

HORS D'ŒUVRES

BASKET OF PARISIENNE BAGUETTE (VG) £5.50	BAKED CAMEMBERT (V) £13.50 <i>truffled honey, rosemary and garlic toasted crostinis</i>
ONION SOUP GRATINÉE (V) £11.00 <i>Emmental cheese and croutons</i>	ISLE OF WIGHT TOMATO SALAD (V) £11.00 <i>goats curd, fine capers, pickled shallots and basil</i>
DUCK LIVER AND COGNAC TERRINE £11.50 <i>spiced pear and cranberry chutney and toasted brioche</i>	BUFFALO MOZZARELLA £12.50 <i>grilled artichoke hearts, wild rocket, grated truffle and sauce pistou</i>
ESCARGOTS £13.25 <i>garlic, parsley and Pernod butter</i>	BALTHAZAR BABY GEM SALAD (VG) £10.25 £18.25 <i>baby gem, quinoa, beetroot, butternut squash, feta cheese, toasted walnuts, cranberries, honey mustard dressing</i> <i>add chicken £6.95 add halloumi £5.95</i>
GRAVADLAX £13.95 <i>house cured salmon, horseradish cream, pickled fennel and rye bread</i>	STEAK TARTARE £14.50 <i>beef striploin, quail egg yolk and toast</i>
SAUTÉED KING PRAWNS £15.25 <i>vegetable julienne, lobster sauce, parmesan and savoury herb crumb</i>	HAND PICKED DORSET CRAB £15.75 <i>roasted tomato and basil sauce, herb crouton</i>
BALTHAZAR 'QUICHE LORRAINE' £12.50 <i>warm tart of eggs, cream, smoked cured bacon, Roscoff onions and Comté cheese</i>	

FRUITS DE MER

MOULES MARINIÈRE & FRITES £19.95
white wine, shallots, cream and parsley

OYSTERS
3 £12.00 | 6 £23.95 | 12 £37.95
add a glass of Champagne £12.00

FRUITS DE MER £28.00 | £45.00
rock oysters, crab mayonnaise, shell-on prawns, whelks, mussels
add half lobster £25.00 PER PERSON

ROYAL BAERII CAVIAR (30G) £58.00
served with blinis and crème fraîche

LOBSTER £25.00 | £50.00
grilled with garlic butter or chilled with mayonnaise

PLATS PRINCIPAUX

DE LA TERRE

CONFIT DUCK LEG £29.00 <i>sarladaise potatoes, sauce à l'orange and watercress</i>	ROASTED RUMP OF LAMB £32.50 <i>sauced turnips, heritage carrots, celeriac and swede and sauce verte</i>
STEAK TARTARE £22.50 <i>beef striploin, egg yolk and frites</i>	PAN ROASTED CHICKEN BALLOTINE £26.50 <i>spinach tagliolini, wild rocket, courgettes, chilli, garlic, lemon and herb dressing</i>
RISOTTO AUX FINES HERBES (V) £19.95 <i>caramelised Roscoff onions and goats cheese and fine soft herbs</i>	GRILLED AUBERGINE AND QUINOA (VG) £19.95 <i>filled with quinoa, potatoes, mustard and Roscoff onions served with a rich tomato sauce, feta cheese and pumpkin seeds</i>
CHARGRILLED HALLOUMI (V) £19.95 <i>smoked aubergine, giant couscous, red pepper tapenade, toasted almonds and labneh</i>	BALTHAZAR HAMBURGER £18.50 <i>served with frites</i> <i>add cheese £2.00 add bacon £2.00</i>
MACARONI CHEESE £15.95 <i>add lardons £3.00 add truffle £3.50</i>	

DE LA MER

SOLE GOUJONS £20.25 <i>tartare sauce, pommes frites</i>	SEARED HAND DIVED SCALLOPS £36.00 <i>thyme roasted celeriac, butter, lemon, capers and parsley</i>
ROASTED SHETLAND ISLAND SALMON £27.95 <i>couscous, coriander, courgettes, chilli and basil oil</i>	BAKED HADDOCK FILLET £29.50 <i>dressed beluga lentils, shaved fennel and lobster velouté</i>

PLATS DU JOUR £15.00 (12-4PM)

LUNDI:	<i>Balthazar Hamburger with Frites</i>
MARDI:	<i>Wild Mushroom Risotto</i>
MERCREDI:	<i>Toulouse Sausage Tagliatelle</i>
JEUDI:	<i>Steak Haché with Frites</i>
 VENDREDI:	<i>Balthazar Fish Pie</i>

LES GRILLADES

STEAK FRITES 8OZ/227G £31.95 <i>entrecôte, béarnaise sauce</i>	CÔTE DE BOEUF 12OZ/340G £39.50 <i>28-day aged, watercress</i>
FILET DE BOEUF 7OZ/198G £37.50 <i>peppercorn sauce</i>	GRILLED MARINATED PORK CUTLET £28.95 <i>pommes aligot, caramelised beetroot, smokey glaze and crackling</i>
SAUCES £3.95 <i>red wine sauce béarnaise peppercorn sauce truffle hollandaise</i>	

LES GARNITURES

POMMES FRITES £5.95 <i>add truffle £2.00</i>	POMME PURÉE £5.95
ROASTED SEASONAL ROOT VEGETABLES £6.50	CREAMED SPINACH £6.50 <i>grated Parmesan</i>
HARICOT VERTS £5.95 <i>with shallots</i>	BRAISED SAVOY CABBAGE £6.50 <i>with grain mustard and pancetta</i>
SALAD MESCLUN £5.95 <i>Champagne vinaigrette</i>	TOMATO SALAD £5.95
MACARONI CHEESE £6.95	

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.