BALTHAZAR
RESTAURANT

HORS D'ŒUVRES

BASKET OF PARISIENNE BAGUETTE (VG) £6.00

ONION SOUP GRATINÉE (V) £12.00
Emmental cheese and croutons

DUCK LIVER AND COGNAC PARFAIT £12.00
spiced pear and cranberry chutney, toasted brioche

ESCARGOTS £14.00
garlic, parsley and Pernod butter

GRAVADLAX £14.00
house cured salmon, horseradish cream, pickled fennel and rye bread

SAUTÉED KING PRAWNS £16.00
vegetable julienne, lobster sauce, parmesan and savoury herb crumb

BAKED CAMEMBERT (V) £14.00
truffled honey, rosemary and garlic toasted crostini

ROASTED BEETROOTS AND GOATS CURD (V) £13.00
orange, glazed walnuts and chive salad

BUFFALO MOZZARELLA (V) £13.00
roasted marinaded peppers, basil and capers

BALTHAZAR BABY GEM SALAD (VG) £12.00 | £19.00
baby gem, quinoa, beetroot, butternut squash, feta cheese, toasted walnuts, cranberries, honey mustard dressing
add chicken **£7.00** | *add halloumi* **£6.00**

HAND PICKED DORSET CRAB £16.00
roasted tomato and basil sauce, herb crouton

STEAK TARTARE £16.00
beef striploin, quail egg yolk and toast

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
tartare sauce, pommes frites

BAKED SHETLAND SALMON £29.00
giant cous cous, fresh herbs and nicoise olive tapenade

SEARED HAND DIVED SCALLOPS £36.00
sautéed large leaf spinach, roasted tomato vinaigrette

LOBSTER LINGUINI £40.00
sunblushed tomatoes, spring onions, chilli, fresh herbs and lemon

DE LA TERRE

BALTHAZAR HAMBURGER £21.00
served with frites
add cheese £2.00 | *add bacon* £2.00

STEAK TARTARE £27.00
beef striploin, egg yolk and frites

CONFIT DUCK LEG £29.00
pommes purée, alscace bacon lardons, baby onions, mushrooms and red wine jus

BRAISED LAMB SHANK £33.00
Moutarde de meau pommes purée, watercress, rosemary jus

WILD MUSHROOM RISOTTO (V) £21.00
chestnut crumb, goats cheese and truffle oil

ROASTED SWEET POTATO (VG) £21.00
turmeric hummus, almonds, feta cheese, pea shoots and pomegranate

CHARGRILLED HALLOUMI (V) £21.00
smoked aubergine, giant couscous, red pepper tapenade, toasted almonds and labneh

MACARONI CHEESE (V) £17.00
add lardons £3.00 | *add truffle* £3.50

LES GRILLADES

POULET FRITES £27.00
grilled marinated half chicken, watercress, french fries and sauce verte

STEAK FRITES 8OZ/227G £32.00
entrecôte, béarnaise sauce

CÔTE DE BOEUF 12OZ/340G £42.00
28-day aged, red wine jus or béarnaise sauce

FILET DE BOEUF 7OZ/198G £38.00
peppercorn sauce

LES GARNITURES

POMMES FRITES (VG) £6.00
add truffle £2.00

POMME PURÉE (V) £7.00

POMMES SALARDAISES £7.00

BUTTERED BRUSSELS SPROUTS AND CHESTNUTS (VG) £7.00

CREAMED SPINACH (V) £7.00
grated Parmesan

HARICOT VERTS (V) £6.00
with shallots

SALAD MESCLUN (VG) £6.00
Champagne vinaigrette

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.