



bienvenue à
balthazar



balthazar
RESTAURANT



AVAILABLE AS A VEGETARIAN OPTION



AVAILABLE AS A VEGAN OPTION

TO START

Tantalise your taste buds and start dinner with an appetiser.

SNACKS

Something small to enjoy with your aperitif.

CHEESE & CHARCUTERIE

Two types of cheese | Two types of charcuterie |
Marinated olives | Seed crackers | Today's chutney

Small **SEK 299** *Suitable for one or two people*

Large **SEK 399** *Suitable for three to four people*

BRILLANT SAVARIN

Oven-baked cheese from Burgundy with grilled
sourdough bread and tonight's sides

SEK 199

SWEDISH COUNTRY CHIPS WITH SEAWEED CAVIAR

Sour cream | Red onion | Lemon

SEK 199 *Suitable for one or two people*

PICKLED CUCUMBER

Sour cream | Honey from Tåstarp's Apiary

SEK 99

With 4cl of ice-cold Beluga Vodka

SEK 229

TRUFFLE CHIPS

SEK 79

MARCONA ALMONDS

SEK 79

TO START

SEAWEED CAVIAR

Sour cream | Lemon | Onion

Butter-seared waffle

SEK 189

TOAST BALTHAZAR

Shrimp | Brioche | Seaweed caviar | Onion | Lemon

SEK 189

Add 10 g vendace roe

SEK 79

BLEAK ROE

Sour cream | Lemon | Onion

Butter-seared waffle

30 g **SEK 239** 50 g **SEK 299**

OXCARPACCIO

Grilled lemon | Marcona almonds

Fermented winter cabbage | Parmesan cream

Porcini mushroom oil | Grana Padano

SEK 189

STEAK TARTARE

100g Ground beef tenderloin | Dijon | Shaved

beetroot | Porcini mushroom oil | Silver onion

Parmesan cream | Crispy potatoes | Horseradish

SEK 199

With tomato salad

SEK 219

With fries

SEK 239

PARIS-BREST "MUSHROOM SANDWICH"

Chicken & truffle mousse | Butter-fried

chanterelles | Marcona almonds | Comté cheese

SEK 199

SHRIMP

Chilli | Garlic | Lemon | Grilled sourdough bread

SEK 189

SEAFOOD SANDWICH

Crab | MSC shrimp | Brioche | Vanilla

Butter sauce

SEK 199

Add 10 g vendace roe

SEK 79

TUNA TARTARE

Jalapeño oil | Avocado | Sesame | Melon

Crispy gyoza sheets

SEK 189

ESCARGOTS DE BOURGOGNE

Garlic snails au gratin | Herb butter

Grilled sourdough bread | Lemon

SEK 189

OYSTERS "CLASSIC"

Onion vinaigrette | Lemon | Tove's "Hot sauce"

Fine de Claire

1 pc **SEK 59** 4 pcs **SEK 229**

OYSTERS "ROCKEFELLER"

Gratinated oysters | Creamy spinach

Parmesan hollandaise | Tove's "Hot sauce"

1 pc **SEK 69** 4 pcs **SEK 269**

IRANIAN CAVIAR

Served with butter-fried bread and
whipped sour cream

Baerii 10g

SEK 399

With 4 cl of ice-cold Beluga vodka

SEK 529



Allergies? Feel free to ask our staff about the ingredients.

If you want a vegan starter, please ask the staff and the kitchen will take care of it.



AVAILABLE AS A VEGETARIAN OPTION



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MAIN COURSES

BALTHAZAR'S CLASSICS

MOULES FRITES

(Served Wednesday to Saturday)

Swedish organic mussels | Chilli | Ribbed celery Fries | Grilled sourdough bread | Jalapeño aioli

Full portion **SEK 289** Half portion **SEK 199**

LOBSTER FRITES

Whole grilled lobster | Chilli & garlic
Jalapeño aioli | Parmesan fries | Grilled broccoli

SEK 599

SCHNITZEL CORDON BLEU

Veal tenderloin | Gruyère | Bayonne ham
Dijon | Lyonnaise fries | Peas

SEK 279

BEEF SIRLOIN STEAK TARTARE

150g Ground beef tenderloin | Dijon
Shaved beetroot | Porcini mushroom oil
Silver onion | Parmesan cream | Crispy potatoes
Horseradish

