FESTIVE SET MENU

2 COURSES £27.00 | 3 COURSES £30.00

MONDAY - FRIDAY, 12PM - 7PM

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

CELERIAC & THYME SOUP
savoury croutons, orange crème fraîche

GRAVADLAX
house cured salmon, rye bread and lemon

BURRATA
heritage tomatoes, walnuts and basil

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

PLATS PRINCIPAUX

TURKEY BALLOTINE
pommes château, festive pork and herb stuffing, brussels sprouts and red wine jus

WILD MUSHROOM RISOTTO
chestnut crumb, goats cheese and truffle oil

MONKFISH, MUSSELS & CHICKPEA CASSEROLE
pilau rice, curried velouté and coriander

STEAK FRITES +**£8.50 Supplement**
grilled rump steak, frites and peppercorn sauce

MOULES MARINIÈRE & FRITES
+**£6.00 Supplement**
white wine, shallots, cream and parsley

LES DESSERTS

CHRISTMAS PUDDING
almonds, redcurrants, sauce crémeuse au cognac

ICE CREAMS & SORBETS
choice of vanilla, chocolate, salted caramel, strawberry, lemon and raspberry

CRÈME BRÛLÉE
caramelised sugar crust

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.



BALTHAZAR

~ RESTAURANT ~

FAIRYTALE *of* NEW YORK