



## 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

ROASTED VINE TOMATO SOUP

*herb croutons and basil oil*

BURRATA

*roasted peppers, capers and basil*

GRAVADLAX

*house cured salmon, rye bread and lemon*

STEAK TARTARE +£3.50 Supplement

*beef striploin, quail egg yolk and toast*

## PLATS PRINCIPAUX

BEEF BOURGUIGNON

*pomme puree, lardons, baby onions,  
mushrooms and carrots*

GRILLED STEM

ARTICHOKE RISOTTO  
*goats cheese, capers, parsley and lemon*

SEARED FILLET OF SEA BASS

*braised savoy cabbage,  
champagne and herb velouté*

MOULES MARINIÈRE & FRITES

+£7.00 Supplement  
*white wine, shallots, cream and parsley*

STEAK FRITES +£8.50 Supplement

*grilled bavette steak, frites and peppercorn sauce*

## LES DESSERTS

DARK CHOCOLATE  
MOUSSE

*shortbread biscuit, toasted almonds  
and salted caramel sauce*

CREME BRÛLÉE

*caramelised sugar crust*

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.*

The logo for Balthazar Restaurant features the name "BALTHAZAR" in a large, bold, red serif font with a gold outline, arched over the word "RESTAURANT" in a smaller, red serif font. The word "RESTAURANT" is flanked by two small gold decorative flourishes.

**BALTHAZAR**  
~ RESTAURANT ~