

# BALTHAZAR

RESTAURANT

## 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

SWEETCORN AND POATO SOUP  
*coriander and chive crème fraîche*

WATERMELON AND FETA CHEESE SALAD  
*baby gem hearts, pine nuts, wild rocket and mint*

GRAVADLAX  
*house cured salmon, rye bread and lemon*

STEAK TARTARE **+£3.50 Supplement**  
*beef striploin, quail egg yolk and toast*

## PLATS PRINCIPAUX

TOULOUSE  
SAUSAGE LINGUINI  
*braised sausage and fennel,  
chilli, garlic, tomato, red wine  
and soft herbs*

SEARED FILLET  
OF SEA BASS  
*roasted summer squash,  
extra fine beans and sauce verte*

HERITAGE  
TOMATO RISOTTO  
*goats cheese, capers  
and marjoram*

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*

WARM CHOCOLATE BROWNIE  
*whipped creme fraiche, toasted hazelnuts*

ICE CREAMS AND SORBETS  
*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.*