

HORS D'ŒUVRES

BASKET OF PARISIENNE BAGUETTE (VG) £6.00	ROASTED BEETROOTS AND GOATS CURD (V) £13.00 <i>orange, glazed walnuts and chive salad</i>
ONION SOUP GRATINÉE (V) £12.00 <i>Emmental cheese and croutons</i>	BUFFALO MOZZARELLA (V) £13.00 <i>Isle of Wight tomatoes, red pepper tapenade, toasted walnuts and basil</i>
DUCK LIVER AND COGNAC PARFAIT £12.00 <i>spiced pear chutney and toasted brioche</i>	BALTHAZAR BABY GEM SALAD (VG) £12.00 £19.00 <i>baby gem, quinoa, beetroot, butternut squash, feta cheese, toasted walnuts, cranberries, honey mustard dressing</i> add chicken £7.00 add halloumi £6.00
ESCARGOTS £14.00 <i>garlic, parsley and Pernod butter</i>	HAND PICKED DORSET CRAB £16.00 <i>roasted tomato and basil sauce, herb crouton</i>
GRAVADLAX £14.00 <i>house cured salmon, horseradish cream, pickled fennel and rye bread</i>	STEAK TARTARE £16.00 <i>beef striploin, quail egg yolk and toast</i>
SAUTÉED KING PRAWNS £16.00 <i>vegetable julienne, lobster sauce, parmesan and savoury herb crumb</i>	
BAKED CAMEMBERT (V) £14.00 <i>truffled honey, rosemary and garlic toasted crostini</i>	

FRUITS DE MER

MOULES MARINIÈRE & FRITES £21.00
white wine, shallots, cream and parsley

OYSTERS
3 £13 | 6 £25 | 9 £36 | 12 £45
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 MER

SOLE GOUJONS £22.00 <i>tartare sauce, pommes frites</i>
BAKED SHETLAND SALMON £29.00 <i>braised provençal vegetables</i>
SEARED HAND DIVED SCALLOPS £36.00 <i>sautéed large leaf spinach, roasted tomato vinaigrette</i>
LOBSTER LINGUINI £40.00 <i>sunblushed tomatoes, spring onions, chilli, fresh herbs and lemon</i>

DE LA TERRE

BALTHAZAR HAMBURGER £21.00 <i>served with fries</i> add cheese £2.00 add bacon £2.00
STEAK TARTARE £27.00 <i>beef striploin, egg yolk and fries</i>
CONFIT DUCK LEG £29.00 <i>Toulouse sausage and haricot bean cassoulet</i>
ROASTED RUMP OF LAMB £33.00 <i>braised aubergines, celery, olives and capers, sauce verte</i>
GRILLED STEM ARTICHOKE RISOTTO (V) £21.00 <i>goats cheese, capers, parsley and lemon</i>
ROASTED SWEET POTATO (VG) £21.00 <i>turmeric hummus, almonds, feta cheese, pea shoots and pomegranate</i>
CHARGRILLED HALLOUMI (V) £21.00 <i>smoked aubergine, giant couscous, red pepper tapenade, toasted almonds and labneh</i>
MACARONI CHEESE (V) £17.00 add lardons £3.00 add truffle £3.50

LES GRILLADES

POULET FRITES £27.00 <i>grilled marinated half chicken, watercress, french fries and sauce verte</i>
STEAK FRITES 8OZ/227G £32.00 <i>entrecôte, béarnaise sauce</i>
CÔTE DE BOEUF 12OZ/340G £42.00 <i>28-day aged, red wine jus or bearnaise sauce</i>
FILET DE BOEUF 7OZ/198G £38.00 <i>peppercorn sauce</i>

LES GARNITURES

POMMES FRITES (VG) £6.00 add truffle £2.00
POMME PURÉE (V) £7.00
POMMES SALARDAISES £7.00
COURGETTES PROVENÇAL (VG) £7.00
CREAMED SPINACH (V) £7.00 <i>grated Parmesan</i>
HARICOT VERTS (V) £6.00 <i>with shallots</i>
SALAD MESCLUN (VG) £6.00 <i>Champagne vinaigrette</i>
TOMATO SALAD (VG) £6.00
MACARONI CHEESE (V) £8.00

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.

