

BALTHAZAR

RESTAURANT

MIXED £4.25
MARINATED
OLIVES (Vg)

ROSEMARY £4.25
MARINATED
OLIVES (Vg)

BASKET OF £4.75
PARISIENNE
BAGUETTE (Vg)

SMOKED £4.25
SALTED
ALMONDS (Vg)

CRISPY £12.95
RÖSTI
with caviar and sour cream

LE BRUNCH

EGGS BENEDICT WITH FRITES £13.95
roasted ham, poached eggs, muffins and hollandaise sauce

EGGS ROYALE WITH FRITES £14.95
smoked salmon, poached eggs, muffins and hollandaise sauce

AVOCADO BENEDICT WITH FRITES (V) £12.95
crushed avocado, poached eggs, muffins and hollandaise sauce

CROQUE MONSIEUR £14.95
pommes frites, mixed leaf salad

OAK SMOKED SALMON £14.95
scrambled eggs, granary toast and chives

BALTHAZAR BREAKFAST BURGER £17.50
pork sausage, smoked cured bacon, beef tomato, free range egg, portobello mushroom, hollandaise sauce and frites

LOBSTER MAC AND CHEESE £21.50
lobster sauce, lobster claw and Monterey Jack cheese

BALTHAZAR FULL ENGLISH BREAKFAST £16.50
streaky bacon, herbed sausage, fried eggs, black pudding, roasted plum tomatoes, grilled mushroom, baked beans and granary toast

MIXED BERRY PANCAKES £11.95
butter milk pancakes, mixed berries, berry purée and Greek yoghurt

CARAMELISED BANANA WAFFLE £9.95
Chantilly cream and salted caramel sauce

HORS D'ŒUVRES

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

SEVERN AND WYE SMOKED SALMON £12.75
lemon, capers and rye bread

SAUTÉED KING PRAWNS £13.50
roasted tomato sauce, garlic, chilli and wild rocket

TIAN OF DRESSED DORSET CRAB £14.50
brown and white crab meat, avocado, pickled cucumber and crostini

BALTHAZAR BABY GEM SALAD (Vg) £9.95
baby gem, quinoa, beetroot, butternut squash, feta cheese, toasted walnuts, cranberries, honey mustard dressing

ROASTED BEETROOT CARPACCIO (V) £9.75
horseradish creme fraiche, curly endive and toasted hazelnuts

STEAK TARTARE £12.50
beef striploin, quail egg yolk and toast

BUFFALO MOZZARELLA WITH PEPPERADE (V) £11.50
slow braised peppers, onions, tomato and fresh herbs

HALF LOBSTER £25.00
grilled with garlic butter or chilled with mayonnaise

BAYONNE HAM AND CELERIAC £11.00
classic remoulade and cornichons

OYSTERS & FRUITS DE MER

OYSTERS
Rock oysters, served with sauce mignonette and tomato horseradish

6 £19.75 | 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 PROVENCALE & FRITES £19.95
white wine, roasted tomato sauce and parsley

SOLE GOUJONS £18.95
tartare sauce, pommes frites

ROASTED RUMP OF LAMB £30.50
pomme fondant, braised roscoff onions, red wine jus

STEAK TARTARE £19.50
beef striploin, egg yolk and frites

CHARGRILLED HALLOUMI (V) £17.95
smoked aubergine, beluga lentils, red pepper tapenade, toasted almonds and labneh

PAN ROASTED CHICKEN SUPREME £24.00
smoked pomme puree, porcini velouté and garlic chives

BAKED COD FILLET £24.75
braised red cabbage and sauce verte

SEARED SHETLAND ISLAND SALMON £26.00
aubergine, fine capers, pine nuts and olives

VOL AU VANT 'FRUITS DE MER' £33.50
lobster, mussels, squid, clams and a rich lobster sauce

GRILLED SEA BASS FILLET £27.00
beluga lentils, artichokes and sauce pastis

BUTTERNUT SQUASH RISOTTO (V) £18.95
goats cheese, crispy sage and amaretto biscuit crumb

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

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

SAUCES £3.50
red wine sauce | béarnaise | peppercorn sauce | truffle hollandaise

LES GARNITURES

POMMES FRITES	£5.50	TOMATO SALAD	£5.50	POMME PURÉE	£5.50
VICHY CARROTS	£5.75	MACARONI CHEESE	£6.75	SALAD MESCLUN	£5.50
COURGETTE PROVENÇALE	£5.75	HARICOT VERTS	£5.50	CREAMED SPINACH	£5.50
		<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.

