



BALTHAZAR
~ PRIVATE DINING ~

Le Petit Salon Privé

Le Petit Salon Privé *Private Dining Room*

Our brand new Le Petit Salon Privé accommodates up to 24 guests for a seated breakfast, brunch, afternoon tea, lunch or dinner, or up to 40 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.

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.



Autumn - Winter Menus

*Choose one starter, one main 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

Bors 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

£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 5

£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

Christmas Menu

£70

Balthazar Smoked Salmon and Prawn Cocktail

~

Norfolk Bronze Turkey

*with roast potatoes, bread sauce, chestnut and orange stuffing, pigs in blankets,
roasted carrots, parsnips and Brussels sprouts with chestnuts.*

Served with homemade cranberry sauce

~

Balthazar Christmas pudding

with Cognac crème anglaise

Christmas Menu

£80

Chestnut, Pumpkin & Ricotta Tortellini

pumpkin seed, chestnuts, lemon & sage

~

Beef Wellington

Haricots verts and roasted new potatoes

~

Chocolate and Chestnut Mont Blanc

mandarin sorbet

Choice Menu

£85

For groups of up to 12 guests

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

For groups of 13 guests and over

We ask all of your guests to order in advance from this menu and we require the final pre-orders no later than two weeks prior to your event



Bors d'oeuvres

Burrata

blistered vine tomatoes & basil olive oil

Octopus and Kimchi Salad

coco beans, shallots, smoked bonito, paprika, parsley & lemon dressing

Craupadine Beetroot Salad

crumbled Roquefort candied hazelnuts hazelnut vinaigrette

Pâté de Campagne

with pickles & grilled potato bread



Entrées

Stone Bass

smoked aubergine caviar; grilled new potatoes, samphire, tomato, olives, capers & basil

Filet de Boeuf

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

Vegetarian Cottage Pie

tomato, smoked paprika, chickpeas & lentils

Rack of Lamb with Baked Aubergine

ragout of flageolet beans, Merguez sausage, confit garlic, cherry tomato & black olives



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

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

Corbieres - <i>Vieille Vignes - Fontarèche</i> '17	36
Beaujolais Village - <i>Domaine André Cologne</i> '17	42
Bourgogne Pinot Noir - <i>Domaine Chanson</i> '18	49
Cahors Malbec - <i>Seigneur de Grezette</i> '16	59
Minervois La Liviniere - <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

Côté 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 Chevalieres - 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 (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 14, round tables seating 24

Drinks Reception: 40

Additional

- *Menus and place cards are included*
- *Candles are provided in the room*
- *No DJs or amplified music are permitted; there is no dance floor*
- *Complimentary WiFi available*
- *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

Email: mcoltier@caprice-holdings.co.uk

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