

BALTHAZAR

RESTAURANT

BRUNCH

Saturday & Sunday 10:00 a.m. — 4:00 p.m.

HORS D'ŒUVRES

BALTHAZAR ARTISAN BREAD	4.00
PÂTÉ DE CAMPAGNE	9.00
<i>with cornichons, pickles & grilled potato bread</i>	
BURRATA	11.00
<i>with heritage tomatoes, basil pesto, olive oil & fresh basil</i>	
ESCARGOTS <i>with garlic butter</i>	10.50
ASPARAGUS <i>with brown almond butter / vinaigrette</i>	11.00
IBERICO TOMATO <i>Romano courgette, spring onion, crushed raspberry & sherry dressing</i>	9.00
SEABASS CEVICHE <i>with elderflower & lime</i>	12.50
SALMON TARTARE <i>with honey, mustard & crème fraîche</i>	12.50
ONION SOUP GRATINEE	9.00
GARLIC PRAWNS	10.50
<i>with piment d'Espelette & warm potato bread</i>	
STEAK TARTARE	9.75 / 15.25
BEETROOT, APPLE & CHICORY SALAD <i>with fourme d'Ambert & hazelnut dressing</i>	9.00

CRUSTACEA BAR

Dressed Crab	15.50	Fines de Claire	1/2 dozen 18.50
Prawns Cocktail	12.50	Carlingford	1/2 dozen 17.50
Langoustine	1/2 dozen 24.00	Jersey Pearls	1/2 dozen 17.50
1/4 Pint Prawns	11.50	Anglesey Menai	1/2 dozen 17.50

LOBSTER

POACHED	GRILLED
20.00/40.00	21.00/42.00

CAVIAR 30G

BAERII	IMPERIAL	OSCIETRA
52.50	58.00	79.00

served with blinis and crème fraîche

PLATEAUX DE FRUITS DE MER

LE PETIT	LE GRAND	LE BALTHAZAR
40.00	75.00	115.00

ENTREES

LOBSTER SPAGHETTI <i>with roast tomatoes, piment d'Espelette & basil</i>	27.00
GRILLED FILLET OF SALMON <i>with a warm spinach, walnut & lentil salad</i>	18.00
MOULES FRITES	16.00
DOVER SOLE MEUNIERE <i>with Jersey Royals</i>	33.00
ROAST COD <i>with ragù of coco beans, chorizo, spring vegetables & saffron aioli</i>	21.00
SALAD NIÇOISE <i>with fresh seared tuna</i>	17.50
BALTHAZAR CHOPPED SALAD	15.00
<i>with chicken, avocado, blue cheese, hard boiled eggs, sweetcorn & bacon</i>	
STEAK FRITES	27.50
<i>entrecôte steak with maître d' butter or béarnaise sauce / extra sauce 1.00</i>	
CHICKEN PAILLARD <i>with mix salad, roasted tomato & Parmesan</i>	18.50
DUCK CONFIT <i>with Jersey Royals, cipollini onions, wild garlic & mushrooms</i>	19.50
BALTHAZAR HAMBURGER / CHEESEBURGER	16.00/17.00
FILET DE BOEUF <i>with bone marrow, pont neuf potatoes & sauce bordelaise or sauce au poivre</i>	35.00
FRENCH VEAL T-BONE 350gm	29.00
MACARONI CHEESE <i>with comté cheese</i>	13.00 / with bacon 14.00
ARTICHOKE BARIGOULE <i>served with asparagus & basil</i>	17.00

BEEF BOURGUIGNON <i>with pomme purée</i>	COTE DE BOEUF <i>served with bone marrow & maître d' butter or béarnaise sauce</i>
22.00	72.00

LE PANIER
freshly baked bread & mini pastries
served with a selection of our homemade jams,
marmalade

LES GARNITURES
5.00
POMMES FRITES
ONION RINGS
POMME PURÉE
GRATIN DAUPHINOIS
BROCCOLI *with lemon olive oil*
HARICOT VERTS
JERSEY ROYALS

Croissant	3.00
Croissant Aux Amandes	3.25
Brioche Feuilletée <i>with nutella</i>	3.25
Pain Au Chocolat	3.25
Cinnamon Bun	3.50
Kouign Amann	3.25

Got something to celebrate?
Our private dining room above the restaurant
is the perfect space for breakfast, lunch,
dinner or cocktail parties. Ask your waiter for
more information.

A discretionary 12.5% service charge will be added to your bill

EXECUTIVE CHEF: ROBERT REID

Brunch

BALTHAZAR STEAK & EGG <i>served with pommes frites</i>	28.00
FULL ENGLISH BREAKFAST <i>two free range eggs, bacon, beans, Cumberland sausage, mushrooms, grilled tomato, homes fries and fried bread</i> <i>(vegetarian option available)</i>	15.75
SCRAMBLED EGGS & CORNISH CRAB <i>with toasted Balthazar sourdough and crème fraîche</i>	12.50
OMELETTE ARNOLD BENNETT <i>served with a green salad</i>	15.00
AVOCADO ON TOAST WITH POACHED EGGS <i>served on Balthazar sourdough toast with a tomato salsa</i>	12.50
OMELETTE "AUX FINES HERBES" <i>with gruyère and a mixed salad</i>	13.00
EGGS BENEDICT <i>toasted homemade muffin with ham, poached eggs and hollandaise sauce</i>	13.00
EGGS ROYALE <i>toasted homemade muffin with smoked salmon, poached eggs and hollandaise sauce</i>	14.00
EGGS FLORENTINE <i>toasted homemade muffin with spinach, poached eggs and hollandaise sauce</i>	13.50
NEW YORK PANCAKES <i>with fresh banana and maple syrup</i>	8.50
ALMOND WAFFLES <i>with warm berries, crème fraîche and maple syrup</i>	8.50
FRESH FRUIT SALAD <i>7.00 / with Greek yoghurt 8.50</i>	
CHERRY & GOJI BERRY GRANOLA <i>with fresh fruit and Greek yoghurt</i>	5.50

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. Fish dishes may contain bones or shells. Olives may contain pits. For further information regarding allergens in our dishes please ask a member of our staff.