

PRIX FIXE

MONDAY - FRIDAY 11.30AM - 7PM

ORANGE AND APRICOT SPRITZ

£9.50

*Grey Goose L'Orange vodka, Cointreau, herbal liqueurs,
Fever-Tree white grape & apricot soda*

PETITE CARAFE DE VIN DE TABLE (250ML)

white / red / rosé £13.00

2 COURSES £24.50

3 COURSES £27.50

ENTRÉES

PEA AND MINT SOUP

lemon creme fraiche and rosemary crostini

GRAVADLAX

house cured salmon, rye bread and lemon

BURRATA

bayonne ham, wild rocket and pistou

STEAK TARTARE +£3.50 Supplement

beef striploin, quail egg yolk and toast

PLATS PRINCIPAUX

GRILLED FILLET OF MACKEREL 'A LA NICOISE'

*slow roasted tomato, pickled shallots, taggiasca olives, new potatoes,
fine beans and anchovy mayonnaise*

WILD MUSHROOM RISOTTO

goats cheese, tarragon and truffle oil

CONFIT PORK BELLY STEAK

herb and spice infused braised red cabbage and sauce verte

MOULES MARINIÈRE & FRITES +£6.00 Supplement

white wine, shallots, cream and parsley

STEAK FRITES +£8.50 Supplement

grilled onglet steak, frites and peppercorn sauce

LES DESSERTS

CREME BRÛLÉE

caramelised sugar crust

BAKED VANILLA CHEESECAKE

berry compote, chantilly cream

ICE CREAMS AND SORBETS

choice of vanilla, chocolate, salted caramel, strawberry, lemon and raspberry

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 ~