

HORS D'ŒUVRES

ONION SOUP GRATINEE	11.00
MIXED FIELD GREENS <i>in a sherry vinaigrette</i>	10.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	13.00
BALTHAZAR SALAD <i>with haricots verts and asparagus</i>	14.00
FRUIT SALAD	11.00
CHICKEN LIVER AND FOIE GRAS MOUSSE <i>with red onion confit and grilled country bread</i>	15.00

Hangover Drinks \$14.00

RAMOS FIZZ
Gin, Lemon and Lime Juice, Milk and Egg White

OYSTER MARY
Vodka, Clamato Juice, Tabasco and Lemon Juice

CHAMPAGNE PICK-ME-UP
Champagne, V.S. Cognac, Orange Juice & Grenadine

ENTREES

Le Panier

18.00

a Basket of freshly
Baked Breads
and *Pastries*
from our bakery

BRIOCHE FRENCH TOAST <i>with smoked bacon</i>	18.00
APPLE CINNAMON PANCAKES <i>with maple syrup</i>	17.00
SMOKED SALMON <i>with crème fraîche and toasted brioche</i>	20.00
SALADE NICOISE <i>with fresh seared tuna</i>	22.50
CHICKEN PAILLARD <i>with frisée salad, roasted tomato and Parmesan</i>	22.00
SOUR CREAM HAZELNUT WAFFLES <i>with warm berries</i>	18.00
HOMEMADE FETTUCINI <i>with shrimp, broccoli rabe and espelette</i>	22.00
GRILLED BROOK TROUT <i>over a warm spinach, walnut and lentil salad</i>	23.00
SEARED ORGANIC SALMON <i>with ratatouille and lemon verbena</i>	29.00
BEEF STROGANOFF <i>with buttered noodles</i>	19.00
STEAK FRITES <i>with maitre d' butter or béarnaise sauce</i>	34.00
BALTHAZAR BAR STEAK <i>with pommes frites and maitre d' butter or béarnaise sauce</i>	26.00

LES OEUFs

EGGS BELLA DONNA <i>poached eggs with polenta, pancetta and tomato</i>	19.00
RATATOUILLE OMELETTE	18.00
EGGS FLORENTINE <i>spinach and artichoke</i>	21.00
EGGS BENEDICT	20.00
POACHED EGGS BOUDIN NOIR <i>blood sausage</i>	19.00
CORNED BEEF HASH AND EGGS	19.00
EGGS NORWEGIAN <i>poached eggs with smoked salmon and hollandaise</i>	21.00
EGGS MEURETTE <i>poached eggs in a red wine sauce with mushrooms and bacon lardons</i>	19.00
SCRAMBLED EGGS IN PUFF PASTRY <i>with wild mushrooms and asparagus</i>	21.00
EGGS ANY STYLE	16.00
CRÈPE DU JOUR	17.00

LE BAR A HUÎTRES

PLATEAUX DE FRUITS DE MER

LE GRAND LE BALTHAZAR

70.00

115.00

OYSTERS

Wellfleet	1/2 dozen	19.00
West Coast	P/A	
Oysters du Jour	P/A	

SHELLFISH

Little Neck Clams	13.00
1/2 Crab Mayonnaise	21.50
1/2 Lobster	23.00

Shrimp Cocktail 16.00

ASSIETTE DE FROMAGES

*Selection of cheeses of the day 17.00
with a glass of Warre's Warrior port 22.75*

PLEASE REFRAIN FROM SMOKING

suggested gratuity of 20% may be added to parties of 6 or more

Café American	4.50
Espresso	4.00
Cappuccino	4.75
Bowl of Café au Lait	5.50
Iced Tea/Coffee	5.00
Steep Teas	4.25
Hot Chocolate	5.00
Orange Juice*	5.00
Grapefruit Juice*	5.00

*Freshly squeezed

BREAKFAST	Mon-Fri	7:30AM	11:30AM
	Sat-Sun	8:00AM	10:00AM
BRUNCH	Sat-Sun	10:00AM	4:00PM
	Mon-Fri	12:00PM	4:00PM
LUNCH DINNER	Mon-Thu	6:00PM	12:00AM
	Fri-Sat	6:00PM	1:00AM
	Sunday	5:30PM	12:00AM

CHEFS DE CUISINE

Riad Nasr, Lee Hanson &
Philippe Bertineau