



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.



Winter Menus

*Please select one starter, one main course and
one dessert for the entire party*

*We are happy to cater for guests with dietary requirements
with an alternative dish where required*



Light Lunch Menu

(available Monday - Friday)

£40

Please choose one option per course for the whole party

hors d'oeuvres

*Chestnut Pumpkin Tortellini
with sage brown butter pickled cabbage, toasted pumpkin seeds

Pâté de Campagne
with cornichons, pickles and grilled potato bread

Jerusalem Artichoke Velouté
potted charred celeriac & duck truffle Chantilly cream



Entrées

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

Vegetable Cottage Pie, Parsnip & Sweet Potato Gratin
*chickpea, aubergine, artichoke, roast tomato and smoked paprika ragoût,
walnut and a rocket salad*

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

Classic Fish Pie

** Can be served as a starter or main course*



Teas, Filter Coffee & Petits Fours

Set Menu 1

£50

Jerusalem Artichoke Velouté
potted charred celeriac & duck truffle Chantilly cream

~

Salmon Coulubiach
tenderstem broccoli, saffron velouté

~

Salted Caramel & Vanilla Tart
salted butter ice-cream and honeycomb



Set Menu 2

£56

Cured Salmon Tartare
pickled cucumber, honey mustard & crème fraiche

~

Breast of Cotswold Chicken
roast Delica pumpkin, herb risotto & wild mushrooms

~

Apple Tarte Fine
vanilla ice cream



Set Menu 3

£60

Seared Sesame Tuna
miso roasted aubergine, edamame bean salad & lemon dressing

~

Roasted Rack of Lamb with Black Olive
“Cassoulet” Flageolet & Merguez, aubergine, confit tomato & garlic jus

~

Pear Belle Hélène

Set Menu 4

£70

Baked Scallops

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

~

Beef Wellington

creamed spinach & autumn truffle jus

~

Coconut & Yuzu Vacherin

mango, Thai basil salsa



Set Menu 5

£75

Twice Baked Beaufort Cheese Soufflé

crispy buckwheat, beetroot & hazelnut dressing

~

Chalk Stream Trout, Crab & Brioche Crust

grilled new potatoes, wilted lettuce & samphire, garlic confit & sauce Americaine

~

Black Forest Gâteau

Kirsch ice cream



Set Menu 6

£80

Lobster Ravioli

fresh tomato, piquillo peppers, basil, spiced bisque reduction

~

Fillet of Beef Rossini

caramelised shallots, pommes Darphin & truffle red wine sauce

~

Moelleux au Chocolat

cacao bean crisp, Tonka ice-cream

Choice Menu

£85

The following menu is available for parties of up to 30 maximum. Guests are welcome to order from two starters, two main courses and two desserts on the day of their event.



Hors d'oeuvres

Jerusalem Artichoke Velouté
potted charred celeriac & duck, truffle Chantilly cream

Bayonne Ham, Figs and Rocket Leaves, Vinaigrette de Banyuls
served with warm tatin of Calabrian nduja salumi

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



Entrées

Breast of Cotswold Chicken
roast Delica pumpkin, herb risotto & wild mushrooms

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

Roasted Rack of Lamb with Black Olive
“Cassoulet” Flageolet & Merguez, aubergine, confit tomato & garlic jus



Desserts

Profiteroles
with vanilla ice cream & chocolate sauce

Salted Caramel & Vanilla Tart
salted butter ice-cream & honeycomb

Vanilla Crème Brûlée
with lemon madeleine

Pear Belle Hélène

*We are able to cater for all dietary requirements separately
Our choice menus are served with tea, filter coffee and petits fours*

Side Dishes

£6.50

(We recommend one side to serve two guests)

Cauliflower Cheese

Creamed Spinach

Braised Red Cabbage

Roasted Pumpkin *with sage and toasted pine nuts*

Brussels Sprouts *with lardons and glazed balsamic vinegar*

Green Beans

Assiette de Fromage

An additional course of Balthazar cheeses can be added to all menus for a supplement of £11 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 guest's 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
Kingsdown Still Water 750ml	£4.00 each
Kingsdown 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

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

CHAMPAGNE

BLANC

Henriot - Brut Souverain	70
R de Ruinart	78
Billecart-Salmon	82
Gosset-Grande Reserve	98
Henriot-Blanc de Blancs	110

