

# BALTHAZAR

~ RESTAURANT ~

## 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
RISOTTO <i>with morels and asparagus</i>	14.00/19.00
BRANDADE DE MORUE	11.00
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 CARMELIZED ONION TART	12.00
ROASTED BEET SALAD <i>with leeks, haricots verts, walnuts and fourme d'Ambert</i>	13.00
HERB RAVIOLI <i>with ground walnuts and ricotta</i>	13.00/18.00
CHICKEN LIVER AND FOIE GRAS MOUSSE <i>with red onion confit and grilled country bread</i>	14.00
GRILLED SQUID <i>with lemon roasted potatoes, smoked paprika and arugula</i>	12.00
SAUTEED SWEETBREADS <i>with peas, onions and bacon</i>	14.00

## PLATEAUX DE FRUITS DE MER

<b>LE GRAND</b>	<b>LE BALTHAZAR</b>
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

## ENTREES

SAUTEED SKATE "GRENOBLOISE" <i>with lemon, capers and brioche croutons</i>	22.00
GRILLED BROOK TROUT <i>over a warm spinach, walnut and lentil salad</i>	22.00
ROASTED HALIBUT <i>with Vichy carrots, mousserons and ginger</i>	26.00
WILD STRIPED BASS <i>with roasted artichokes, scallions and cherry tomatoes</i>	27.00
SEARED ORGANIC SALMON <i>with lentils, pickled fennel and curry</i>	26.00
MOULES FRITES	20.50
GRILLED LAMB TENDERLOINS <i>with merguez, couscous and mint</i>	26.00
SPAGHETTI CARBONARA <i>with pancetta and parsley</i>	19.00
PAN ROASTED CHICKEN "A LA CREME" <i>with morels, snap peas and a rice pilaf</i>	27.00
DUCK SHEPHERD'S PIE	20.00
STEAK AU POIVRE <i>with pommes frites and spinach</i>	37.00
SALADE NICOISE <i>with fresh seared tuna</i>	20.50
ROAST PORK CHOP "CHARCUTIERE" <i>with potato croquettes and charcutiere sauce</i>	24.00
STEAK FRITES <i>with maître d' butter or béarnaise sauce</i>	30.00
WARM GOAT CHEESE AND GRILLED VEGETABLE SALAD	17.00
DUCK CONFIT <i>with crispy potatoes, wild mushrooms and frisée salad</i>	24.00
BALTHAZAR BAR STEAK <i>with pommes frites and maître d' butter or béarnaise sauce</i>	23.00
GRILLED CHICKEN PAILLARD <i>with frisée salad, roasted tomato and Parmesan</i>	20.00
HAMBURGER 15.00 — CHEESEBURGER 16.00	

## PLATS POUR DEUX

WHOLE ROAST FREE-RANGE CHICKEN <i>with garlic mashed potatoes and seasonal vegetables — for two</i>	55.00
SALT CRUSTED WHOLE FISH <i>with haricots verts, boiled potatoes and a beurre fondue with fine herbs — for two</i>	P/A
CÔTE DE BOEUF <i>with haricots verts and Balthazar onion rings — for two</i>	79.00

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



### - 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

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

CHEFS DE CUISINE  
Riad Nasr & Lee Hanson

PLEASE REFRAIN FROM SMOKING

20% gratuity added to parties of 6 or more