



BALTHAZAR
~ PRIVATE DINING ~

Le Grand Salon Privé

Le Grand Salon Privé *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 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, brunch, afternoon tea, lunch or dinner, and up to 80 standing for receptions.

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.



Spring Menus

*Please select one same menu for all guests
We are happy to cater for guests with dietary requirements
with an alternative dish where required*



Light Lunch Menu

£40

Please choose three option per course for the whole party

**Pumpkin and Chestnut Tortellini
with cornish smoked bacon lardons and pumpkin seeds*

*Pâté de Campagne
with cornichons, pickles and grilled potato bread*

Soupe de Pistou



*Grilled Fillet of Salmon
over a warm spinach, walnut and lentil salad*

*Artichoke Barigoule
with gnocchi stuffed with walnut & gorgonzola*

*Grilled Rib Eye Steak
with pommes frites and Béarnaise or peppercorn sauce*

Classic Fish Pie



Teas, Filter Coffee & Petits Fours

Set Menu 1

£45

Selection of Artisan Bread and Butter

~

Pâté de Campagne

pickled walnuts apple, chilli jelly, toasted potato and onion bread

~

Blackened Cod with Chorizo Crumb

petit pois à la française with wild garlic, peas and mint shoots

~

Lemon Meringue Pie

with blueberry compote



Set Menu 2

£55

Selection of Artisan Bread and Butter

~

Burrata

with aubergine caviar, roasted vine tomatoes and basil oil

~

Devonshire Roast Chicken, Smoked Pommes Puree

tomato and tarragon "Chasseur"

~

Upside Down Pineapple Pudding

key lime cheesecake ice-cream

Set Menu 3

£60

Baked Crapaudine Beetroot with Crumbled Roquefort
with shaved beetroot, toasted buckwheat and colza mustard dressing

~

Rack of Lamb, Sour Grape, Mustard and Black Olive
smoked garlic, haricot blanc purée, sweet potato, aubergine and courgette

~

Rhubarb Pavlova
with vanilla chantilly



Set Menu 4

£70

Grilled Peppered Venison, Pickled Pear, Candied Hazelnuts Salad
maple and hazelnut dressing

~

Sea Bass en Cartouche
*Datterini tomato, Thai basil, Jerusalem artichoke, chervil root white wine
and sauce vierge*

~

Baked Vanilla Cream and Mixed Berries
marshmallow, meringue drops



Set Menu 5

£80

Baked Scallops
served in the shell with lardons, shallots, parsley and garlic

~

Grilled Fillet Steak, Seared Foie Gras and Truffle
charred celeriac and caramelised chipollini onions

~

Bitter Sweet Chocolate Tart
salted chocolate, pecan caramel, with guanaja sorbet

Choice Menu

£85

Guests are welcome to order from 2 starters, 2 main courses and 2 desserts on the day of their event.



Baked Scallops

served in the shell with lardons, shallots, parsley and garlic

Hand Picked Crab

with apple, avocado, watercress and apple gazpacho

Grilled Peppered Venison, Pickled Pear, Candied Hazelnuts Salad

with maple and hazelnut dressing

Burrata

smoked Persian aubergine caviar, blistered vine tomatoes and basil olive oil



Grilled Fillet Steak, Seared Foie Gras and Truffle

charred celeriac and caramelised chipollini onions

Roast Rack of Lamb

grape mustard, parsley, chickpeas, peppers and lemon herb salad

Blackened Cod with Chorizo Crumb

petit pois a la francaise with wild garlic, peas and mint shoots

Sea Bass en Cartouche

Datterini tomato, Thai basil, Jerusalem artichoke, chervil root white wine and sauce vierge



Lemon Meringue Pie

with blueberry compote

Upside Down Pineapple Pudding

key lime cheesecake ice-cream

Rhubarb Pavlova

with vanilla chantilly

Bitter Sweet Chocolate Tart

salted chocolate, pecan caramel, with guanaja sorbet

Side Dishes

£6.50

(We recommend one side to serve two guests)

Cauliflower Cheese

Creamed Spinach

Buttered Hispi Cabbage
with toasted pine nuts

Tenderstem Broccoli
with lemon and olive oil

Round Lettuce Heart Vinagrette
blue cheese and smoked almonds

Green Beans and Toasted Almonds

Assiette de Fromage

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

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

Chocolate Truffles

Add a box of Balthazar's homemade salted caramel and hazelnut truffles to your guests' place settings

Each box contains four truffles and are priced at £5 each

Celebration Cakes

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

*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 that our pommes frites are cooked in peanut oil.*

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*



(Please choose one option for the whole party)

