

A LIGHT BREAKFAST

GREEK (V) OR COCONUT (VG) YOGHURT £8.00

with cinnamon baked nut granola or overnight oats
and berry compote or mixed berries

BOWL OF SEASONAL FRESH FRUITS (VG) £7.00

VIENNOISERIE BASKET (V) £7.00

of freshly baked pastries
served with butter and jams

LES OEUFs

SCRAMBLED EGGS

oak smoked salmon, toasted granary bread and chives

£16.00

EGGS BENEDICT

cured Wiltshire ham, toasted English muffin and hollandaise sauce

£16.00

EGGS ROYALE

oak smoked salmon, toasted English muffin and hollandaise sauce

£17.00

PANCAKES

BUTTERMILK PANCAKES

with smoked bacon and maple syrup

£14.00

BUTTERMILK PANCAKES (V)

with mixed berries and Chantilly cream

£14.00

BUTTERMILK PANCAKES

with smoked salmon, Royal Baerii caviar, crème fraîche and chives
add a glass of champagne £12.00

£26.00

BREAKFAST CLASSICS

BALTHAZAR BREAKFAST £19.00

Fried eggs - smoked bacon, Cumberland sausages,
roast tomato, field mushrooms, black pudding,
baked beans and toasted granary

AVOCADO ON TOAST (VG) £16.00

poached eggs, smashed avocado, lemon oil
and rocket on toasted pain de campagne

add roasted tomato £2.00

add halloumi £3.50 | add bacon £3.50

add smoked salmon £6.50

STEAK AND EGGS £23.00

Fried eggs and bavette steak, watercress,
Béarnaise sauce and French fries

BALTHAZAR VEGETARIAN BREAKFAST (V) £18.00

Fried eggs, roasted tomato, field mushroom,
baked beans, grilled halloumi, smashed avocado

TRUFFLED MUSHROOMS ON TOAST (V) £18.00

Wild Mushroom ragout, tarragon, truffle and
a poached egg on toasted pain de campagne

SHAKSHUKA (V) £12.00

poached eggs, rustic tomato sauce,
baby spinach and smoked paprika
served with freshly baked baguette

BRASSERIE CLASSICS

HORS D'OEUVRES

ONION SOUP GRATINÉE (V)

Emmental cheese and croutons

£12.00

OYSTERS 3 / 6 / 9 / 12

add a glass of Champagne £12.00

£13 | £25 | £36 | £45

ESCARGOTS

garlic and Pernod butter

£14.00

GRAVADLAX

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

£14.00

BUFFALO MOZZARELLA (V)

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

£13.00

BAKED CAMEMBERT (V)

truffled honey, rosemary and garlic toasted crostinis

£14.00

CAESAR SALAD

rosemary crostini, anchovy mayonnaise and shaved Parmesan
add chicken £8.00

£11.00

BALTHAZAR BABY GEM SALAD (V)

baby gem, quinoa, beetroot, butternut squash, feta cheese,
toasted walnuts, cranberries, honey mustard dressing
add chicken £7.00 | add halloumi £6.00

£12.00 | £19.00

STEAK TARTARE

beef striploin, free-range egg yolk and fries

£16.00 | £27.00

PLAT PRINCIPAUX

BALTHAZAR HAMBURGER & FRITES

add cheese £2.00 | add bacon £2.00

£21.00

POULET FRITES

half marinated grilled chicken, baby watercress, sauce verte

£27.00

CÔTE DE BOEUF 12OZ/340G

28 day aged, watercress

£42.00

SOLE GOUJONS

sauce tartare, lemon and fries

£22.00

MOULES MARINIÈRE AND FRITES

white wine, shallots, cream and parsley and frîtes

£21.00

BAKED SHETLAND SALMON

braised Provençale vegetables

£29.00

LOBSTER MAC AND CHEESE

macaroni pasta, lobster velouté, fresh herbs and lemon

£24.00

CHAR-GRILLED HALLOUMI (V)

smoked aubergine, giant couscous, red pepper tapenade,
toasted almonds and labneh

£21.00

ROASTED SWEET POTATO (VG)

turmeric hummus, almonds, feta cheese, pea shoots and pomegranate

£21.00

LES GARNITURES

CREAMED SPINACH £7.00

POMMES FRITES £6.00

POMMES SALADAISES £7.00

POMME PURÉE £7.00

MACARONI CHEESE £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-VÉLAN <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
Vicilles 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
Vicilles Vignes, Dom. Coillot, <i>Burgundy '22</i>	
ALOXE-CORTON 1ER CRU <i>Pinot Noir</i>	£160
Dom. Louis Latour, <i>Burgundy '22</i>	

LES COCKTAILS DU BRUNCH

“BLOOD” ORANGE MIMOSA £11

*Fresh orange juice, Cointreau,
dash of beetroot, sparkling wine*

FRENCH MARTINI £15

*Grey Goose vodka, berry liqueurs
& pineapple juice*

MOJITO ROYALE £13

*Mount Gay Eclipse rum, mint, lime
sugar, sparkling wine*

BREAKFAST MARTINI £12

*Tanqueray London dry gin,
Pomelle aperitif, marmalade, lemon*

TWINKLE £15

*Ketel One vodka, St-Germain
elderflower liqueur & sparkling wine*

POMELLE SPRITZ £14.50

*Pomelle aperitif, sparkling wine
and Fever-Tree soda water*

JEAN COLLINS £13.50

*Ketel One vodka, elderflower, Sauternes, lemon,
Fever-Tree white grape & apricot soda*

TOMMY'S MARGARITA £14.50

*Casamigos blanco tequila,
agave & lime*

ESPRESSO MARTINI £15

*Ketel One vodka, coffee liqueur,
vanilla, espresso*

BLOODY MARYS

Invented in Paris. Perfected for brunch at Balthazar London.

LE CLASSIQUE £12

*Ketel One vodka, tomato, Balthazar
spice mix, horseradish, celery*

Non-alcoholic £6.50

LE FUMÉ £14.50

*The Lost Explorer Espadín Mezcal, tomato,
beetroot, chipotle, maggi, lime, smoky bacon*

Non-alcoholic £7.50

LE VERT £13.50

*Tanqueray London dry gin, field of greens
juice, fino, lime, horseradish, green Tabasco*

Non-alcoholic £7.50

JUICES

FRESH ORANGE JUICE £4.50

BEETROOT & ORANGE £5

GRAPEFRUIT £4.50

APPLE £4.50

FIELD OF GREENS £7

*Apple, cucumber, pear, avocado, rocket,
spinach, lime, mint*

CAFÉ ET THÉ

ESPRESSO £3.85

MACCHIATO £4.25

CAFÉ AMÉRICAIN £4.50

FLAT WHITE £4.95

CAPPUCCINO £4.95

CAFÉ CRÈME £4.75

CAFÉ LATTE £4.75

HOT CHOCOLATE £4.75

TEAS £4.75

HERBAL INFUSIONS £4.75

FRESH MINT TEA £4.75

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*

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
330ml 8.0%

LINDEMANS £10
PÊCHERESSE
355ml 2.5%

GALIPETTE £6.75
CIDRE BIOLOGIQUE
330ml 4%

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



For allergy and nutritional
information please scan
the QR code.

Wines served at 125ml (175ml on request). Spirits served at 50ml (25ml on request). Champagne and Traditional method 125ml.

A discretionary optional service charge of 13.5% will be added to your bill.