ROSE CHAMPAGNE

Ayala Majeur	72
Brice	78
Veuve Clicquot	90
Laurent-Perrier	105
Billecart-Salmon	120

COCKTAILS

BELLINI	£9.50
<i>Peach Puree, Peach Liqueur, Sugar Syrup, Blanquette de Limoux</i>	
TWINKLE	£12.00
<i>Reyka Vodka, Elderflower Cordial, Delamotte Brut Champagne</i>	
MIMOSA	£9.00
<i>Orange Juice, Blanquette de Limoux</i>	
MARTINI	£9.50
<i>Reyka Vodka OR Beefeater Gin, Noilly Prat Vermouth</i>	
ELDERFLOWER COLLINS	£10.50
<i>Beefeater Gin, Elderflower Liqueur, Lime Juice, Soda Water</i>	
MAI TAI	£9.00
<i>Havana 3yr and 7yr Rum, Orgeat Syrup, Cointreau, Lime Juice</i>	
MARGARITA	£9.75
<i>Olmecca Altos Tequila, Cointreau, Lime Juice</i>	
OLD FASHIONED	£9.00
<i>Maker's Mark Bourbon, Sugar Syrup, Angostura Bitters</i>	
BOULEVARDIER	£10.00
<i>Maker's Mark Bourbon, Campari, Antica Formula Sweet Vermouth</i>	
ESPRESSO MARTINI	£10.00
<i>Woodford Reserve Bourbon, Konik's Tail Vodka, Galliano Ristretto, Vanille de Madagascar, Espresso</i>	
FRENCH MARTINI	£10.00
<i>Reyka Vodka, Pineapple Juice, Chambord</i>	

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

RED WINE

Corbières - <i>Vieille Vignes - Fontarèche</i> '18	36
Beaujolais - <i>Domaine André Cologne</i> '17	42
Bourgogne Pinot Noir - <i>Domaine Chanson</i> '18	50
Cahors Malbec - <i>Seigneur de Grezette</i> '16	59
Minervois La Livinière - <i>La Rouviolle</i> '14	65
Margaux - <i>Chateau Soussan</i> '16	72
Rully 1er Cru - <i>La Fosse - Jean-Baptiste Ponsot</i> '14	75
Saint-Emilion - <i>Chateau Haut-Segottes</i> '12	80
Saint-Joseph - <i>Cuvée Silice - Coursodon</i> '17	84
Givry 1er Cru - <i>Saint-Pierre - Thénard</i> '13	95
Châteauneuf-du-Pape - <i>Chateau Mont-Redon</i> '15	102
Saint-Julien - <i>Sarget de Gruaud Larose</i> '12	124

ROSÉ WINE

Côte Rosé - <i>Domaine Lafage</i> '18	48
Côteaux d'Aix-en-Provence - <i>Chateau La Coste - Lady A</i> '18	60

WHITE WINE

Costières de Nîmes - <i>Saint-Cyrgues</i> '18	35
Vouvray Sec - <i>Spring - Vincent Carême</i> '18	45
Saint-Bris - <i>Sauvignon Blanc - 'Exogyra Virgula' - Goisot</i> '18	50
Alsace Riesling - <i>Via Saint Jacques - Schieferkopf</i> '14	59
Petit Chablis - <i>Domaine Nathalie et Gilles Fevre</i> '18	63
Côte du Rhône - <i>Domaine de la Janasse</i> '18	66
Alsace Muscat Grand Cru - <i>Altenberg de Bergbieten - Frédéric Mochel</i> '10	72
Pouilly-Fumé - <i>Chateau de Tracy</i> '18	78
Saint-Aubin 1er Cru - <i>Champlot - Jean-Claude Bachelet</i> '16	89
Sancerre - <i>'Sauvage' - Pascal Jolivet</i> '16	96
Condrieu - <i>Les Vallins - Domaine Christophe Blanc</i> '17	115
Meursault - <i>Les Chevalières - Domaine Coche-Bizouard</i> '16	140

Please note this is a sample menu; our Sommelier 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

Email: mcoltier@caprice-holdings.co.uk

Telephone: +44 (0)20 3935 1942

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4-6 Russell Street, London WC2B 5HZ

Telephone: +44 (0)20 3301 1155

www.balthazarlondon.com