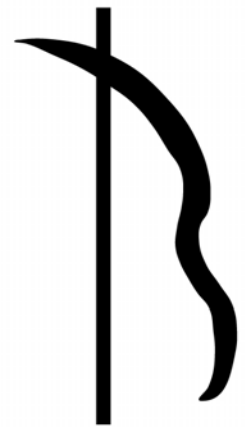


A Culinary experience from
Around the World



Balthazar

Appetizers / Salads

Smoked Salmon Cucumber and Apple Jelly, Pheasant poached Eggs and Golden Herring Caviar

Langoustines Scallops, Mussels and Snow Crab Cassoulet, Red Mullet in "Kataifi" Crust, Lobster Sabayon and Parsley Oil

Soups

Quail Consommé with Pheasant Dumpling and stuffed Morels

Pasta / Risotto

Pear and Foie Gras Risotto topped with glazed Pigeon Breast and Black Truffles

Fish / Seafood

Roasted Salmon and Sautéed Langoustines, Violet Artichokes Terrines, Blue Potatoes, Carrot Puree and Light Fennel Foam

Meat / Poultry

Slow roasted Wild Boar and Braised Pork Belly, Creamy Cabbage, Crispy Pancetta and Calvados Sauce

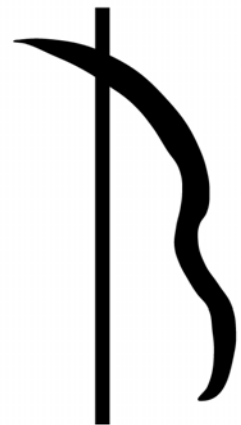
Grilled Beef Medallions with Sautéed Cèpes, Fondant Potato and Tarragon glaze

Desserts

"Passion of Chocolate"

Belgian Chocolate Ice Cream, Chocolate Pear Cake, Dark and White Chocolate Terrine

A journey through the heart of
Japan the country of the Rising Sun



Balthazar

Salads

Kaiso Salad-Trio of Seaweed with Goma Tare Dressing on Fresh Spinach Leaves

Sashimi Moriowase Salad-A blend of Fresh Seafood in a Spicy Sauce with Spring Onions, Tomato and Avocado

Soups

Miso Soup-Soy Bean Tofu, Spring Onions

Ebi Tempura Udon Soup-Tempura Shrimp and Japanese Noodles

Special Appetizers

Ginger Beef Tataki with Lemon-Soy Suace

Scallop Meat wrapped in "Kateifi"

Tempura

Gyokai Moriawase- Assorted Seafood served with our Tempura Dip

Noodles

Yaki Udon-Japanese Noodles with Seasonal Vegetables

Sashimi selection

Sushi selection

Oshi Zushi (Pressed Sushi) selection

Makimono selection

Temaki (Hand Roll) selection

Main Dishes (Teppan-yaki)

Gyuniko-Fillet Mignon with three kinds of Mushrooms and Green Asparagus

Hotate - Gai-Sea Scallops with Tabbouleh Salsa

Gyokai Moriawase-King Prawns, Salmon, Calamari, Tuna

Vegetarian Main Dishes*

Yaki Yasai-Seasonal Vegetables Teppan-yaki

*All vegetarian dishes are served with steamed rice

Rice

Egg fried Rice with Vegetables

Desserts

Chilled Lychee on Sago Pudding with Pistachio Financier

Five Spice Cream Brûlée with Tropical Fruits

Chocolate Sushi Sako with Ginger Biscuit and Jasmine Green Tea Ice-cream