Fruit Salad

or

Greek Yoghurt, Cherry and Goji Berry Granola

or

Chia Seed Coconut Yoghurt

with fresh berry compote

Breakfast Additions

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

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

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*



(Please choose one option for the whole party)

Fruit Salad

or

Greek Yoghurt, Cherry and Goji Berry Granola

or

Chia Seed Coconut Yoghurt

with fresh berry compote



Full English Breakfast

*Clarence Court eggs (scrambled), maple cured bacon, beans,
Cumberland sausage, fried bread, mushrooms, grilled tomatoes and 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 for separately*

Light Canapés

£3.00 each

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

Cold

- Tostada of crab and avocado
- Prawn cocktail on baby gem leaf
- Seared tuna with wasabi mayonnaise
- Aromatic seared beef and green bean wrap
- Grilled courgette wrap with rocket, Parmesan and sun-blushed tomatoes (V)
- Poached lobster with saffron, orange and sun-blushed tomatoes
- Soft boiled quail egg served with a celeriac rémoulade (V)
- Smoked salmon, lemon crème fraîche blini
- Grilled asparagus bayonne ham wrap

Hot

- Cheese puffs with gruyère cheese
- Thai crab cakes with sweet chilli dip
- Wild mushroom arancini with truffle (V)
- Chicken and baby leek brochette marinated in soy and Asian spices
- Croustade of goat's cheese, grilled artichoke, toasted hazelnuts (V)
- Brochette of grilled lamb, rosemary and red pepper
- Duck spring roll with plum sauce
- Goujons of sole, tartar sauce

Sweet Canapés

- Lemon cheese cake with blueberries
- Chocolate cookie vanilla ice cream sandwich
- Peach and raspberry muffins
- Mini brownie

Substantial canapés
£4.50 each

(We recommend four to six per person as part of a canapé reception)

Falafel with smoked aubergine relish (V)

Mini fish and chips with tartar sauce

Prawn cocktail on baby gem leaf

Mini Balthazar cheeseburger

Mini hotdogs

Bowl food
£6.50 each

(We recommend three to four bowls per person as part of a canapé reception)

Vegetable gyoza dumplings, edamame, wild asparagus vegetable salad (V)

Nettle and artichoke agnolotti beurre noisette (V)

Grilled lamb cutlet with rosemary and mint jelly

Mini chorizo, grilled vegetable and parmesan

Wild mushroom risotto with truffles (V)

Mini Balthazar duck shepherd's pie

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CHAMPAGNE

BLANC

Delamotte-Private Cuvée	66
R de Ruinart	79
Billecart-Salmon	80
Bollinger-Special Cuvée	95
Gosset-Grande Reserve	126

ROSE CHAMPAGNE

Bruno Paillard	72
Brice	80
Billecart-Salmon	85
Veuve Clicquot	92

COCKTAILS

BELLINI £10.50
Blanquette de Limous & Merlet Pêche, White Peach Purée

CHAMPAGNE COCKTAIL £16.50
Delamote Brut Champagne & Courvoisier Exclusive Cognac, Bitters & Orange Peel

MIMOSA £10.50
Blanquette de Limoux & Cointreau, Freshly Squeezed Orange Juice

MOJITO £9.50
Bacardi Rum & Myer's Dark Rum, Soda Water & Lime, Fresh Mint

ELDERFIZZ £12.50
Delamote Brut Champagne & Beefeater Gin, Elderflower & Lime

MARGARITA £9.75
Ocho Tequila & Cointreau, Fresh Lime Juice

ESPRESSO MARTINI £12.50
Wyborowa Vodka & Cariel Vanilla, Galliano Ristretto & Cynar, Espresso

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

RED WINE

Bordeaux - Les Parcelles de S. Derenoncourt '12	30
IGP Pays d'Oc - Cabernet & Syrah - Barons Rothschild '15	36
Côtes du Rhône - La Mirandole '15	42
Montagne Saint-Emilion - Château La Courolle '15	50
Bourgogne Pinot noir - Chanson '15	54
Julienas - Château des Capitans '14	60
Malbec - Cahors - Seigneur de Grezette '15	63
Chinon - C. Joguef '13	69
Castillon-Côtes de Bordeaux - Cap de Fauçères '12	72
Languedoc La Clape - Reserve - Château l'Hospitalet '16	75
Rully 1er cru - La Fosse - JB Ponsot '14	75
Auxey-Duresses 1er cru - Taupenot-Merme '11	92
Châteauneuf-du-Pape - La Bernardine - M. Chapoutier '15	99

