

BALTHAZAR

~ RESTAURANT ~

MIXED MARINATED OLIVES (Vg)	£4.25	ROSEMARY MARINATED OLIVES (Vg)	£4.25	BASKET OF PARISIENNE BAGUETTE (Vg)	£4.95	SMOKED SALTED ALMONDS (Vg)	£4.25	CRISPY RÖSTI <i>with caviar and sour cream</i>	£13.25
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LE BRUNCH

EGGS BENEDICT WITH FRITES <i>roasted ham, poached eggs, muffins and hollandaise sauce</i>	£15.75	LOBSTER MAC AND CHEESE <i>lobster sauce, lobster claw and Monterey Jack cheese</i>	£23.50
EGGS ROYALE WITH FRITES <i>smoked salmon, poached eggs, muffins and hollandaise sauce</i>	£16.75	BALTHAZAR FULL ENGLISH BREAKFAST <i>streaky bacon, herbed sausage, fried eggs, black pudding, roasted plum tomatoes, grilled mushroom, baked beans and granary toast</i>	£17.50
AVOCADO BENEDICT WITH FRITES (V) <i>crushed avocado, poached eggs, muffins and hollandaise sauce</i>	£14.75	MIXED BERRY PANCAKES <i>buttermilk pancakes, mixed berries, berry purée and Greek yoghurt</i>	£13.25
CROQUE MONSIEUR <i>pommes frites, mixed leaf salad</i>	£15.75	CARAMELISED BANANA WAFFLE <i>Chantilly cream and salted caramel sauce</i>	£11.25
OAK SMOKED SALMON <i>scrambled eggs, granary toast and chives</i>	£16.25		
BALTHAZAR BREAKFAST BURGER <i>pork sausage, smoked cured bacon, beef tomato, free range egg, portobello mushroom, hollandaise sauce and frites</i>	£19.50		

HORS D'ŒUVRES

ONION SOUP GRATINÉE (V) <i>Emmental cheese and croutons</i>	£10.25	BUFFALO MOZZARELLA (V) <i>San Marzano tomatoes, pickled shallots and basil</i>	£12.25
GRAVADLAX <i>house cured salmon, horseradish cream, pickled fennel and rye</i>	£13.95	HALF LOBSTER <i>grilled with garlic butter or chilled with mayonnaise</i>	£26.00
SAUTÉED KING PRAWNS <i>roasted tomato sauce, garlic, chilli and wild rocket</i>	£13.95	BAYONNE HAM AND MELON <i>air dried salt cured ham and sweet Charentais melon</i>	£12.50
TIAN OF DRESSED DORSET CRAB <i>brown and white crab meat, avocado, pickled cucumber and crostini</i>	£15.75	BALTHAZAR BABY GEM SALAD (Vg) <i>baby gem, quinoa, beetroot, butternut squash, feta cheese, toasted walnuts, cranberries, honey mustard dressing</i>	£10.25 £18.25
ROASTED BEETROOT CARPACCIO (V) <i>horseradish creme fraiche, curly endive and toasted hazelnuts</i>	£10.25		
STEAK TARTARE <i>beef striploin, quail egg yolk and toast</i>	£13.95		

OYSTERS & FRUITS DE MER

OYSTERS <i>Rock oysters, served with sauce mignonette and tomato horseradish</i>		FRUITS DE MER - HORS D'ŒUVRES <i>Rock oysters, crab mayonnaise, shell-on prawns, whelks, mussels</i>	
6 £23.95 9 £34.95 12 £37.95 6 WITH CHAMPAGNE £31.95		£28.00 PER PERSON ADD HALF LOBSTER £25.00 PER PERSON	
CAVIAR (30g) <i>served with blinis and crème fraiche</i>		FRUITS DE MER - ENTRÉES <i>Rock oysters, crab mayonnaise, shell-on prawns, whelks, mussels</i>	
ROYAL BAERII £58.00		£45.00 PER PERSON ADD HALF LOBSTER £25.00 PER PERSON	

