

HORS D'ŒUVRES

ONION SOUP GRATINEE	11.00
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>	14.00
ESCARGOTS <i>in garlic butter</i>	14.00
LOBSTER RISOTTO <i>with fresh corn and chives</i>	15.00/24.00
BRANDADE DE MORUE	12.00
SEAFOOD CEVICHE	15.00
STEAK TARTARE	15.00/24.00
FRISEE AUX LARDONS <i>chicory salad with a warm bacon shallot vinaigrette and a soft poached egg</i>	15.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	13.00
ROASTED BEET SALAD <i>with leeks, walnuts and fourme d'Ambert</i>	15.00
SWEET PEA RAVIOLI <i>with sweet peas, ricotta, mint and crispy pancetta</i>	13.00/19.00
CHICKEN LIVER AND FOIE GRAS MOUSSE <i>with red onion confit and grilled country bread</i>	15.00
GRILLED OCTOPUS SALAD <i>with chickpeas, roasted peppers and a cumin and lemon vinaigrette</i>	14.00

PLATEAUX DE FRUITS DE MER

LE GRAND

70.00

LE BALTHAZAR

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

ENTREES

SAUTEED SKATE <i>with haricots verts, shallots, brown butter, sherry vinegar and chives</i>	25.00
GRILLED BROOK TROUT <i>over a warm spinach, walnut and lentil salad</i>	23.00
GRILLED BRANZINI <i>with roasted fennel, cipollini onions and basil</i>	25.00
SEARED ORGANIC SALMON <i>with ratatouille and lemon verbena</i>	29.00
ROASTED WILD STRIPED BASS <i>with fresh corn, cockles and lardons</i>	32.00
MOULES FRITES	20.00
GRILLED LAMB T-BONES <i>with flageolet beans and scallions</i>	29.00
HOMEMADE FETTUCINI <i>with shrimp, broccoli rabe and espelette</i>	22.00
ROASTED CHICKEN <i>with fingerling potatoes, Swiss chard, tarragon and chanterelles</i>	28.00
DUCK SHEPHERD'S PIE	23.00
STEAK AU POIVRE <i>with pommes frites and spinach</i>	41.00
SALADE NICOISE <i>with fresh seared tuna</i>	22.50
BRAISED PORK CHEEKS <i>with orange, rosemary, soft polenta and baby carrots</i>	27.00
STEAK FRITES <i>with maître d' butter or béarnaise sauce</i>	34.00
WARM GOAT CHEESE AND GRILLED VEGETABLE SALAD	18.00
DUCK CONFIT <i>with crispy potatoes, wild mushrooms and frisée salad</i>	26.00
BALTHAZAR BAR STEAK <i>with pommes frites and maître d' butter or béarnaise sauce</i>	26.00
GRILLED CHICKEN PAILLARD <i>with frisée salad, roasted tomato and Parmesan</i>	22.00
HAMBURGER 16.00 — CHEESEBURGER 17.00	

PLATS POUR DEUX

WHOLE ROAST FREE-RANGE CHICKEN <i>with garlic mashed potatoes and seasonal vegetables — for two</i>	58.00
SALT CRUSTED WHOLE FISH <i>with haricots verts, boiled potatoes and a beurre fondue with fine herbs — for two</i>	P/A
COTE DE BOEUF <i>with haricots verts and Balthazar onion rings — for two</i>	90.00

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

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

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

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne 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.



- 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