

BALTHAZAR

PRIVATE DINING



BALTHAZAR

The Private Dining Room

Balthazar is situated in the heart of Covent Garden on the corner of Russell and Wellington Streets, a moment's walk from The Royal Opera House.

Our private dining room is situated on the first floor above the restaurant, accessible either through the main doors or via a private entrance to the side of the restaurant on Wellington Street. The room has its own bar and lounge, and accommodates up to 60 guests seated for breakfast, lunch or dinner, and up to 80 standing for receptions and events.

Guests can experience the same exceptional service, delicious food and ambient style of Balthazar in a more intimate setting.

Antique timber floorboards, vintage wall sconces and an original pewter bar top create an exclusive environment which, alongside our specially crafted menus, will ensure the perfect setting for your event.

BALTHAZAR



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SET MENUS

Set Menu 1

£50

Soupe au Pistou

~

Roast Chicken

*with roast new potatoes, olives, sprouting broccoli
and a tomato and tarragon jus*

~

Pears Belle Hélène

with vanilla ice cream



Set Menu 2

£55

Leek Tarte Tatin

with Fourme d'Ambert, walnuts and salad mesclun

~

Sea Bass "en papillote"

with roasted pepper a la basquaise and shaved fennel salad

~

Baked New York Cheesecake

with poached rhubarb



Set Menu 3

£60

Salmon Tartare

with pickled cucumber and honey dressing

~

Hot Smoked Duck Breast

*with potato gnocchi, Hispi cabbage, roast corn with pancetta and cranberry
red wine jus*

~

Lemon Verbena Panna Cotta

with Port poached plums, mandarin sorbet and gingerbread meringue

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SET MENUS

Set Menu 4

£65

Roasted Beet Salad

with candied hazelnuts, goats' cheese curd and a hazelnut vinaigrette

~

Pan Roasted Monkfish

with saffron and olive mash, salsa verde and red pepper confit

~

Raspberry and Vanilla Mille-Feuille



Set Menu 5

£68

Tian of Hand Picked Crab

with an apple and avocado salad and a gazpacho sauce

~

Rack of Lamb

with braised lamb cannelloni and spring baby vegetables

~

Apple Tarte Tatin

with vanilla ice cream



Set Menu 6

£70

Bayonne Ham

with fresh figs dressed with 8 year old balsamic and rocket salad

~

Roasted Halibut

on a Parmesan artichoke purée, topped with smoked aubergine, cherry tomatoes, olives and baby fennel

~

Vanilla Crème Brûlée

with a lemon Madeleine

BALTHAZAR

SET MENUS

Set Menu 7

£72

Garlic Prawns with Piment d'Espelette
served with warm fougasse provençale

~
Beef Wellington
with haricots verts and a red wine jus

~
Valrhona Chocolate Terrine
with Earl Grey tea chantilly, poached pears and candied hazelnuts



Set Menu 8

£75

Baked Scallops
with lardons, shallots, parsley and garlic

~
Fillet of Beef Rossini
with caramelised shallots, pommes darphin and sauce périgourdine

~
Blackberry Sachertorte

** All our set menus are served with tea, filter coffee and petits fours*



Side Dishes

£6.50

(We recommend one side to serve two guests)

Cauliflower Cheese
New Potatoes
Creamed Spinach
Haricots Verts
Tomato and Red Onion Salad

BALTHAZAR

Choice Menu £80

*The following menu is available for parties for up to 30 maximum.
Guests are welcome to order their dishes on the day of their event.*

Entrées

Duck Rillettes and Bayonne Ham
celeriac remoulade, pickles, cornichons and red grape mustard

Burrata
*with sliced heritage tomato, roasted flaked hazelnuts
and a Sherry balsamic reduction*

Seafood Ceviche
prawns, lobster, baby squid and pepper marinated in lemon dressing

Mains

Roast Rack of Lamb
with ratatouille provençale and a herb salad

Roast Stone Bass
*with artichoke purée, smoked aubergine, baby fennel
and a tomato, basil and olive dressing*

Baked Spinach Crème Fraîche Rotolo
with cep and aubergine ragout, Parmesan crust, truffle Madeira jus

Desserts

Lemon Posset Tart
with blueberry compote and a buttermilk and vanilla sorbet

Crème Brûlée

Chocolate Sphere
with black tea chocolate mousse and fresh blackberries

BALTHAZAR

Choice Menu £95

*The following menu is available for parties for up to 30 maximum.
Guests are welcome to order their dishes on the day of their event.*

Entrées

Nettle Agnolotti
*nettle and ricotta ravioli with sun-dried tomatoes, wilted rocket
and toasted pine nuts*

