

PRIX FIXE

2 COURSES £25.50 | 3 COURSES £28.50
MONDAY - FRIDAY ALL DAY, SUNDAY FROM 5PM

PETITE CARAFE DE VIN DE TABLE (250ML)
white /red /rosé £13.00

ORANGE AND APRICOT SPRITZ £9.50
*Grey Goose L'Orange vodka, Cointreau, herbal liqueurs,
Fever-Tree white grape & apricot soda*

ENTRÉES

PEA AND MINT SOUP
lemon creme fraiche and rosemary crostini

BURRATA
bayonne ham, wild rocket and pistou

GRAVADLAX
house cured salmon, rye bread and lemon

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

MOULES MARINIÈRE & FRITES
+£6.00 Supplement
white wine, shallots, cream and parsley

CONFIT PORK BELLY STEAK
*herb and spice infused braised
red cabbage and sauce verte*

STEAK FRITES +£8.50 Supplement
*grilled onglet steak, frites
and peppercorn sauce*

LES DESSERTS

CREME BRÛLÉE
caramelised sugar crust

ICE CREAMS AND SORBETS
*choice of vanilla, chocolate, salted caramel,
strawberry, lemon and raspberry*

BAKED VANILLA CHEESECAKE
berry compote, chantilly cream

BALTHAZAR
~ RESTAURANT ~