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BALTHAZAR
~ RESTAURANT ~

*Bottomless Brunch
at Balthazar*

BOTTOMLESS BRUNCH OFFER

Classic brunch £65pp
Premium brunch £79pp

For groups of 10 to 12 guests

Your guests can order on the day from this menu.

For groups of 13 to 24 guests

We ask all of your guests to order in advance from this menu

Sharing tropical fruit salad
with pomegranate mix

Sharing mixed berry pancakes
buttermilk pancakes, mixed berries, berry puree and greek yoghurt

Fruits de mer - hors d'oeuvre (*optional extra £15 per person sharing 2*)
rock oysters, crab mayonnaise, shell on prawns, whelks and mussels

Eggs benedict
with frites roasted ham, poached eggs, muffins, and hollandaise sauce

or

Eggs royale with frites
with frites smoked salmon, poached eggs, muffins, and hollandaise sauce

or

Balthazar breakfast burger
*pork sausage, smoked cured bacon, beef tomato, free range egg,
portobello mushroom, hollandaise sauce and frites*

or

Steak tartare
beef striploin, egg yolk and frites

or

Lobster Mac and cheese (*£5 supplement*)
lobster sauce, lobster claw and monterey jack cheese

Selection of teas and filter coffees

Chocolate truffles
coeur de ganache
£4.50

BEER / NON-ALCOHOLIC BEER

Kronenbourg 1664 Blanc / Lucky Saint

SOFT DRINKS

Coca-Cola / Diet Coke

Tonic / Slimline Lemonade

Ginger Beer / Juices

(Orange, Grapefruit, Pineapple, Apple, Cranberry)

Water

(Eira Still / Sparkling)

CLASSIC WINE

Sparkling - Vouvray Brut, Loire

Sparkling Rosé - JCB 69 Cremant, Rosé, Burgundy

White - Viognier, Baron de Badassière, Languedoc

Red - Corbieres, Syrah Blend, Vieilles Vignes, Fontarèche, Languedoc

PREMIUM WINE

Champagne - Henriot, Brut Souverain NV

White - Picpoul de pinet, Deux Bars, Cave de L'Ormarine, Languedoc

Red - Bordeaux Superieur, Ch. Des Antonins, Bordeaux

The bottomless drinks are available for the duration of the meal, which spans 2 hours from the time all guests are seated and the food is served. This excludes the drinks reception. All guests in the group (excluding children) must opt for the same package. Packages cannot be combined. Additional beverages such as cocktails, digestifs, and sweet wines can be pre-ordered in conjunction with the offer and will be charged at the standard menu price.

This offer is exclusively available in Le Petit Salon Privé for private group bookings of 10 to 24 guests made through our events team.

COCKTAILS

French Martini £14.00

Grey Goose Vodka, Pineapple Juice & Chambord

Breakfast Martini £9.25

Beefeater Gin, Lemon and Orange Marmalade & Cointreau

Grand Mimosa £12.75

Orange Juice, Cointreau & Vouvray Brut

Sweet Manhattan £12.25

Maker's Mark Whiskey, Sweet Vermouth, Angostura Bitters & Maraschino Cherry

Bellini £12.75

Peach Purée, Peach Liqueur & Vouvray Brut

Bloody Mary £13.50

Absolut Elyx Vodka, Tomato and Vegetable Juices, Worcestershire Sauce, Horseradish Sauce, Shibanuma Soy Sauce, Green & Red Tabasco, Citrus Juices, Celery Salt and Peppers Mix

Spice Spritz £8.00

AEcorn Aromatic, Seedlip Spice 94, Grenadine & Mediterranean Tonic Water

Nogroni £7.50

Seedlip Grove, AEcorn Aromatic and Bitters & Cranberry Juice

Pink Sunset £7.50

Everleaf Mountain, Grapefruit and Lime Juice, Salt, Raspberry & Orange Blossom Soda

Green Kick £7.50

Seedlip Garden 108, Apple Juice, Agave, Lime Juice

Please note this is a sample menu; our Bar Manager is happy to discuss custom-made cocktails for your event.

To enquire, please contact our private dining team

*Email: events@caprice-holdings.co.uk
or call 020 3727 6549*

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