VIN BLANC

	Glass/Carafe/Bottle
CÔTES CATALANES <i>Macabeu</i> Dom Ici, Dom Brial, <i>Roussillon</i> '25	£8.75/£24/£42
VIOGNIER Baron de Badassière, <i>Languedoc</i> '25	£9.25/£25.50/£45
PIQUEPOUL L'Arête de Thau, <i>Grand Sud</i> '25	£48
BORDEAUX BLANC <i>Sauvignon/Semillon</i> Ch. Haut Maginet, <i>Bordeaux</i> '25	£49
VDP D'OC CHARDONNAY Les Colombiers Villa Noria, <i>Languedoc</i> '25	£51
TOURAIN <i>Sauvignon Blanc</i> Domaine des Vaublins, <i>Loire</i> '25	£56
MUSCADET Sèvre et Maine 'Sur Lie', Dom. Foliette, <i>Loire</i> '25	£11.25/£31.50/£57
BOURGOGNE ALIGOTÉ Dom. Perraud, <i>Burgundy</i> '24	£57
CÔTES DU RHÔNE BLANC <i>Blend</i> Réserve, Famille Perrin, <i>Rhône</i> '25	£60
PINOT GRIS (<i>Off-dry</i>) Réserve, Hunawihr, <i>Alsace</i> '24	£62
FRANGY <i>Rousette</i> Dom. Lupin, <i>Savoie</i> '22	£65
RIESLING Hunawihr, <i>Alsace</i> '24	£12.75/£36/£66
VOUVRAY SEC <i>Chenin Blanc</i> Ch. Moncontour, <i>Loire</i> '25	£69
SANCERRE <i>Sauvignon Blanc</i> Domaine J.P. Vacher & Fils, <i>Loire</i> '25	£14.75/£42/£78
CHABLIS <i>Chardonnay</i> Domaine de Genillotte, <i>Burgundy</i> '24	£15.25/£43.50/£81
POUILLY-FUMÉ <i>Sauvignon Blanc</i> Domaine de Bel air, <i>Loire</i> '24	£83
MERCUREY BLANC <i>Chardonnay</i> Bois de Lalier, Philippe le Hardi, <i>Burgundy</i> '22	£87
SAINT-VÉРАН <i>Chardonnay</i> Vicilles Vignes, Dom. Corsin, <i>Burgundy</i> '21	£16.75/£48/£90
CHABLIS 1ER CRU <i>Chardonnay</i> Fourneaux, M. Gayot, <i>Burgundy</i> '25	£99

CHAMPAGNE & SPARKLING

BRUT CHAMPAGNE

	Glass/Bottle
HENRIOT, <i>Brut Souverain NV</i>	£17/£89
RUINART, <i>Brut NV</i>	£19.50/£105
GIMONNET, <i>Cuis 1er Cru, Blanc de Blancs NV</i>	£107
VEUVE CLICQUOT, <i>NV</i>	£112
PERRIER-JOUËT, <i>Grand Brut, NV</i>	£125
MOËT & CHANDON, <i>Grand Vintage '16</i>	£145
RUINART, <i>Blanc de Blancs, NV</i>	£27/£160
PERRIER-JOUËT, <i>Blanc de Blancs, NV</i>	£168
HENRIOT, <i>Brut Millésimé '12</i>	£210
PERRIER-JOUËT, <i>Belle Époque '16</i>	£310
HENRIOT, <i>Cuvée Hemera '05</i>	£250
DOM PÉRIGNON, <i>Vintage '17</i>	£300
KRUG, <i>Grande Cuvée, 173 ème</i>	£350

