

BALTHAZAR

• RESTAURANT •

HORS D' OEUVRES

ONION SOUP GRATINEE	13.00
MIXED FIELD GREENS in a sherry vinaigrette	12.00
BALTHAZAR SALAD with haricots verts, asparagus, fennel, ricotta salata and truffle vinaigrette	16.00
ESCARGOTS in garlic butter	16.00
ENGLISH PEA RISOTTO with maine crab meat, grilled lemon, garlic chives and mascarpone	19.00 / 27.00
BRANDADE DE MORUE	14.00
SEAFOOD CEVICHE	18.00
STEAK TARTARE	18.00 / 26.00
FRISEE AUX LARDONS chicory salad with a warm bacon shallot vinaigrette and a soft poached egg	18.00
SUGAR SNAP PEA SALAD with baby gem, radish, country ham, marcona almonds and black pepper-thyme buttermil	19.00
WARM GOAT CHEESE AND CARAMELIZED	21.00
ONION TART	15.00
ROASTED BABY BEET SALAD with endive, mache, toasted hazelnuts and fourme d'ambert with spring garlic and lobster brown butter	19.00 / 28.00
CHICKEN LIVER AND FOIE GRAS MOUSSE with red onion confit and grilled country bread	17.00
GRILLED SARDINES with rouille, arugula and lemon on Balthazar levian	21.00

LE BAR A HUITRES

PLATEAUX DE FRUITS DE MER

LE GRAN

100.00

LE BALTHAZAR

155.00

OYSTERS

Blue Point	half dozen	21.00
West Coast		P/A
Oysters du Jour		P/A

SHELLFISH

Little Neck Clams	16.00
Half Crab Mayonnaise	23.00
Half Lobster	P/A

SHRIMP COCKTAIL 19.00

PLATS DU JOIR

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Carre De Porc 34.00	Sole "En Papillote" 37.00	Soft Shell Crab 37.00	Caille Grillee 35.00	Bouillabaisse 43.00	Braised Short Ribs 38.00	Cuisse De Lapin "Byaldi" 34.00

ENTREES

SAUTEED SKATE With cauliflower, piquillo peppers, pine nuts, asins, parsley and lemon brown butter	29.00
GRILLED BROOK TROUT Over a warm spinach, walnut and lentil salad	27.00
GRILLED DORADE With green asparagus, marble potatoes, chanterelles and mustard butter	35.00
SEARED ORGANIC SALMON With English peas, Parmesan gnocchi, piquillo peppers, mint and lobster jus	35.00
MOULES FRITES	23.00
GRILLED LAMB T-BONES With flageolet beans, merguez sausage and roasted baby carrots	41.00
HOMEMADE LINGUINIE With fava beans, spring onions, pancetta morels and Parmesan bread crumbs	27.00
PAN-ROASTED CHICKEN With chanterelle, crisp spaetzle, beet greens and Riesling jus	34.00
DUCK SHEPHERD'S PIE	27.00
STEAK AU POIVRE With pommes frites and spinach	43.00
SALADE NICOISE With fresh seared tuna	26.00
RAISED PORK CHEEKS With soft polenta, mirepoix and gremolata	43.00
STEAK FRIES With maitre d' butter or bearnaise sauce	26.00
TUSCAN BLACK KALE, DRIED CURRANTS AND PINE NUT SOCCA With spiced yogurt, arugula and herb salad	30.00
DUCK CONFIT With Yukon gold potatoes, cipollini onions, wild mushrooms and frisee salad	36.00
BALTHAZAR BAR STEAK With pommer fried and maitre d' butter of bearnaise sauce	29.00
GRILLED CHICKEN PILLARD With frisee salad, roasted tomato and Parmesan	24.00
BALTHAZAR BURGER	19.00
BALTHAZAR CHEESEBURGER	20.00
A CHEVAL	20.00

PLATS POUR DEUX

WHOLE ROASTED FREE-RANGE CHICKEN with garlic mashed potatoes and seasonal vegetables – for two	72.00
SALT-ROASTED FISH with saffron-almond basmati rice, bok choy and meyer lemon vin blanc – for two	P/A
COTE DE BOEUF with rosti potato cake and Swiss chard gratin – for two	128.00

ASSIETTE DE FROMAGES

Selection of cheeses of the day
with a glass of Croft Ruby Port

17.00
22.75

CHEF DE CUISINE

SHANE MCBRIDE

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses.
Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs. Our French fries are cooked in peanut oil.

Breakfast

Brunch
Lunch
Dinner

Mon-Fri	7:30am	10:00am
Sat-Sun	8:00am	9:00am
Sat-Sun	9:00am	4:00pm
Mon-Fri	12:00pm	4:00pm
Mon-Thu	6:00pm	12:00am
Fri-Sat	6:00pm	1:00am
Sunday	5:30pm	12:00am

20% gratuity is suggested for parties of 6 or more
Please refrain from smoking