

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 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 Pommies 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

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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.



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

Up-side Down Pineapple Pudding

key lime cheese cake ice-cream

Rhubarb Pavlova

with vanilla chantilly

Bitter Sweet Chocolate Tart, Salted Caramel and Pecan Nut

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

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 11am 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 seperately*

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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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.*

CHAMPAGNE

BLANC

[illegible]

ROSE CHAMPAGNE

[illegible]

COCKTAILS

| | |
|--|--------|
| BELLINI · · · · · | £10.50 |
| <i>Blanquette de Limous & Merlet Pêche, White Peach Purée</i> | |
| CHAMPAGNE COCKTAIL · · · · · | £16.50 |
| <i>Delamote Brut Champagne & Courvoisier Exclusive Cognac, Bitters & Orange Peel</i> | |
| MIMOSA · · · · · | £10.50 |
| <i>Blanquette de Limoux & Cointreau, Freshly Squeezed Orange Juice</i> | |
| MOJITO · · · · · | £9.50 |
| <i>Bacardi Rum & Myer's Dark Rum, Soda Water & Lime, Fresh Mint</i> | |
| ELDERFIZZ · · · · · | £12.50 |
| <i>Delamote Brut Champagne & Beefeater Gin, Elderflower & Lime</i> | |
| MARGARITA · · · · · | £9.75 |
| <i>Ocho Tequila & Cointreau, Fresh Lime Juice</i> | |
| ESPRESSO MARTINI · · · · · | £12.50 |
| <i>Wyborowa Vodka & Cariel Vanilla, Galliano Ristretto & Cynar, Espresso</i> | |

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

RED WINE

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| 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. Joguey '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

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|-----------------|--------|
| 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

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| 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

| | |
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| DARROZE 8YR | £14.50 |
| CH. LACUY 1991 | £24.50 |

CALVADOS

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|----------------------|--------|
| DUPONT HORS D'AGE | £13.75 |
| MORNIN NAPOLEON 25YR | £22.50 |

COGNAC

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

EAU DE VIE

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

GRAPPA

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|--------------------|--------|
| DOMUS RUCHE GRAPPA | £10.50 |
|--------------------|--------|

RUM & TEQUILA

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|---------------------|--------|
| 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

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|--------------------------|--------|
| 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 BREST 12YR | £11.50 |

JAPAN

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|--------------|--------|
| NIKKA COFFEY | £12.50 |
|--------------|--------|

SCOTCH

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|----------------------------|--------|
| 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*
- *Private toilets*

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

Marine Coltier

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