

BALTHAZAR
~ PRIVATE DINING ~

*Le Petit Salon Privé
& Le Grand Salon Privé*

COCKTAILS

Amaretto Sour £13.50

Amaretto, apricot liqueur, lemon, sugar, foam

Aperol Spritz £13.75

Aperol, Vouvray sparkling brut NV, soda

Espresso Martini £15.00

Ketel One vodka, Kahlua, vanilla liqueur, coffee

Hugo Spritz £14.50

St Germain Elderflower liqueur, Tanqueray gin, Vouvray sparkling brut, soda, mint

Manhattan £13.00

Maker's Mark whiskey, sweet vermouth, bitters

Margarita £14.50

Casamigos silver tequila, Cointreau, lime.

Old Fashioned £14.00

Maker's Mark whiskey, sugar, bitters

Paloma £16.00

Don Julio reposado tequila, grapefruit, lime & soda

Negroni £15.25

Tanqueray gin, Campari, sweet vermouth

Passion Fruit Martini £14.00

Ketel One Vodka, vanilla, passion fruit, pineapple, lime

Pisco Sour £13.00

Barsol Quebranta Primero Pisco, lime juice, sugar syrup, bitters, foam

Vesper Martini £14.00

Tanqueray gin, Ketel One vodka, Lillet Blanc

Please note this is a sample menu; our Bar Manager is happy
to discuss custom-made cocktails for your event

CHAMPAGNE & WINE

SPARKLING & CHAMPAGNE

Nyetimber Classic Cuvée - <i>UK</i>	£102.00
Ruinart, Brut - <i>NV</i>	£105.00
Gimonnet Cuis 1er Cru - <i>NV</i>	£107.00
Moët & Chandon Rosé - <i>NV</i>	£108.00
Veuve Clicquot - <i>NV</i>	£108.00
Nyetimber Rosé - <i>UK</i>	£115.00
Perrier Jouët - <i>Blason Rosé - NV</i>	£156.00
Ruinart - <i>Blanc de Blancs - NV</i>	£160.00
Dom Pérignon - <i>Vintage 2013</i>	£350.00

WHITE WINE

Côtes Du Rhône Blanc - <i>Reserve, Famille Perrin, Rhône '24</i>	£60.00
Riesling - <i>Hunawehr, Alsace '24</i>	£66.00
Sancerre - <i>Domaine J.P. Vacher & Fils '24</i>	£78.00
Pouilly-Fumé - <i>Les Deux Cailloux, Fournier Pere & Fils '22</i>	£83.00
Mercurey Blanc - <i>Bois de Lallier, Philippe le Hardi, Burgundy '20</i>	£87.00
Chablis 1er Cru - <i>Montmains, J. Collet & Fils, Burgundy '23</i>	£99.00
Condrieu - <i>E.Guigal, Rhone '22</i>	£135.00
Meursault - <i>Grands Charrons, V. Latour, Burgundy '22</i>	£165.00

RED WINE

Côtes-Du-Rhône Rouge - <i>Famille Perrin, Rhône '22</i>	£61.00
Crozes-Hermitage - <i>Cuvee Friandise, Dom. Melody, Rhone '23</i>	£72.00
Bourgogne - <i>Côte d'or Domaine Jean Guiton '21</i>	£85.00
Lalande-De-Pomerol - <i>Ch. Yveline, Bordeaux '19</i>	£88.00
Saint-Julien - <i>M de Moulin Riche, Bordeaux '17</i>	£118.00
Saint-Émilion Grand Cru - <i>Ch. Capet-Guillier, Bordeaux '19</i>	£128.00
Gevrey-Chambertin - <i>Dom. Coillot, Burgundy '22</i>	£155.00

ROSÉ WINE

Côtes De Provence - <i>Whispering Angel, Provence '24</i>	£75.00
Côtes de Provence - <i>Rock Angel, Provence '22</i>	£93.00
Cotes de Provence - <i>Chateau d'Esclans, Provence '20</i>	£100.00

DESSERT WINE

Jurançon Doux - <i>Domaine Laguillon</i>	£55.00
Sauternes - <i>Château Monteils '07</i>	£70.00

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To enquire, please contact our private dining team

*Email: events@caprice-holdings.co.uk
or call 020 3727 6549*

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