WHITE WINE

Pays d'Oc - Sauvignon blanc - Terres d'Azur '17	30
Viognier - IGP Coteaux de Beziers - Preignes le Neuf '16	36
Muscadet sur Lie - JF Guilbaud '17	42
Côtes du Rhône - Samorens - Ferraton '16	45
Picpoul de Pinet - G. Bertrand '17	48
Limoux - Chardonnay - Toques & Clochers '13	51
Alsace Riesling - Schieferkopf '15	54
Montagny - Domaine des Pierres Blanches '14	60
Sancerre - Delaporte '17	66
Chablis - J. Defaix '17	75
Pouilly-Fumé - Château de Tracy '17	78
Ladoix blanc - Bois du Mont - Chevalier '15	99
Riesling grand cru - Hengst - Barmès-Buecher '12	110
Puligny-Montrachet - J.M. Boillot '16	132

Please note this is a sample menu; our Wine Manager, Adriana is happy to discuss wines for your event

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

SPIRITS

VODKA & GIN

ABSOLUTE ELYX	£9.50
GREY GOOSE	£10.50
BELVEDERE	£10.50
WYBOROWA	£8.00
SIPSMITH VODKA	£9.50
BEEFEATER	£8.00
BOMBAY SAPPHIRE	£9.00
BROOKLYN GIN	£11.50
HENDRICK'S	£9.50
MONKEY 47	£14.50
NO.3 GIN	£10.00
TANQUERAY TEN	£10.50
SIPSMITH GIN	£9.50

APERITIF

APEROL	£7.00
CAMPARI	£7.00
COCCHI AMARO 'DOPPO TEATRO'	£7.00
COCCHI AMERICANO	£7.00
FERNAT BRANCA	£7.00
MARTINI DRY (BLEND)	£7.00
MARTINI ROSSO	£7.00
PASTIS 51	£8.50
PIMM'S No.1	£7.50
MICLO POIRE WILLIAMS EDV	£8.50

DIGESTIF & GRAPPA

ARMAGNAC

DARROZE 8YR	£14.50
CH. LACUY 1991	£24.50

CALVADOS

DUPONT HORS D'AGE	£13.75
MORNIN NAPOLEAON 25YR	£22.50

COGNAC

COURVOISIER EXCLUSIF VSOP	£9.75
MARTELL CORDON BLUE	£12.50
TRES VIELLE RESERVE 20YR	£19.50

EAU DE VIE

POIRE ROQUE LA VIELLE PRUNE	£10.50
POIRE DE PRISONIERE	£12.50

GRAPPA

DOMUS RUCHE GRAPPA	£10.50
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RUM & TEQUILA

BACARDI WHITE	£8.00
HAVANA 7YR	£9.00
EL DORADO 15YR	£14.50
OLMECA BLANCO	£8.00
OCHO BLANCO	£9.50
DON JULIO REPOSADO	£12.00
JOSE CUERVO RESERVA	£25.00

WHISKIES

BOURBON

MAKER'S MARK	£8.50
FOUR ROSES SINGLE BARREL	£10.50
HUDSON MANHATTAN RYE	£22.50
WOODFORD RESERVE	£9.75

IRISH

BLACK BUSH	£9.50
RED BREASt 12YR	£11.50

JAPAN

NIKKA COFFEY	£12.50
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SCOTCH

CHIVAS REGAL ROYALE SALUTE	£12.75
JW PLATINUM	£16.50
JW BLUE	£30.00
JW GOLD	£12.50

MALTS

GLENMORANGIE 10YR	£10.50
GLENFIDDICH 15YR	£11.50
GLENLIVET 21YR	£32.00
MACALLAN 21YR	£65.00
TALISKER 18YR	£19.50
ARDBERG UIGEDAIL	£13.50
BOWMORE 10YR	£14.50

CACHACA & PISCO

CAPUCANA CACHACA	£8.50
BARSOL PISCO	£8.50

SHERRIES & PORT

MARISMENO FINO	£6.50
NPU AMONTILADDO	£6.50
IBERIA CREAM	£6.50
TAYLOR'S CHIP DRY PORT	£6.00
QUINTA DE LA ROSA RUBY	£6.50
1996 KOPE VINTAGE PORT	£12.50

SPIRITS SERVED IN 50ML MEASURES
UNLESS OTHERWISE SPECIFIED.

Service Times

- *Breakfast 7.30am – 10.30am*
- *Lunch 12:00pm – 5:00pm*
- *Dinner 6.30pm – 12.30am (Monday to Thursday)*
1:00am (Fridays and Saturdays)
11.30pm (Sundays)

Capacities

Seated

Long table set up - one long table seating 30

*Round table set up - eight round tables seating 50,
with two banquettes seating five per banquette, 60 in total*

Standing

80 standing for drinks and canapés

Additional

- *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*
- *The private room has its own private bar and kitchen*
- *No DJs 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*

*For reservation requests and for more details
please contact our private dining room manager*

Marine Coltier

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