

MIXED MARINATED OLIVES (Vg)	£4.25	ROSEMARY MARINATED OLIVES (Vg)	£4.25	BASKET OF PARISIENNE BAGUETTE (Vg)	£4.95	SMOKED SALTED ALMONDS (Vg)	£4.25	CRISPY RÖSTI <i>with caviar and sour cream</i>	£13.25
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HORS D'ŒUVRES

ONION SOUP GRATINÉE (V) <i>Emmental cheese and croutons</i>	£10.25	BAKED CAMEMBERT (V) <i>truffled honey, rosemary and garlic toasted crostinis</i>	£12.95
DUCK LIVER PARFAIT <i>with spiced pear chutney and toasted brioche</i>	£11.50	ROASTED MARINATED BEETROOT (V) <i>blue cheese, marjoram, toasted walnuts and honey</i>	£10.25
ESCARGOTS <i>garlic, parsley and Pernod butter</i>	£12.25	BUFFALO MOZZARELLA <i>roasted butternut squash, toasted pine nut and chilli dressing</i>	£12.25
GRAVADLAX <i>house cured salmon, horseradish cream, pickled fennel and rye</i>	£13.95	HALF LOBSTER <i>grilled with garlic butter or chilled with mayonnaise</i>	£26.00
SAUTÉED KING PRAWNS <i>vegetable julienne, lobster sauce, parmesan and savoury herb crumb</i>	£14.25	SALAD LYONNAISE <i>soft poached egg, curly endive, pancetta and savoury croutons</i>	£12.50
STEAK TARTARE <i>beef striploin, quail egg yolk and toast</i>	£13.95	BALTHAZAR BABY GEM SALAD (Vg) <i>baby gem, quinoa, beetroot, butternut squash, feta cheese, toasted walnuts, cranberries, honey mustard dressing</i>	£10.25 £18.25 <i>add chicken £6.95 add halloumi £5.95</i>
HAND PICKED DORSET CRAB <i>roasted tomato and basil sauce, herb crouton</i>	£15.75		

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 £23.95 9 £34.95 12 £37.95 6 WITH CHAMPAGNE £31.95		£28.00 PER PERSON ADD HALF LOBSTER £25.00 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 £58.00		£45.00 PER PERSON ADD HALF LOBSTER £25.00 PER PERSON	

PLATS PRINCIPAUX

MOULES MARINIÈRE & FRITES <i>white wine, shallots, cream and parsley</i>	£19.95	ROASTED SHETLAND ISLAND SALMON <i>baked new potatoes, roasted pepper sauce, shallots and lemon oil</i>	£27.95
CONFIT DUCK LEG 'CASSOULETTE' <i>braised haricot beans, vegetables and toulouse sausage</i>	£29.00	SEA BASS FILLET <i>roasted pumpkin, tenderstem broccoli and black olive dressing</i>	£28.50
SOLE GOUJONS <i>tartare sauce, pommes frites</i>	£20.25	WILD MUSHROOM RISOTTO <i>goats cheese, tarragon and truffle oil</i>	£19.95
ROASTED RUMP OF LAMB <i>Roquefort potato gratin, watercress, rosemary and red wine jus</i>	£31.50	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>	£19.95
STEAK TARTARE <i>beef striploin, egg yolk and frites</i>	£21.95	CHARGRILLED HALLOUMI (V) <i>smoked aubergine, giant couscous, red pepper tapenade, toasted almonds and labneh</i>	£19.95
PAN ROASTED CHICKEN SUPREME <i>pomme puree, baby onions, lardons, mushrooms and tarragon jus</i>	£25.25	MACARONI CHEESE (V) <i>add lardons £3.50 add truffle £3.95</i>	£15.95
SEARED HAND DIVED SCALLOPS <i>thyme roasted celeric, butter, lemon, capers and parsley</i>	£36.00		

LES GRILLADES

BALTHAZAR HAMBURGER <i>served with frites</i>	£16.95	GRILLED MARINATED PORK CUTLET <i>braised savoy cabbage, grain mustard sauce and crackling</i>	£28.95
STEAK FRITES <i>8oz/227g entrecôte, béarnaise sauce</i>	£30.95	FILLET DE BOEUF <i>7oz/198g, peppercorn sauce</i>	£35.25
CÔTE DE BOEUF <i>12oz/340g 28-day aged, watercress</i>	£37.50	SAUCES <i>red wine sauce béarnaise peppercorn sauce truffle hollandaise</i>	£3.95
GRILLED LOBSTER <i>garlic butter and frites</i>	£49.00		

LES GARNITURES

POMMES FRITES	£5.95	TOMATO SALAD	£5.95	POMME PURÉE	£5.95
BRAISED SAVOY CABBAGE <i>with grain mustard and pancetta</i>	£6.50	MACARONI CHEESE	£6.95	SALAD MESCLUN <i>Champagne vinaigrette</i>	£5.95
ROASTED SEASONAL ROOT VEGETABLES	£6.50	HARICOT VERTS <i>with shallots</i>	£5.95	CREAMED SPINACH <i>grated Parmesan</i>	£6.50