BALTHAZAR

RESTAURANT

BRUNCH COCKTAILS

BELLINI £12.75
*peach puree, peach liqueur,
Vouvray sparkling brut*

BLOODY MARY £13.75
*Ketel One vodka, Tomato and Vegetable Juices,
Balthazar spice mix*

FRENCH 75 £14.25
*Tanqueray London Dry gin, lemon juice,
sugar, Henriot Champagne*

WINES BY THE GLASS & CARAFE

*For our full list of wines by the bottle,
please ask your server.*

BRUT CHAMPAGNE Glass/Bottle
HENRIOT, *Brut Souverain NV* £16/£84
RUINART, *Brut NV* £18/£99

ROSÉ CHAMPAGNE Glass/Bottle
RUINART, *Rosé NV* £21/£120

OTHER SPARKLING Glass/Bottle
VOUVRAY BRUT, *Loire* £12.50/£64
JCB 69 CREMANT, *Rosé, Burgundy* £13/£66
NYETIMBER, *Classic Cuvée, U.K.* £18/£99

BLANC Glass/Carafe /Bottle
CÔTES DE GASCOGNE £7/£20/£36
Le Lesc, Plaimont, Grand Sud '23

VIOGNIER £8.50/£23/£43
Baron de Badassière, Languedoc '23

MUSCADET £10/£29/£54
Sèvre et Maine 'Sur Lie', Dom. Foilette, Loire '23

RIESLING £11.50/£33.50/£63
Trimbach, Alsace '22

SANCERRE £13.50/£40/£75
Domaine J.P. Vacher & Fils, Loire '23

CHABLIS £14/£41/£78
Domaine de Genilotte, Burgundy '22

SAINT-VÉРАН, *Chardonnay* £16/£47/£90
Vieilles Vignes, Corsin, Burgundy '20

ROSÉ Glass/Carafe /Bottle

IGP MÉDITERRANÉE £7.50/£21.50/£39
Forever Summer, Maison Mirabeau, Provence '23

IGP MÉDITERRANÉE £11/£32/£59
Lady A, Ch. La Coste, Provence '23

CÔTES DE PROVENCE £13/£38/£72
Whispering Angel, Provence '23

ORANGE Glass/Carafe /Bottle

MUSCAT £13/£38/£72
A Fleur de Peau, Clos du Gravillas, Languedoc '22

ROUGE Glass/Carafe /Bottle

CÔTES DE GASCOGNE £7/£20/£36
Le Lesc, Plaimont, Grand Sud '23

CORBIERES, *Syrah blend* £8.50/£23/£43
Vieilles Vignes, Fontarèche, Languedoc '22

CHINON, *Cab. France* £10.50/£31/£58
Ch. Coudray-Montpensier, Loire '23

PINOT NOIR £11/£32/£60
Beau-Charmois, Languedoc '23

CAHORS, *Malbec* £12/£35/£66
Cèdre Heritage, Ch. du Cèdre, Grand Sud '21

BORDEAUX ROUGE £13.50/£39.50/£75
Esprit de Pavie, Bordeaux '19

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*

TOREADOR £15
Patrón silver tequila, apricot & lime

POMELLO SPRITZ £13.50
*Pomello aperitif, sparkling wine
and fever-tree soda*

**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*

PAPER PLANE £13
*Stunning Danish rye whisky,
Amaro Montenegro, Aperol & lemon*

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%

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
*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 & CARAMEL £9
*Everleaf marine, salted caramel syrup,
merlot grape juice, espresso*



For allergy and nutritional
information please scan
the QR code.