

The Private Dining Room

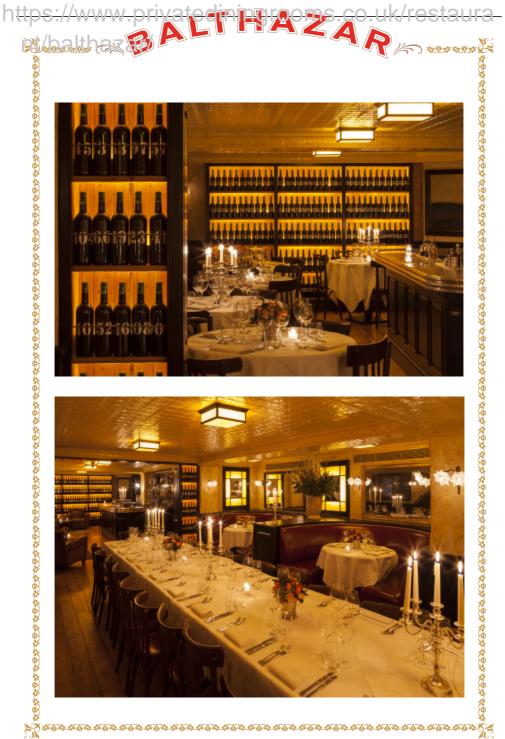
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Balthazar is situated in the heart of Covent Garden on the corner of Russell and Wellington Streets, a moment's walk from The Royal Opera House.

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.





Set MENUS Set Menu 1 £50

ZA

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 £.5.5

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

3.50





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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



SET MENUS Set Menu 7 £72

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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

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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

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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



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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

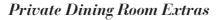
Roasted Fillet of Cod with roasted cherry tomatoes, grilled courgettes and salt cod brandade

Teas, Filter Coffee & Petits Fours

* Can be served as a starter or main

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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 seperately





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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



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



ZA

<u>Fish</u>

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)

CANAPÉS

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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)

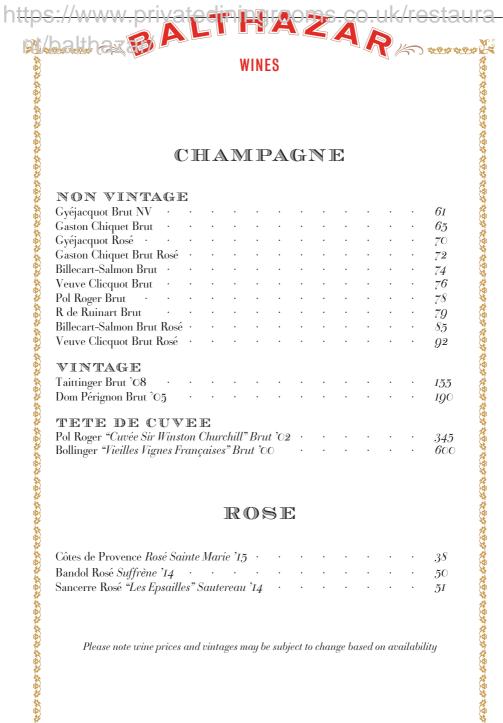
Pumpkin and artichoke agnolotti Wild mushroom risotto with truffles Mini Balthazar duck shepherd's pie Grilled lamb cutlet with rosemary and mint jelly

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Mini chorizo, grilled vegetable and Parmesan

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

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CHAMPAGNE

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ROSE

Côtes de Provence <i>Rosé Sainte Marie '15</i> ·		•	•					38
Bandol Rosé <i>Suffrène '14</i> · · · ·	•	•	•	•	•	•		50
Sancerre Rosé "Les Epsailles" Sautereau '14	·	·	·	·	•	•	•	5I

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ouvray Sec "Spring" V Carême '14									38
hablis Colombier '14 · · ·									43
ncerre <i>"Les Epsailles" Sautereau 'I</i>	4 ·								43
acon Prissé "Le Clos" des Valanges	' <i>14</i> ·								44
uilly-Fumé "La Rambarde" Landre		llot 'I	14						50
moux Chardonnay "Caves du Sieur	d'Arques	" To	ques	et Cl	oche	rs '12			5I
tit Chablis Jean–Paul & Benoît Dro	oin '14		•		•				53
int–Véran "Tradition" Deux Roche	s '14 ·				•				54
ncerre "Réserve Spéciale" P Thoma	s ' $14 \cdot$				•				55
con La Roche Vineuse VV Merlin '	12 ·				•				59
lly J–YDevevey 'II · · ·									60
ablis "Montmains Ier Cru" Dupless	ris '13								66
nt-Aubin Le Charmois, <i>Ier Cru De</i>	maine J	ean-	Clau	de B	ache	elet 'I,	3.		68
uilly–Fuissé "La Roche" Bret Broth									84
ırsault <i>"Benjamin Leroux" '12</i>									99
ssagne–Montrachet P Colin '13									99
IN DE RESERVE									
uligny–Montrachet <i>Château de Puli</i>	rnu -Mo	ntra	chet ²	11					105
assagne–Montrachet <i>"Chenevottes</i>									105 105
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VIN DE RESERVE

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Puligny–Montrachet Château de Puligny -Montrachet '11	•	•	•	•	I05
Chassagne–Montrachet "Chenevottes I ^{er} Cru" P Colin 'II ·		•	•	•	I05
Beaune "Les Aigrots I ^{er} Cru" M Lafarge '08 · · ·		•	•	•	107
Puligny–Montrachet <i>"Hameau de Blagny I^{er} Cru" P Chapelle</i>	'04	•	•	•	116
Meursault "Les Cras" I ^{er} Cru Henri Boillot '07 · · ·		•	•	•	I35
Chassagne–Montrachet "Les Caillerets I ^{er} Cru" V Morey '10	•		•		165

