BALTHAZAR
RESTAURANT

SET MENU

2 COURSES £25.00 | 3 COURSES £28.00

Including a glass of bubbles

MONDAY - FRIDAY ALL DAY

ORANGE AND APRICOT SPRITZ £13.00
Grey Goose L'Orange vodka, Cointreau, herbal liqueurs, Fever-Tree white grape & apricot soda

HUGO SPRITZ £9.50
Elderflower, sparkling wine, soda, mint

ENTRÉES

LEEK AND POTATO SOUP
crostini and chives

GRAVADLAX
house cured salmon, rye bread and lemon

BURRATA
grilled marinated aubergines, capers, chilli and mint

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

PLATS PRINCIPAUX

CONFIT PORK BELLY STEAK
braised celeriac, green beans and salsa verde

BUTTERNUT SQUASH RISOTTO
crushed amaretti and sage

SEARED FILLET OF SEA BASS
beluga lentils, lobster veloute and chives

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

MOULES MARINIÈRE & FRITES
+**£7.00 Supplement**
white wine, shallots, cream and parsley

LES DESSERTS

DARK CHOCOLATE MOUSSE
shortbread biscuit, toasted almonds and salted caramel sauce

CRÈME 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.


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