ROSÉ CHAMPAGNE

	Glass/Bottle
MOËT & CHANDON ROSÉ, <i>NV</i>	£108
RUINART ROSÉ, <i>NV</i>	£21/£120
PERRIER-JOUËT, <i>Blason Rosé NV</i>	£156
LAURENT-PERRIER, <i>Cuvée Rosé NV</i>	£165
PERRIER-JOUËT, <i>Belle Époque '14</i>	£350

OTHER SPARKLING

	Glass/Bottle
VOUVRAY BRUT, <i>Loire</i>	£13/£66
JCB 69 CRÉMANT, <i>Rosé, Burgundy</i>	£13.50/£69
NYETIMBER, <i>Classic Cuvée, U.K.</i>	£19.50/£102
NYETIMBER, <i>Rosé, U.K.</i>	£115
WILD IDOL Alcohol Free Sparkling Wine 0.0%	£11/£60

VINS BLANCS DE RÉSERVE

	Bottle
CONDRIEU <i>Viognier</i> E. Guigal, <i>Rhône</i> '22	£135
CHASSAGNE-MONTRACHET <i>Chardonnay</i> Ballot-Millot, <i>Burgundy</i> '23	£160
MEURSAULT <i>Chardonnay</i> Grands Charrons, M. Bouzereau, <i>Burgundy</i> '23	£165
CHABLIS GRAND CRU <i>Chardonnay</i> Bougros, Dom. W. Fèvre, <i>Burgundy</i> '21	£180
PULIGNY-MONTRACHET 1ER CRU <i>Chardonnay</i> Pernot-Belicard, <i>Burgundy</i> '23	£185

BORDEAUX WINE MONTH

VINS BLANC DE BORDEAUX

	Glass/Carafe/Bottle
BORDEAUX BLANC <i>more Sauvignon</i>	£9.75/£28/£49
Ch. Haut Maginet, <i>Bordeaux '25</i>	
BORDEAUX BLANC <i>more Sémillon</i>	£12.75/£36/£66
Lions de Suduiraut, <i>Bordeaux '24</i>	

VINS ROSE DE BORDEAUX

	Glass/Carafe/Bottle
BORDEAUX ROSÉ	£11.25/£31.50/£57
Clarendelle, <i>Bordeaux '24</i>	

VINS ROUGES DE BORDEAUX

	Glass/Carafe/Bottle
BORDEAUX ROUGE <i>more Merlot</i>	£11.25/£31.50/£57
Clarendelle, <i>Bordeaux '19</i>	
ST-GEORGES ST-ÉMILION <i>more Merlot</i>	£12.75/£36/£66
Ch. Macquin, <i>Bordeaux '23</i>	
BORDEAUX ROUGE <i>more Merlot</i>	£78
Esprit de Pavie, <i>Bordeaux '19</i>	
HAUT-MÉDOC <i>more Cab. Sauv</i>	£16.25/£45/£84
Ch. Beaumont, <i>Bordeaux '19</i>	
LALANDE-DE-POMEROL <i>more Merlot</i>	£88
Ch. Yveline, <i>Bordeaux '19</i>	
SAINT-ESTÈPHE <i>more Merlot</i>	£97
Ch. Ormes de Pez, <i>Bordeaux '19</i>	
SAINT-ÉMILION GRAND CRU <i>more Merlot</i>	£128
Ch. Capet-Guillier, <i>Bordeaux '22</i>	
MARGAUX <i>more Cab. Sauv</i>	£155
Margaux du Château Margaux, <i>Bordeaux '19</i>	