Chicken Liver Mousse
with red onion confit and grilled country bread

Cornish Dressed Crab in the Shell

Mains

Grilled Lobster
with garlic butter and Béarnaise sauce

Fillet of Beef Rossini
with caramelised shallots, Darphin potatoes and sauce périgourdine

Artichoke à la Barigoule
with herb gnocchi

Desserts

Apple Tarte Tatin
with vanilla ice cream

Strawberry Paris-Brest
with pistachio and crème anglaise

Hazelnut and Crème Délice

BALTHAZAR

SET MENUS

Light Lunch Menu

£40

Please choose one option per course for the whole party

Entrées

Smoked Salmon

with herb and lemon crème fraîche on toasted brioche

Nettle Agnolotti

nettle and ricotta ravioli with sun-dried tomatoes, wilted rocket and toasted pine nuts

Salade de Coeur de Laitue

with crème fraîche and hazelnut dressing

Chicken Liver Parfait

with red onion confit and grilled country bread

Duck Rillettes and Bayonne Ham

with celeriac rémoulade, pickles, cornichons and red grape mustard

Soupe au Pistou



Mains

Grilled Var Salmon

with crushed new potatoes, shallot vinaigrette and tenderstem broccoli

Duck Shepherd's Pie

Artichoke à la Barigoule

*with herb gnocchi **

Grilled Rib Eye Steak

with pommes frites and maître d' butter

Grilled Baby Chicken Basquaise

with red pepper compote, tomatoes and piment d'Espelette

Balthazar Hamburger/Cheeseburger

Roasted Fillet of Cod

with roasted cherry tomatoes, grilled courgettes and salt cod brandade



Teas, Filter Coffee & Petits Fours

** Can be served as a starter or main*

Private Dining Room Extras



Assiette de Fromage

An additional course of Balthazar cheeses can be added to all menus at a supplement of £9 per person.

Cheeses from the Balthazar selection are accompanied by fresh grapes and Balthazar cranberry and walnut bread.

Celebration Cakes

A delicious range of Balthazar's homemade cakes is available upon request. Please contact Jo Tomlin for the full celebration cake menu and how to personalise your cake.

020 3301 8855



*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.
For further information regarding allergens in our dishes please ask a member of our staff.
Please note our pommes frites are cooked in peanut oil.*

BREAKFAST MENUS

Traditional Breakfast £35

Freshly Squeezed Orange Juice

(two glasses per guest)

&

Teas and Filter Coffee



Le Panier

a basket of

*freshly baked breads and pastries
from our bakery served with a selection
of our homemade jams, marmalade
and hazelnut chocolate spread*



Fruit Salad

or

Yoghurt, Berries and Granola

(Please choose one option for the whole party)



Full English Breakfast

*Clarence Court eggs (scrambled), maple cured bacon, beans,
Cumberland sausage, fried bread, mushrooms, grilled tomatoes & home fries*

or

Clarence Court Eggs Benedict/Royal/Florentine

or

Avocado on Toast with a poached egg served on Balthazar sourdough with a tomato salsa

or

New York Pancakes with fresh banana and Canadian maple syrup

(Please choose one option for the whole party)

** All dietary requirements can be catered to separately*

BALTHAZAR

BREAKFAST MENUS



Continental Breakfast £25



Freshly Squeezed Orange Juice
(two glasses per guest)

&

Teas and Filter Coffee



Le Panier

a basket of

*freshly baked breads and pastries
from our bakery served with a selection
of our homemade jams, marmalade
and hazelnut chocolate spread*



Fruit Salad

or

Yoghurt, Berries and Granola
(Please choose one option for the whole party)



BREAKFAST EXTRAS

Teas and Filter Coffee	• • • •	3.00 each
Herbal Teas and all Barista coffees	• • • •	3.00 each
Evian Still Water	• • • •	4.00 per 750ml bottle
Badoit Sparkling Water	• • • •	4.00 per 750ml bottle
Freshly Squeezed Orange Juice	• • • •	15.00 per litre jug (5 glasses)
Balthazar Bloody Shame	• • • •	6.50
Balthazar Bloody Mary	• • • •	9.50 per glass
Mimosas	• • • •	10.50

Please note alcohol cannot be served before 10am due to licensing laws

BALTHAZAR

CANAPÉS

Light Canapés

£2.50 each

(We recommend 4 canapés per person pre dinner or 12 as part of a canapé reception)

