

BALTHAZAR
~ PRIVATE DINING ~

**LE PETIT SALON PRIVÉ
& LE GRAND SALON PRIVÉ**

SAVOURY CANAPÉS

£4.50 per bite

Bayonne ham, celeriac remoulade and pear chutney

Smoked salmon blinis with citrus cream

Goats cheese and tomato tartlet (v)

Crispy rösti with caviar and sour cream

Palmier pastries, caramelised onion, thyme and chimichurri

Grilled sirloin skewers with Béarnaise sauce

Marinated grilled chicken skewers, honey and mustard dip

Beetroot, feta cheese, taggiasca olive and fresh basil skewer

Skewer of chilli marinated king prawns, saffron aioli

Rock Oysters No.2 with Royal Baerii caviar sprinkled with gold

(Supplement £4.50 per canapé minimum 24 pieces)

Rock Oysters No.2 Rockefeller

(gratinated oysters with herb sauce & pangrattato)

(Supplement £2 per canapé)



SWEET CANAPÉS

£4.50 per bite

Macarons (v)

Balthazar chocolate truffles (v)

TASTING DISHES

SAVOURY BOWLS

£7.50

Hand-picked Dorset crab
rich and smooth tomato, basil sauce and crostini

Balthazar baby gem salad (vg)
*baby gem, quinoa, beetroot, butternut squash, feta cheese, toasted walnuts,
cranberries, honey mustard dressing*

Grilled Artichoke Risotto (v)
goats cheese, capers, parsley and lemon

Buffalo mozzarella (v)
Isle of Wight tomatoes, red pepper tapenade, toasted walnuts and basil

Sautéed king prawns
vegetable julienne, lobster sauce, parmesan and savoury herb crumb

Baked shetland island salmon
braised provencal vegetables

Chargrilled halloumi (v)
*smoked aubergine, giant couscous, red pepper tapenade,
toasted almonds and labneh*



SWEET MINI DISHES

£7.50

Classic crème brûlée (v)

Chocolate profiteroles (v)

Gâteau Opéra cake (v)

MENU JOLI

£70

Basket of Parisienne baguette (vg)

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Buffalo mozzarella (v)

Isle of Wight tomatoes, red pepper tapenade, toasted walnuts and basil

Onion soup gratinée (v)

Emmental cheese and croutons

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Poulet frites

half grilled marinated chicken, Sauce verte, watercress and fries

Baked shetland island salmon

braised provencal vegetables

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Crème brûlée (v)

caramelised sugar crust

Dark chocolate mousse

shortbread biscuit, toasted almonds and salted caramel sauce

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Selection of teas and filter coffees

MENU BELLE

£80

Basket of Parisienne baguette (vg)

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Duck liver and cognac parfait

spiced pear chutney and toasted brioche

Salmon gravadlax

house cured salmon, horseradish cream, pickled fennel and rye bread

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Steak frites

8oz/227g entrecôte, béarnaise sauce

Seared fillet of sea bass

braised aubergines, celery, olives and capers

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Rum baba

crème patissière and dark cherries

Paris-Brest

hazelnut praline and vanilla ice cream

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Selection of teas and filter coffees

MENU NOËL

£85

Available from November 16th to January 4th

Basket of Parisienne baguette (vg)

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Buffalo mozzarella
marinated golden beetroot, wild rocket and salsa verde

Duck liver parfait
pear, ginger and cranberry chutney, toasted brioche

Gravadlax
*house cured salmon, horseradish crème fraîche,
pickled fennel and rye bread*

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Turkey ballotine
*pommes chateau, festive pork and herb stuffing,
Brussel sprouts and red wine jus*

Seared fillet of sea bass
Pommes saladaises, haricot verts, roasted tomato vinaigrette

Chargrilled halloumi
*Smoked aubergine, giant couscous, red pepper tapenade,
toasted almonds and labneh*

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Christmas Pudding
almonds, redcurrants, sauce crèmeuse au Cognac

Dark chocolate mousse
shortbread biscuit, toasted hazelnuts, salted caramel sauce

Crème brûlée
burnt sugar crust

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Selection of teas and filter coffees

MENU MAGNIFIQUE

£120

Basket of Parisienne baguette (vg)

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Hand picked Dorset crab
rich and smooth tomato, basil sauce and crostini

Baked camembert (v)
truffled honey, garlic and rosemary crostini's

Duck liver and cognac parfait
spiced pear chutney and toasted brioche

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Fillet de boeuf 7oz/198g
rösti potato, green beans, watercress and sauce a la truffle noire

Turbot Meunière
capers, lemon, parsley and buerre noisette

Seared hand dived scallops
sauteed large leaf spinach, roasted tomato vinaigrette

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Dark chocolate mousse
shortbread biscuit, toasted almonds and salted caramel sauce

Paris-Brest
hazelnut praline and vanilla ice cream

Crème brûlée (v)
caramelised sugar crust

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Selection of teas and filter coffees

SIDE DISHES

Pommes frites £6.00

Pommes saladaises £7.00

Courgettes provencal £7.00

Pomme purée £7.00

Tomato salad £6.00

Macaroni cheese £8.00

Haricot verts with shallots £6.00

Salad mesclun with champagne vinaigrette £6.00

Creamed spinach with grated parmesan £7.00



ADDITIONS

Cheese plate £13.95

Comté | Fourme d'Ambert | Sainte-Maure

Balthazar chocolate truffles £6.00

coeur de ganache

To enquire, please contact
our private dining team

Email: events@caprice-holdings.co.uk
or call 020 3727 6549

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