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>	£17/£89
RUINART, <i>Brut NV</i>	£19.50/£105
ROSÉ CHAMPAGNE	Glass/Bottle
RUINART, <i>Rosé NV</i>	£21/£120
OTHER SPARKLING	Glass/Bottle
VOUVRAY BRUT, <i>Loire</i>	£12.50/£66
JCB 69 CREMANT, <i>Rosé, Burgundy</i>	£13.50/£69
NYETIMBER, <i>Classic Cuvée, U.K.</i>	£19.50/£102
BLANC	Glass/Carafe /Bottle
CÔTES CATALANES	£8/£23/£42
Dom Ici, Dom Brial, Rousillon '24	
VIOGNIER	£8.50/£24.50/£45
Baron de Badassière, <i>Languedoc</i> '24	
MUSCADET	£10.50/£30.50/£57
Sèvre et Maine 'Sur Lie', Dom. Foilette, <i>Loire</i> '24	
RIESLING	£12/£35/£66
Réserve, Hunawihr, <i>Alsace</i> '24	
SANCERRE	£14/£41/£78
Domaine J.P. Vacher & Fils, <i>Loire</i> '24	
CHABLIS	£14.50/£42.50/£81
Domaine de Genilotte, <i>Burgundy</i> '24	
SAINT-VÉРАН, <i>Chardonnay</i>	£16/£47/£90
Vieilles Vignes, Corsin, <i>Burgundy</i> '21	
ROSÉ	Glass/Carafe /Bottle
IGP MÉDITERRANÉE	£8/£23/£42
Forever Summer, Maison Mirabeau, <i>Provence</i> '24	
CÔTES DE PROVENCE	£10/£29/£54
Pure, Maison Mirabeau, <i>Provence</i> '24	
IGP MÉDITERRANÉE	£11.50/£33.50/£63
Lady A, Ch. La Coste, <i>Provence</i> '24	
CÔTES DE PROVENCE	£13.50/£39.50/£75
Whispering Angel, <i>Provence</i> '24	
ROUGE	Glass/Carafe /Bottle
IGP COMTÉ TOLOSAN	£8/£23/£42
Terra Vallona, Sud Ouest '24	
CORBIERES, <i>Syrah blend</i>	£8.50/£24.50/£47
Vieilles Vignes, Fontarèche, <i>Languedoc</i> '23	
CHINON, <i>Cab. France</i>	£10.50/£30.50/£57
Ch. Coudray-Montpensier, <i>Loire</i> '24	
PINOT NOIR	£11/£32/£60
La Chevalière, Laroche, <i>Languedoc</i> '24	
CAHORS, <i>Malbec</i>	£12.50/£38/£69
Cèdre Heritage, Ch. du Cèdre, <i>Grand Sud</i> '22	
BORDEAUX ROUGE	£14/£41/£78
Esprit de Pavie, <i>Bordeaux</i> '19	

LES COCKTAILS

BALTHAZAR MARTINI £15
<i>Hendrick's gin, herbes de provence & dry vermouth</i>
COSMOPOLITAN £14
<i>Ketel One Citroen vodka, Cointreau, cranberry juice & lime</i>
FRENCH MARTINI £15
<i>Grey Goose vodka, berry liqueurs & pineapple juice</i>
TWINKLE £15
<i>Ciroc vodka, elderflower cordial & Vouvray sparkling brut</i>
BRAMBLE £14
<i>Aviation gin, crème de cassis, lemon & sugar</i>
GIN FIZZ £15
<i>Tanqueray No. TEN gin, lemon, sugar & soda</i>
GOLDEN DAWN £15
<i>Monkey 47 gin, Balthazar calvados, apricot liqueur, grenadine & orange juice</i>
OLD CUBAN £15
<i>Ron Santiago de Cuba Extra Añejo 11yo rum, Vouvray sparkling brut, mint, lime, sugar & Angostura bitters</i>

INFANTE £15
<i>Patrón silver tequila, almond syrup, rosewater & lime</i>
TOMMY'S MARGARITA £14.50
<i>Casamigos blanco tequila, agave & lime</i>
POMELLE SPRITZ £14.50
<i>Pomelle aperitif, sparkling wine and fever-tree soda</i>
OAXACA
OLD FASHIONED £16
<i>Don Julio 1942 & Casamigos blanco tequilas, orange bitters & sugar</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 & Peychaud's bitters</i>
PAPER PLANE £13
<i>Stauning 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 £15
<i>Mixed berry liqueurs, Vouvray sparkling brut</i>

BIÈRE ET CIDRE EN BOUTEILLE

CAPRICE LAGER,
COALITION BREWERY £6.25
330ml 4.0%
KRONENBOURG £6.50
1664 BLANC 330ml 5.0%
MENABREA BIONDA £6.75
330ml 4.8%
MEANTIME PALE ALE £6.75
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 £6.75
330ml 0.5% (Alcohol-free beer)

COCKTAILS
SANS ALCOOL

CRANBERRY & ORANGE £9
<i>Seedlip Grove 42, Lyre's Italian spritz & cranberry juice</i>
ROSEMARY & POMEGRANATE £9
<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>
STRAWBERRY & ELDERFLOWER £9
<i>Seedlip Garden 108, strawberry cordial, elderflower syrup & soda</i>
LYCHEE & HIBISCUS £9
<i>Smiling Wolf non-alcoholic vodka and apertivo, lychee juice, hibiscus syrup & lime</i>



For allergy and nutritional
information please scan
the QR code.