

BALTHAZAR

~ RESTAURANT ~

Hors d'œuvres

ONION SOUP GRATINEE	10.50
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>	12.00
FRISEE 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	9.00
HERB RAVIOLI <i>with ground walnuts and ricotta</i>	12.00/17.00
STEAK TARTARE	15.00/22.00
SMOKED SALMON <i>with crème fraîche and toasted brioche</i>	15.00

PLATEAUX DE FRUITS DE MER

LE GRAND	LE BALTHAZAR
58.00	99.00

OYSTERS

Malpeque	1/2 dozen	15.00
West Coast		P/A
Oysters du Jour		P/A

SHELLFISH

Little Neck Clams	10.00
1/2 Crab Mayonnaise	18.00
1/2 Lobster	19.50

Shrimp Cocktail 15.00

LES SALADES

SALADE NICOISE <i>with fresh seared tuna</i>	17.50
GRILLED CHICKEN PAILLARD <i>with frisée salad, roasted tomato and Parmesan</i>	17.50
WARM GOAT CHEESE AND GRILLED VEGETABLE SALAD	17.00
GRILLED BROOK TROUT <i>over a warm spinach, walnut and lentil salad</i>	17.00
ROASTED BEET SALAD <i>with leeks, haricots verts, walnuts and fourme d'Ambert</i>	15.00

ENTREES

SEARED ORGANIC SALMON <i>with lentils, pickled fennel and curry</i>	25.00
SAUTEED SKATE "GRENOBLOISE" <i>with lemon, capers and brioche croutons</i>	21.00
WILD STRIPED BASS <i>with roasted artichokes, scallions and cherry tomatoes</i>	26.00
MOULES FRITES	18.00
MACARONI AU GRATIN <i>with bacon</i>	15.00
ROAST PORK CHOP "CHARCUTIERE" <i>with potato croquettes and charcutiere sauce</i>	24.00
SPAGHETTI CARBONARA <i>with pancetta and parsley</i>	18.00
STEAK FRITES <i>with maître d' butter or béarnaise sauce</i>	27.00
DUCK SHEPHERD'S PIE	18.00
PAN ROASTED CHICKEN "A LA CREME" <i>with morels, snap peas and a rice pilaf</i>	26.00
DUCK CONFIT <i>with crispy potatoes, wild mushrooms and frisée salad</i>	21.00
BEEF STROGANOFF <i>with buttered noodles</i>	18.00
BALTHAZAR BAR STEAK <i>with pommes frites and maître d' butter or béarnaise sauce</i>	20.00

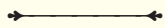
LES SANDWICHES

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	



- MONDAY -

POITRINE DE VEAU
23.00



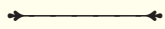
- TUESDAY -

SOFT SHELL CRABS
P/A



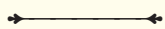
- WEDNESDAY -

PAPILLOTE DE SOLE
26.00



- THURSDAY -

LAPIN A LA MOUTARDE
23.00



- FRIDAY -

BOUILLABAISSE
28.00



- SATURDAY -

BRAISED SHORT RIBS
28.00



- SUNDAY -

NAVARIN D'AGNEAU
21.00

ASSIETTE DE FROMAGES

Selection of cheeses of the day 14.00
with a glass of Warre's Warrior Port 19.75

PLEASE REFRAIN FROM SMOKING

20% gratuity added to parties of 6 or more

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 3:00PM
DINNER	Mon-Thu	6:00PM 12:30AM
	Fri-Sat	6:00PM 1:30AM
	Sunday	5:30PM 12:30AM

CHEFS DE CUISINE
Riad Nasr & Lee Hanson