VIN ROUGE

	Glass/Carafe/Bottle
IGP COMTÉ TOLOSAN <i>Blend</i>	£8.75/£24/£42
Terra Vallona, <i>Sud Ouest '25</i>	
CORBIÈRES <i>Syrah blend</i>	£9.25/£25.50/£45
Vieilles Vignes, Fontarèche, <i>Languedoc '24</i>	
BEAUJOLAIS VILLAGES <i>Camay</i>	£54
Dominique Morel, <i>Beaujolais '24</i>	
CÔTES DU RHÔNE ROUGE <i>Syrah/ Grenache blend</i>	£61
Famille Perrin, <i>Rhône '23</i>	
CHINON <i>Cab. Franc</i>	£11.25/£31.50/£57
Ch. Coudray-Montpensier, <i>Loire '24</i>	
PINOT NOIR	£11.75/£33/£60
Le Chevalière, Larroche, <i>Languedoc '25</i>	
CAHORS <i>Malbec</i>	£13.25/£37.50/£69
Cèdre Heritage, Ch. du Cèdre, <i>Grand Sud '23</i>	
CROZES-HERMITAGE <i>Syrah</i>	£72
Cuvée Friandise, Dom. Melody, <i>Rhône '24</i>	
PINOT NOIR	£78
Classic, Hugel, <i>Alsace '23</i>	
MARSANNAY <i>Pinot Noir</i>	£95
Dom. Louis Latour, <i>Burgundy '23</i>	
CHÂTEAUNEUF-DU-PAPE <i>Syrah/ Grenache blend</i>	£125
Les Sinards, Famille Perrin, <i>Rhône '23</i>	

VIN ROSÉ

	Glass/Carafe/Bottle
IGP MÉDITERRANÉE	£8.75/£24/£42
Forever Summer, Maison Mirabeau, <i>Provence '25</i>	
CÔTES DE PROVENCE	£10.75/£30/£54
Pure, Maison Mirabeau, <i>Provence '25</i>	
IGP MÉDITERRANÉE	£12.25/£34.50/£63
Lady A, Ch. La Coste, <i>Provence '25</i>	
CÔTES DE PROVENCE	£14.25/£40.50/£75
Whispering Angel, Château d'Esclans, <i>Provence '25</i>	
CÔTES DE PROVENCE	£93
Rock Angel, Château d'Esclans, <i>Provence '22</i>	
CÔTES DE PROVENCE	£100
Château d'Esclans, <i>Provence '20</i>	
CÔTES DE PROVENCE	£130
Cru Classé, Château Galoupet, <i>Provence '23</i>	
CÔTES DE PROVENCE	£145
Minuty 281, <i>Provence '23</i>	

GEVREY-CHAMBERTIN <i>Pinot Noir</i>	£155
Vieilles Vignes, Dom. Coillot, <i>Burgundy '22</i>	
ALOXE-CORTON 1ER CRU <i>Pinot Noir</i>	£160
Dom. Louis Latour, <i>Burgundy '22</i>	

LES SPIRITEUX

LES GIN

	50ml
TANQUERAY LONDON DRY	£11
SIPSMITH LONDON DRY	£11.50
PLYMOUTH	£12
TANQUERAY NO. TEN	£13
ROKU	£13
HENDRICK'S	£13.50
MONKEY 47	£16.50

LES VODKA

	50ml
KETEL ONE	£11
CÎROC	£11.50
SIPSMITH BARLEY VODKA	£12
HAKU	£12.50
BELVEDERE	£13.50
GREY GOOSE	£14

LES RHUM

	50ml
MOUNT GAY SILVER	£10.75
MOUNT GAY ECLIPSE	£11.25
MOUNT GAY XO	£14.50
DIPLOMÁTICO	£15
RON ZACAPA NO. 23	£17
EL DORADO 15YO	£19.50

LES TEQUILA

	50ml
CASAMIGOS BLANCO	£11.50
CASAMIGOS REPOSADO	£12.50
DON JULIO BLANCO	£16
PATRÓN SILVER	£16.50
DON JULIO REPOSADO	£17
PATRÓN AÑEJO	£19
DON JULIO 1942	£40

WHISKEY AMÉRICAIN

	50ml
MAKER'S MARK	£10.50
WOODFORD RESERVE	£12
BULLEIT RYE	£13.50
BULLEIT 10YO	£14

LES COGNAC

	50ml
RÉMY MARTIN VSOP	£14.50
COURVOISIER VSOP	£15
MARTELL VSOP	£16
RÉMY MARTIN 1738	£17
HENNESSY XO	£32
RÉMY MARTIN XO	£38