SEK 199

With green salad

SEK 219

With fries

SEK 239

SOY-SEARED COD LOIN

Crushed potatoes | Pickled baby carrot
Butter sauce | Roe | Hand-peeled MSC prawns

SEK 359

FROM THE GRILL

BEEF TENDERLOIN ROSSINI

Seared foie gras | Truffle | Beans | Truffle gravy
Truffle fries

SEK 499

BEEF TENDERLOIN (GRASS FED)

Grana Padano & herbed french fries | Tomato & onion salad | Creamy pepper sauce | Béarnaise

SEK 379

RIB-EYE BEEF STEAK (GRASS FED)

Grana Padano & herbed french fries |
Tomato & onion salad | Creamy pepper sauce
Béarnaise | Grilled lemon

SEK 379

TOMAHAWK STEAK

*1000g including bone,
cooking time approx. 40 minutes*

Truffle fries | Grilled broccoli | Béarnaise
Buttered red wine sauce | Grilled lemon

SEK 1399

CHATEAUBRIAND

*Whole grilled beef tenderloin 600g,
cooking time approx. 40 minutes*

Truffle fries | Grilled broccoli | Béarnaise
Creamy pepper sauce | Grilled lemon

SEK 1199

LAMB

Potato terrine | Cauliflower | Fermented winter
cabbage | Creamy pepper sauce | Cherry oil

SEK 379

BALTHAZAR CHEESE BURGER 180 G

Double cheese | Yellow onion | Tomato | Balthazar's
hamburger dressing | Grana Padano fries

SEK 279

MEAT PLATTER – ALL IN

The best from the grill on one plate.
Fries | Risotto | Creamy pepper sauce | Béarnaise

SEK 499 per person, minimum two people

PASTA & RISOTTO

TRUFFLE AND BEEF TENDERLOIN

Linguine pasta | Creamy pepper sauce
Grated truffle | Fried oyster mushrooms

Full portion **SEK 279** Half portion **SEK 189**

RISOTTO À LA MARINARA

Langoustine | Organic blue mussels
Hand-peeled MSC prawns | Västerbotten cheese
Almonds | Saffron

Full portion **SEK 299** Half portion **SEK 229**

EXTRA SIDES

The perfect complement to your main course.

TOMATO SALAD

Tomatoes | Silver onion | Hearts of Romaine

SEK 69

FRIES

Fried potatoes | Grana Padano | Truffle mayonnaise

SEK 79

GRILLED BROCCOLI

Lemon | Grana Padano | Chilli

SEK 69

BAKED POTATO

Butter | Roasted garlic | Grana Padano | Herbs

SEK 89

JAPANESE RICE

Horseradish | Brown butter | Chives

SEK 69

DESSERT

After your meal, enjoy something sweet with a refreshing drink.

DESSERTS

FRENCH CHOCOLATE CAKE

Vanilla cream | Fresh berries
Roasted white chocolate

SEK 149

FRENCH APPLE CAKE

Warm apple compote | Calvados
Pear ice cream | Fried almonds

SEK 149

CRÈME BRÛLÉE FLAMBÉ

SEK 129

SORBET OF THE DAY

Fresh berries | Roasted white chocolate

SEK 129

BALTHAZAR'S ICE CREAM

Fresh berries | Homemade ice cream
Roasted white chocolate

SEK 129

COFFEE SWEETS OF THE DAY

SEK 59

AVEC

WHISKEY: THE GLENLIVET 15Y

SEK 35 PER CL

COGNAC: MARTELL CORDON BLEU

SEK 68 PER CL

RUM: HAVANA CLUB UNION

SEK 74 PER CL

CALVADOS: BOULARD XO

SEK 47 PER CL

GRAPPA: SARPA DI POLI BARRIQUE

SEK 42 PER CL

COFFEE DRINKS

HOT

COFFEE DOM

Dom Benedictine | Coffee | Cream

SEK 159

IRISH COFFEE

Irish whiskey | Coffee | Cream

SEK 159

KARLSSON COFFEE

Baileys | Cointreau | Coffee | Cream

SEK 159

COLD

ESPRESSO MARTINI

Vodka | Coffee liqueur | Espresso

SEK 159

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