PLATS PRINCIPAUX

MOULES MARINIÈRE & FRITES <i>white wine, shallots, cream and parsley</i>	£20.25	SEARED SHETLAND ISLAND SALMON <i>courgettes, braised peppers and provençale sauce</i>	£27.95
SOLE GOUJONS <i>tartare sauce, pommes frites</i>	£20.25	VOL AU VANT 'FRUITS DE MER' <i>lobster, mussels, squid, clams and a rich lobster sauce</i>	£33.95
ROASTED RUMP OF LAMB <i>smoked pommes purée, pancetta, mushrooms and baby onions</i>	£31.50	SEARED FILLET OF SEA BASS <i>charred vegetable tagliolini, roasted cherry tomatoes, chilli, garlic and parsley</i>	£28.50
STEAK TARTARE <i>beef striploin, egg yolk and frites</i>	£21.95	HERITAGE TOMATO RISOTTO (V) <i>with basil, mascarpone and capers</i>	£19.95
CHARGRILLED HALLOUMI (V) <i>smoked aubergine, giant couscous, red pepper tapenade, toasted almonds and labneh</i>	£19.95	GRILLED AUBERGINE AND QUINOA (Vg) <i>filled with quinoa, potatoes, mustard and roscoff onions served with a rich tomato sauce, feta cheese and pumpkin seeds</i>	£19.95
PAN ROASTED CHICKEN SUPREME <i>lentils du puy, roscoff onions and rocket</i>	£25.25	MACARONI CHEESE (V) <i>add lardons £3.50 add truffle £3.95</i>	£15.95
BAKED COD FILLET <i>new potatoes, peas, spring onions and chive velouté</i>	£26.95		

LES GRILLADES

BALTHAZAR CHEESEBURGER <i>served with frites</i>	£19.25	GRILLED LOBSTER <i>garlic butter and frites</i>	£49.00
STEAK FRITES <i>8oz/227g entrecôte, béarnaise sauce</i>	£30.95	GRILLED MARINATED PORK CUTLET <i>braised savoy cabbage, caramelised apples, red wine jus</i>	£28.95
CÔTE DE BOEUF <i>12oz/340g 28-day aged, watercress</i>	£37.50	SAUCES <i>red wine sauce béarnaise peppercorn sauce truffle hollandaise</i>	£3.95

LES GARNITURES

POMMES FRITES	£5.95	TOMATO SALAD	£5.95	POMME PURÉE	£5.95
VICHY CARROTS <i>with smoked garlic butter</i>	£6.50	MACARONI CHEESE	£6.95	SALAD MESCLUN	£5.95
COURGETTE PROVENÇALE	£6.50	HARICOT VERTS <i>with shallots</i>	£5.95	CREAMED SPINACH <i>grated Parmesan</i>	£6.50

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.

BRUNCH COCKTAILS

BELLINI £13.00

peach puree, peach liqueur,
Vouvray sparkling brut

BLOODY MARY £13.75

Ketel One vodka, Tomato and Vegetable Juices,
Balthazar spice mix

FRENCH 75 £14.25

Tanqueray London Dry gin, lemon juice,
sugar, Henriot brut Champagne

WINES BY THE GLASS
& CARAFE

For our full list of wines by the bottle,
please ask your server.

BRUT CHAMPAGNE

Glass/Bottle

HENRIOT, Brut Souverain NV

£17/£89

RUINART, Brut NV

£19.50/£105

ROSÉ CHAMPAGNE

Glass/Bottle

RUINART, Rosé NV

£21/£120

OTHER SPARKLING

Glass/Bottle

VOUVRAY BRUT, Loire

£12.50/£66

JCB 69 CREMANT, Rosé, Burgundy £13.50/£69

NYETIMBER, Classic Cuvée, U.K. £19.50/£102

BLANC

Glass/Carafe /Bottle

CÔTES CATALANES

£8/£23/£42

Dom Ici, Dom Brial, Rousillon #23

VIOGNIER

£8.50/£24.50/£45

Baron de Badassière, Languedoc '24

MUSCADET

£10.50/£30.50/£57

Sèvre et Maine 'Sur Lie', Dom. Foilette, Loire '23

RIESLING

£12/£35/£66

Trimbach, Alsace '22

SANCERRE

£14/£41/£78

Domaine J.P. Vacher & Fils, Loire '24

CHABLIS

£14.50/£42.50/£81

Domaine de Genilotte, Burgundy '23

SAINT-VÉРАН, Chardonnay

£16/£47/£90

Vieilles Vignes, Corsin, Burgundy '20

ROSÉ

Glass/Carafe /Bottle

IGP MÉDITERRANÉE

£8/£23/£42

Forever Summer, Maison Mirabeau, Provence '24

CÔTES DE PROVENCE

£10/£29/£54

Pure, Maison Mirabeau, Provence '24

IGP MÉDITERRANÉE

£11.50/£33.50/£63

Lady A, Ch. La Coste, Provence '23

CÔTES DE PROVENCE

£13.50/£39.50/£75

Whispering Angel, Provence '24

ROUGE

Glass/Carafe /Bottle

IGP COMTÉ TOLOSAN

£8/£23/£42

Terra Vallona, Sud Ouest '24'