Vegetarian

Cold

Chicory leaf with walnut and Stilton

Croustade of goat's cheese, roast Piquillo pepper, toasted hazelnuts

Soft boiled quail's egg served with a celeriac rémoulade

Grilled courgette wrap with rocket, Parmesan and sun-blushed tomatoes

Goats' cheese curd, red onion & Port marmalade on a Parmesan shortbread

Aged pecorino cheese and membrillo skewer

Hot

Choux puff pastry with Gruyère cheese and Cayenne pepper

Wild mushroom arancini



Meat

Cold

Marinated seared beef and green beans

Carpaccio of beef on a Parmesan tuile

Crustine of chicken parfait and confit d'orange

Hot

Chicken and baby leek brochette marinated in soy and Asian spices

Duck spring roll with plum sauce

Grilled lamb, rosemary and red pepper skewers

Mini Yorkshire pudding, roast beef and horseradish

BALTHAZAR

CANAPÉS

Fish

Cold

Smoked salmon, lemon pancake and crème fraîche

Seared tuna wasabi

Mascarpone and Avruga caviar on lemon blinis

Tostada of crab and avocado

Croustade of lobster with saffron, orange and sun blushed tomatoes

Prawn cocktail on baby gem leaf

Hot

Salmon and prawn crumble

Goujons of sole, sauce tartar

Thai crab cakes with sweet chilli dip



Sweets

£2.50 each

Mini lemon meringue pie

Chocolate and pecan nut tart

Peach and raspberry muffins

Yuzu profiterole

Gooseberry trifle

Canelé bordelais

(perfect with after dinner coffee)

BALTHAZAR

CANAPÉS

Substantial canapés

£4.00 each

*(We recommend 4 - 6 substantial canapés per person
as part of a canapé reception)*

Prawn cocktail on baby gem leaf

Mini Balthazar cheeseburger

Mini fish and chips with sauce tartar

Prawn popcorn with sweet chilli sauce

Falafel with smoked aubergine relish



Bowl food

£6.50 each

*(We recommend 3 - 4 bowls per person
as part of a canapé reception)*

Pumpkin and artichoke agnolotti

Wild mushroom risotto with truffles

Mini Balthazar duck shepherd's pie

Grilled lamb cutlet with rosemary and mint jelly

Mini chorizo, grilled vegetable and Parmesan

Chicken or vegetable gyoza dumplings with a sweet and sour vegetable salad

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WINES

CHAMPAGNE

NON VINTAGE

Gyéjacquot Brut NV	61
Gaston Chiquet Brut	65
Gyéjacquot Rosé	70
Gaston Chiquet Brut Rosé	72
Billecart-Salmon Brut	74
Veuve Clicquot Brut	76
Pol Roger Brut	78
R de Ruinart Brut	79
Billecart-Salmon Brut Rosé	85
Veuve Clicquot Brut Rosé	92

VINTAGE

Taittinger Brut '08	155
Dom Pérignon Brut '05	190

TETE DE CUVÉE

Pol Roger "Cuvée Sir Winston Churchill" Brut '02	345
Bollinger "Vieilles Vignes Françaises" Brut '00	600

ROSE

Côtes de Provence Rosé Sainte Marie '15	38
Bandol Rosé Suffrène '14	50
Sancerre Rosé "Les Epsailles" Sautereau '14	51

Please note wine prices and vintages may be subject to change based on availability

WINES

VIN BLANC

Touraine Sauvignon, <i>Guy Allion</i> '14	30
Vouvray Sec " <i>Spring</i> " <i>V Carême</i> '14	38
Chablis <i>Colombier</i> '14	43
Sancerre " <i>Les Epsailles</i> " <i>Sautereau</i> '14	43
Mâcon <i>Prissé</i> " <i>Le Clos</i> " <i>des Valanges</i> '14	44
Pouilly-Fumé " <i>La Rambarde</i> " <i>Landrat-Guyollot</i> '14	50
Limoux <i>Chardonnay</i> " <i>Caves du Sieur d'Arques</i> " <i>Toques et Clochers</i> '12	51
Petit Chablis <i>Jean-Paul & Benoît Droin</i> '14	53
Saint-Véran " <i>Tradition</i> " <i>Deux Roches</i> '14	54
Sancerre " <i>Réserve Spéciale</i> " <i>P Thomas</i> '14	55
Mâcon La Roche <i>Vineuse VV Merlin</i> '12	59
Rully <i>J-Y Devevey</i> '11	60
Chablis " <i>Montmains 1er Cru</i> " <i>Duplessis</i> '13	66
Saint-Aubin Le Charmois, <i>1er Cru Domaine Jean-Claude Bachelet</i> '13	68
Pouilly-Fuissé " <i>La Roche</i> " <i>Bret Brothers</i> '11	84
Meursault " <i>Benjamin Leroux</i> " '12	99
Chassagne-Montrachet <i>P Colin</i> '13	99