LES COCKTAILS

BALTHAZAR MARTINI £14
Hendrick's gin, herbes de provence & dry vermouth

COSMOPOLITAN £12
Ketel One Citroen vodka, Cointreau, cranberry juice & lime

FRENCH MARTINI £15
Grey Goose vodka, berry liqueurs & pineapple juice

TWINKLE £13
Ketel One vodka, elderflower cordial & sparkling wine

BRAMBLE £13
Aviation gin, crème de cassis, lemon & sugar

PEACH COBBLER £11
Tanqueray London Dry gin, Oloroso sherry peach liqueurs, lemon, sugar

CLOVER CLUB £12
Plymouth gin, raspberry eau de vie & cordial dry vermouth, lemon, sugar

MOJITO ROYALE £13
Mount Gay Eclipse rum, mint, lime, sugar, sparkling wine

TOREADOR £14

Patrón silver tequila, apricot liqueur, lemon

TOMMY'S MARGARITA £15
Casamigos blanco tequila, agave & lime

POMELLE SPRITZ £15
Pomelle apéritif, sparkling wine and Fever-Tree soda

EL DIABLO £13
Casamigos blanco, Chambord, grenadine, ginger, lime & Fever-Tree soda

PENICILLIN £16
Macallan 12yo & Laphroaig 10yo whiskies, honey, ginger & lemon

WHISKY SOUR £12
Johnnie Walker Black Label whiskey, lemon, sugar & Angostura bitters

VIEUX CARRE £15
Bulleit Rye whiskey, Courvoisier VSOP Cognac, Bénédictine, sweet vermouth & Peychaud's bitters

APPLE MARTINI £13
Balthazar X 30&40 Calvados, Avallen Calvados, dry vermouth, peach liqueur, vanilla & apple

KIR COCKTAILS

KIR A LA PÊCHE £10
Peach liqueurs, Viognier

KIR DE PROVENCE £12
Pear liqueurs, herbes de provence, rosé wine

LE KIR ROYALE £16
Mixed berry liqueurs, Vouvray sparkling brut

BIÈRE ET CIDRE EN BOUTEILLE

CAPRICE LAGER,
COALITION BREWERY £6.75
330ml 4.0%

KRONENBOURG £6.95
1664 BLANC 330ml 5.0%

MENABREA BIONDA £7.25
330ml 4.8%

MEANTIME PALE ALE £7.25
330ml 4.3%

LA CHOUFFE BLONDE £9.00
330ml 8.0%

LINDEMANS PÊCHERESSE £10
355ml 2.5%

GALIPETTE £6.75

CIDRE BIOLOGIQUE 330ml 4%

BERO KINGSTON
GOLDEN PILS £6.75
330ml 0.5% (Alcohol-free beer)

COCKTAILS SANS ALCOOL

CRANBERRY & ORANGE £9
Seedlip Grove 42, Lyre's Italian spritz & cranberry juice

ROSEMARY & POMEGRANATE £9
Lyre's Italian spritz, Seedlip spice 94, grenadine & Fevertree Mediterranean tonic

PINEAPPLE & VANILLA £9
Tanqueray 0.0%, pineapple juice, vanilla, honey, lemon

RASPBERRY & GINGER £9
Raspberry cordial, ginger syrup, cranberry juice, mint, & soda

GUAVA & COCONUT £9
Lyre's white cane, guava cordial, toasted coconut syrup, orange blossom & soda

STRAWBERRY & ELDERFLOWER £9
Seedlip Garden 108, strawberry cordial, elderflower syrup & soda

LYCHEE & HIBISCUS £9
Smiling Wolf non-alcoholic vodka and apertivo, lychee juice, hibiscus syrup & lime



For allergy and nutritional information please scan the QR code.