

Hors d'œuvres

ONION SOUP GRATINEE	10.00
MIXED FIELD GREENS <i>in a sherry vinaigrette</i>	10.00
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, ricotta salata and truffle vinaigrette</i>	13.00
FRISÉE AUX LARDONS <i>chicory salad with a warm bacon shallot vinaigrette and a soft poached egg</i>	14.00
SEAFOOD CEVICHE	15.00
CHICKEN LIVER AND FOIE GRAS MOUSSE <i>with red onion confit and grilled country bread</i>	12.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	11.00
BRANDADE DE MORUE	10.00
SWEET PEA RAVIOLI <i>with sweet peas, ricotta, mint and crispy pancetta</i>	12.00/18.00
STEAK TARTARE	14.00/23.00
SMOKED SALMON <i>with crème fraîche and toasted brioche</i>	15.00
GRILLED OCTOPUS SALAD <i>with chickpeas, roasted peppers and a cumin and lemon vinaigrette</i>	13.00

PLATEAUX DE FRUITS DE MER

LE GRAND

LE BALTHAZAR

70.00

115.00

OYSTERS

SHELLFISH

Wellfleet	1/2 dozen	19.00	Little Neck Clams	13.00
West Coast		P/A	1/2 Crab Mayonnaise	21.50
Oysters du Jour		P/A	1/2 Lobster	23.00

Shrimp Cocktail 16.00

LES SALADES

SALADE NICOISE <i>with fresh seared tuna</i>	21.50
GRILLED CHICKEN PAILLARD <i>with frisée salad, roasted tomato and Parmesan</i>	21.00
WARM GOAT CHEESE AND GRILLED VEGETABLE SALAD	17.00
GRILLED BROOK TROUT <i>over a warm spinach, walnut and lentil salad</i>	22.00
ROASTED BEET SALAD <i>with leeks, walnuts and fourme d'Ambert</i>	14.00

ENTREES

SAUTEED SKATE <i>with haricots verts, shallots, brown butter, sherry vinegar and chives</i>	24.00
SEARED ORGANIC SALMON <i>with ratatouille and lemon verbena</i>	28.00
GRILLED BRANZINI <i>with roasted fennel, cipollini onions and basil</i>	24.00
MOULES FRITES	21.00
MACARONI AU GRATIN <i>with bacon</i>	15.00
HOMEMADE FETTUCINI <i>with shrimp, broccoli rabe and espelette</i>	21.00
STEAK FRITES <i>with maître d' butter or béarnaise sauce</i>	33.00
SAUTEED CALF'S LIVER <i>with caramelized onions, crisp bacon and mashed potatoes</i>	21.00
BRAISED PORK CHEEKS <i>with orange, rosemary, soft polenta and baby carrots</i>	26.00
DUCK SHEPHERD'S PIE	22.00
ROASTED CHICKEN <i>with fingerling potatoes, Swiss chard, tarragon and chanterelles</i>	27.00
DUCK CONFIT <i>with crispy potatoes, wild mushrooms and frisée salad</i>	25.00
BEEF STROGANOFF <i>with buttered noodles</i>	18.00
BALTHAZAR BAR STEAK <i>with pommes frites and maître d' butter or béarnaise sauce</i>	25.00
OMELETTE <i>with pommes frites and fines herbs</i>	14.00

LES SANDWICHES

ROAST LAMB SANDWICH <i>with grilled vegetables, arugula and harissa mayonnaise</i>	15.00
TOASTED FRENCH HAM AND GRUYERE SANDWICH <i>on country bread</i>	15.00
CHICKEN CLUB <i>grilled with lettuce, tomato, avocado, bacon and mayonnaise, served with pommes frites</i>	15.50
ROASTED EGGPLANT SANDWICH <i>with peperonata, arugula and shaved Parmesan on rosemary ciabatta bread</i>	14.00
HAMBURGER 15.00 — CHEESEBURGER 16.00 — A CHEVAL 16.00	

ASSIETTE DE FROMAGES
Selection of cheeses of the day 17.00
with a glass of Warre's Warrior Port 22.75

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

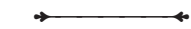
CHEFS DE CUISINE
Riad Nasr, Lee Hanson &
Philippe Bertineau

PLEASE REFRAIN FROM SMOKING
suggested gratuity of 20% may be added to parties of 6 or more



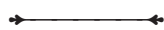
- MONDAY -

TROUT GRENOBLOISE
23.00



- TUESDAY -

DUCK MAGRET APICIUS
32.00



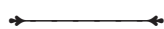
- WEDNESDAY -

HALIBUT A LA NAGE
32.00



- THURSDAY -

SADDLE OF LAMB
32.00



- FRIDAY -

BOUILLABAISSE
32.00



- SATURDAY -

BRAISED SHORT RIBS
35.00



- SUNDAY -

RACK OF PORK
32.00