>add lardons £3.00 add truffle £3.50</i>	£13.95
BAKED COD FILLET <i>braised red cabbage and sauce verte</i>	£24.75		

LES GRILLADES

BALTHAZAR CHEESEBURGER <i>served with frites</i>	£17.50	GRILLED MARINATED PORK CUTLET <i>soft cooked polenta, caramelised apples, red wine jus</i>	£28.00
STEAK FRITES <i>8oz/227g entrecôte, béarnaise sauce</i>	£29.95	FILLET DE BOEUF <i>7oz/198g, peppercorn sauce</i>	£33.95
CÔTE DE BOEUF <i>12oz/340g 28-day aged, watercress</i>	£36.50	SAUCES <i>red wine sauce béarnaise peppercorn sauce truffle hollandaise</i>	£3.50
GRILLED LOBSTER <i>garlic butter and chips</i>	£48.00		

LES GARNITURES

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

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 '23</i>	
VIOGNIER	£8.50/£23/£43
Baron de Badassière, <i>Languedoc '23</i>	
MUSCADET	£10/£29/£54
Sèvre et Maine 'Sur Lie', Dom. Foilette, <i>Loire '23</i>	
RIESLING	£11.50/£33.50/£63
Trimbach, <i>Alsace '22</i>	
SANCERRE	£13.50/£40/£75
Domaine J.P. Vacher & Fils, <i>Loire '23</i>	
CHABLIS	£14/£41/£78
Domaine de Genilotte, <i>Burgundy '22</i>	
SAINT-VÉРАН, <i>Chardonnay</i>	£16/£47/£90
Vicilles Vignes, Corsin, <i>Burgundy '20</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 '23</i>	
CÔTES DE PROVENCE	£13/£38/£72
Whispering Angel, <i>Provence '23</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 '23</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 '23</i>	
PINOT NOIR	£11/£32/£60
Beau-Charmois, <i>Languedoc '23</i>	
CAHORS, <i>Malbec</i>	£12/£35/£66
Cèdre Heritage, Ch. du Cèdre, <i>Grand Sud '21</i>	
BORDEAUX ROUGE	£13.50/£39.50/£75
Esprit de Pavie, <i>Bordeaux '19</i>	

LES COCKTAILS

BALTHAZAR MARTINI £14
<i>Hendrick's gin, herbes de provence & dry vermouth</i>
COSMOPOLITAN £13
<i>Ketel One Citron 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>
TOREADOR £15
<i>Patrón silver tequila, apricot & lime</i>

POMELLO SPRITZ £13.50
<i>Pomello aperitif, sparkling wine and fever-tree soda</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%
MENABREA BIONDA £6
330ml 4.8%
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 & CAMEL £9
<i>Everleaf marine, salted caramel syrup, merlot grape juice, espresso</i>



For allergy and nutritional information please scan the QR code.