CORBIERES, Syrah blend

£8.50/£24.50/£47

Vieilles Vignes, Fontarèche, Languedoc '22

CHINON, Cab. France

£10.50/£30.50/£57

Ch. Coudray-Montpensier, Loire '24

PINOT NOIR

£11/£32/£60

La Chevalière, Laroche, Languedoc '24

CAHORS, Malbec

£12.50/£38/£69

Cèdre Heritage, Ch. du Cèdre, Grand Sud '22

BORDEAUX ROUGE

£14/£41/£78

Esprit de Pavie, Bordeaux '19

LES COCKTAILS

BALTHAZAR MARTINI £15

Hendrick's gin, herbes de provence & dry vermouth

COSMOPOLITAN £14

Ketel One Citroen vodka, Cointreau,
cranberry juice & lime

FRENCH MARTINI £15

Grey Goose vodka, berry liqueurs & pineapple juice

TWINKLE £15

Ciroc vodka, elderflower cordial
& Vouvray sparkling brut

BRAMBLE £14

Aviation gin, crème de cassis, lemon & sugar

GIN FIZZ £15

Tanqueray No. TEN gin, lemon, sugar & soda

GOLDEN DAWN £15

Monkey 47 gin, Balthazar calvados,
apricot liqueur, grenadine & orange juice

INFANTE £15

Patrón silver tequila, almond syrup, rosewater & lime

TOMMY'S MARGARITA £14.50

Casamigos blanco tequila, agave & lime

OLD CUBAN £15

Ron Santiago de Cuba Extra Añejo 11yo rum,
Vouvray sparkling brut, mint, lime, sugar
& Angostura bitters

POMELLE SPRITZ £14.50

Pomelle aperitif, sparkling wine
and fever-tree soda

OAXACA

OLD FASHIONED £16

Don Julio 1942 & Casamigos blanco tequilas,
orange bitters & sugar

PENICILLIN £16

Macallan 12yo & Laphroaig 10yo whiskies,
honey, ginger & lemon

WHISKY SOUR £15

Johnnie Walker Blue and Black Label whiskies,
lemon, sugar & Angostura bitters

GOLD RUSH £14

Bulleit rye whiskey, honey & lemon

PAPER PLANE £13

Stauning Danish rye whisky,
Amaro Montenegro, Aperol & lemon

KIR COCKTAILS

KIR A LA PÊCHE £10

Peach liqueurs, Viognier

KIR DE PROVENCE £12

Pear liqueurs, herbes de provence, rosé wine

LE KIR ROYALE £15

Mixed berry liqueurs, Vouvray sparkling brut

COCKTAILS
SANS ALCOOL

CRANBERRY & ORANGE £9

Seedlip Grove 42, Lyre's Italian spritz
& cranberry juice

ROSEMARY & POMEGRANATE £9

Lyre's Italian spritz, Seedlip spice 94,
grenadine & Fevertree Mediterranean tonic

PINEAPPLE & VANILLA £9

Tanqueray 0.0%, pineapple juice,
vanilla, honey, lemon

RASPBERRY & GINGER £9

Raspberry cordial, ginger syrup,
cranberry juice, mint, & soda

GUAVA & COCONUT £9

Lyre's white cane, guava cordial,
toasted coconut syrup, orange blossom & soda

STRAWBERRY
& ELDERFLOWER £9

Seedlip Garden 108, strawberry cordial,
elderflower syrup & soda

LYCHEE & HIBISCUS £9

Smiling Wolf non-alcoholic vodka and aperitivo,
lychee juice, hibiscus syrup & lime

BIÈRE ET CIDRE
EN BOUTEILLE

KRONENBOURG £6.50

1664 BLANC 330ml 5.0%

MENABREA BIONDA £6.75

330ml 4.8%

MEANTIME PALE ALE £6.75

330ml 4.3%

LA CHOUFFE BLONDE £9

330ml 8.0%

LINDEMANS £10

PÊCHERESSE

355ml 2.5%

GALIPETTE £6.75

CIDRE BIOLOGIQUE 330ml 4%

LUCKY SAINT £6.75

330ml 0.5% (Alcohol-free beer)



For allergy and nutritional
information please scan
the QR code.