VIN DE RESERVE

Puligny-Montrachet <i>Château de Puligny-Montrachet</i> '11	105
Chassagne-Montrachet " <i>Chenevottes 1er Cru</i> " <i>P Colin</i> '11	105
Beaune " <i>Les Aigrots 1er Cru</i> " <i>M Lafarge</i> '08	107
Puligny-Montrachet " <i>Hameau de Blagny 1er Cru</i> " <i>P Chapelle</i> '04	116
Meursault " <i>Les Cras</i> " <i>1er Cru Henri Boillot</i> '07	135
Chassagne-Montrachet " <i>Les Caillerets 1er Cru</i> " <i>V Morey</i> '10	165

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WINES

VIN ROUGE

Corbières “Vieilles Vignes” Château Fontarèche '14	30
Côtes du Rhône “Nature” Perrin et Fils '13	36
Morgon “La Voûte St Vincent” Desvignes '13	41
Médoc Château Labadie '12	43
Lussac–St–Emilion Château Croix de Rambeau '11	48
Haut–Médoc Château du Retout '12	49
Sancerre Rouge “Les Epsailles” Sautereau '13	51
Gigondas “La Bastide St Vincent” G Daniel '13	55
Graves Château Villa Bel Air '11	59
Chinon Clos du Turpenay Coulaïne '10	63
Pernand–Vergelesses Domaine Rollin '12	64
Santenay “En Bievau” Bart '11	66
Margaux Château Deyrem Valentin '12	70
St–Emilion Château Haut–Segottes '09	73
Saint–Aubin Derrière La Tour, 1er Cru, JC Bachelet '12	75
Pauillac Lacoste Borie '11	84

VIN DE RESERVE

Bandol “La Migoua” Tempier '10	125
Margaux Château Durfort–Vivens '08	130
Pauillac Château Batailley '03	155
Corton Grand Cru Follin–Arbelet '11	180
Clos De Vougeot Grand Cru H Boillot '07	280

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COCKTAILS

SO SLOE GIN	9.50
<i>Sipsmith Sloe Gin, Sipsmith Gin, Lemon Juice, Gomme Syrup, Pasteurised Egg White & Soda water</i>	
TROPIQUILA	10.50
<i>Olmeca Tequila, Lejay Blue Curacao, Grapefruit & Cranberry Juice</i>	
TWO TO FOUR	11.75
<i>Beefeater Gin, Limoux Sparkling, Merlet Poire, Lemon Juice, Gomme & EDV Poire</i>	
THE VESPER	11.50
<i>Sipsmith Vodka, Sipsmith Gin, Cocchi Americano Vermouth & Lemon Peel</i>	
SPICED CARDAMOM NEGRONI	10.50
<i>Sacred Cardamom Gin, Sacred Rosehip Liqueur, Sacred Spiced Vermouth & Orange Peel</i>	
THE HEMINGWAY DAQUIRI	9.75
<i>Havana +3yr, Lime, Grapefruit, Demerara Sugar Syrup & Maraschino</i>	
THE AVERNA EVENING	9.50
<i>Averna Amaro, Woodford Reserve, Crème de Mure, Blackberry & Smoky Whisky</i>	
ROGUE'S TIPPLE	10.50
<i>Regal Rogue Bianco Vermouth, Byrrh & Sipsmith Barley Vodka</i>	

Please note this is a sample menu; our Bar Manager, Brian is happy to discuss custom-made cocktails for your event.

BALTHAZAR

GENERAL INFORMATION

Service Times

- » Breakfast 7.30am – 10.30am
- » Lunch 12 noon – 5pm
- » Dinner 6.30pm – 12.30am (Monday to Thursday) (1am Fridays and Saturdays) (11.30pm Sundays)

Capacities

Seated

- Long table set up - 1 long table seating 30
- Round table set up - 9 round tables seating 50, with two banquettes seating 5 per banquette, 60 in total

Standing

- 80 standing for drinks and canapés

Extras

- » Menus and place cards are included
- » Flowers are provided between the banquettes and four small table arrangements. Extra table arrangements are available on request at an additional cost
- » Candles are provided in the room
- » No DJ's or amplified music are permitted; however there is a music system in place and guests are welcome to bring their own music where all android/ipod devices can be played. Non-amplified live music for parties of 40 guests or less can be arranged at an additional cost
- » There is no dance floor
- » The private room has a lift and disabled access
- » Complimentary WiFi available
- » Private cloakroom available
- » AV equipment is available to order at an additional cost
- » Private side entrance available situated on Wellington Street

Contact

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SERVING BREAKFAST, LUNCH & DINNER

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