



BALTHAZAR
~ PRIVATE DINING ~

Le Petit Salon Privé

Le Petit Salon Privé *Private Dining Room*

Our brand new Le Petit Salon Privé accommodates up to 12 guests for a seated breakfast, brunch, afternoon tea, lunch or dinner, or up to 20 for a standing reception.

It is located next door to the main restaurant and can be accessed directly from Russell Street or from inside Balthazar.

The space, converted from the Balthazar boulangerie, retains its skylight and rustic, antique style mirrors and chandeliers, the charm of the old Balthazar boulangerie reimagined as an intimate private event space in the heart of Covent Garden. The room features antique fine aged oak floors and a private bar from which both Champagne and wine can be served.

Balthazar's Le Petit Salon Privé is the ideal space for private dining, special celebrations, board meetings and business lunches, birthdays or cocktail receptions.

To enquire, please contact our Event Manager, Marine Coltier
Email: mcoltier@caprice-holdings.co.uk or call 0203 935 1942.



Spring Menus

from 8th April 2019

*Choose one menu for all guests to enjoy
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 seed*

*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



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"

~

Up-side Down Pineapple Pudding

key lime cheese cake 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
raspberry marshmallow, zest of lime and basil



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 Caramel and Pecan Nut
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.



Foie Gras Galette de Maïs

baked caramelised onion, wilted lettuce and aged malt vinegar

Pumpkin Tortellini

smoked lardon, roast pumpkin, chestnuts and sage

Crapaudine Beetroot Salad

with endive, Roquefort cheese and candied pecan nuts

Burrata

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



Fillet De Boeuf

bone marrow, wild mushrooms, pommes pont neuf and sauce Bordelaise or sauce au poivre

Lobster Spaghetti

blistered tomatoes, confit garlic, piment d'Espelette and basil

Roast Rack of Lamb

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

Artichoke Barigoule

gnocchi stuffed with walnut and gorgonzola



Poached Pears Belle Hélène

hot chocolate sauce

Baked Vanilla Cream and Raspberries

raspberry marshmallow, zest of lime and basil

Rhubarb Pavlova

with vanilla chantilly

Rhubarb, Berries and Coconut Crumble

with coconut yoghurt

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

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

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 Faugères '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 (Monday to Friday)*
- *Lunch 12:00pm – 5:00pm (Monday to Friday)*
- *Dinner 6.30pm – 12.30am (Monday to Thursday)*
11.30pm (Sundays)

Capacities

Seated: one table seating 12

Drinks Reception: 20

Additional

- *Menus and place cards are included*
- *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. There is no dance floor*
- *Complimentary WiFi available*
- *Private cloakroom available*
- *AV equipment is available to order at an additional cost*

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

Marine Coltier

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