VIN ROUGE

WINES

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	WINE	8							
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orbières "Vieilles Vignes" <i>Château Fon</i>	tarèche	e '14							30
ôtes du Rhône "Nature" Perrin et Fils	'I3	•	•			•			36
lorgon "La Voûte St Vincent" Desvigne	s '13	•	•						4I
lédoc Château Labadie '12 · ·	•		•			•		•	43
ussac–St–Emilion <i>Château Croix de R</i>	lambea	u 'H	•						48
laut–Médoc <i>Château du Retout '12</i> ·	•	•	•		•	•	•		49
ancerre Rouge <i>"Les Epsailles" Sautere</i>	au '13	•	•		•	•	•		5I
Gigondas "La Bastide St Vincent" G Da	niel 'I j	ŀ	•			•	•		55
Graves Château Villa Bel Air '11 · · ·		•	•		•	•	•	·	59
hinon Clos du Turpenay Coulaine '10	•	•	•		•	·	•		· <i>6</i> 3
ernand–Vergelesses Domaine Rollin 'I	$2 \cdot$	•	•		•	•	•	•	64
antenay <i>"En Bievau" Bart '11</i> · · ·	•	•	•			•	•		66
largaux Château Deyrem Valentin '12	•	•	•		•	·	•	•	70
t–Emilion <i>Château Haut–Segottes</i> '09	•	•	•		•	•	•	•	73
aint–Aubin Derriere La Tour, Ier Cru,	JC Ba	chele	t ' I_2	$2 \cdot$	•	•	•	•	75
auillac <i>Lacoste Borie '11</i> · · ·	•	•	•			•	•		84
VIN DE RESERVE									
andol "La Migoua" Tempier '10									$\cdot 125$
largaux <i>Château Durfort–Vivens</i> '08									· 130
auillac <i>Château Batailley</i> '03 · · ·									· 155
Corton Grand Cru <i>Follin–Arbelet 'II</i> ·									· 180
	07								
Jos De Vougeot Grand Cru <i>H Boillot</i> ?	07		•					•	· 180



COCKTAILS	
SO SLOE GIN Sipsmith Sloe Gin, Sipsmith Gin, Lemon Juice, Gomme Syrup, Pasteurised Egg White & Soda water	 9.50 10.50 11.75 11.50 10.50 9.75 9.50 10.50
TROPIQUILA Olmeca Tequila, Lejay Blue Curacao, Grapefruit & Cranberry Juice	10.50
TWO TO FOUR Beefeater Gin, Limoux Sparkling, Merlet Poire, Lemon Juice, Gomme & EDV Poire	11.75
THE VESPER Sipsmith Vodka, Sipsmith Gin, Cocchi Americano Vermouth & Lemon Peel	11.50
SPICED CARDAMOM NEGRONI Sacred Cardamom Gin, Sacred Rosehip Liqueur, Sacred Spiced Vermouth & Orange Peel	10.50
ГНЕ НЕМINGWAY DAQUIRI Havana +3yr, Lime, Grapefruit, Demerara Sugar Syrup & Maraschino	9.75
THE AVERNA EVENING Averna Amaro, Woodford Reserve, Crème de Mure, Blackberry & Smoky Whisky	9.50
ROGUE'S TIPPLE Regal Rogue Bianco Vermouth, Byrrh & Sipsmith Barley Vodka	- A A A A A A A A A A A A A A A A A A A
Please note this is a sample menu; our Bar Manager, Brian is happy to disc custom-made cocktails for your event.	uss
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GENERAL INFORMATION

Service Times

»Breakfast 7.30am – 10.30am

»Lunch I2 noon – 5pm

» Dinner 6.30pm – 12.30am (Monday to Thursday) (Iam Fridays and Saturdays) (II.30pm Sundays)

Capacities

<u>Seated</u>

Long table set up - I 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 4O guests or less can be arranged at an additional cost

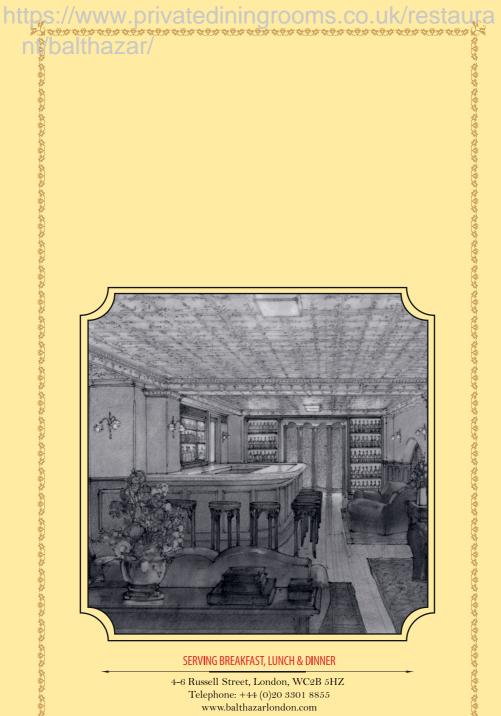
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- » There is no dance floor
- » The private room has a lift and disabled access
- » Complimentary WiFi available
- »Private cloakroom available
- » AV equipment is available to order at an additional cost
- » Private side entrance available situated on Wellington Street

Contact

Joanna Tomlin email: *jtomlin@balthazarlondon.com* telephone: +44 (0)20 3301 8855





www.balthazarlondon.com ఈ పైని ఈ పైని