



AVAILABLE AS A VEGETARIAN OPTION



AVAILABLE AS A VEGAN OPTION

MAIN COURSES

BALTHAZAR'S CLASSICS

MOULES FRITES

(Served Wednesday to Saturday)

Swedish organic blue mussels | Chili | Celery
Fries | Grilled sourdough bread | Jalapeño aioli

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

HUMMER FRITES

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

SEK 599

SCHNITZEL CORDON BLEU

Veal top round | Gruyère | Bayonne ham | Dijon
Lyonnaise potatoes | Peas

SEK 289

STEAK TARTARE

150g top round | Dijon | Shaved beetroot | Cognac
Silver onion | Parmesan cream | Grated Comté
Egg yolk | Crispy potato | Horseradish | Tarragon
pickles

SEK 299

With tomato carpaccio made from
our best seasonal tomatoes

SEK 339

With Grana Padano fries

SEK 359

EXTRA SIDES

The perfect complement to your main course.

TOMATO CARPACCIO

Our finest seasonal tomatoes with
olive oil, sea salt, tomato vinaigrette, silver onion

SEK 79

FRIES

Fries | Grana Padano | Truffle mayonnaise

SEK 79

SOY-GLAZED COD LOIN

Foamy lobster sauce | Fried aged cheese
Pickled baby carrot | Creamy potatoes
Spring vegetable crudité | Fried almonds

SEK 379

FROM THE GRILL

TENDERLOIN ROSSINI

Seared foie gras | Truffle | Beans | Truffle jus
Truffle fries

SEK 499

GRASS-FED TENDERLOIN

180g tenderloin | Creamy pepper sauce

Choice of Grana Padano fries or Carpaccio made
from our best seasonal tomatoes

SEK 379

GRASS-FED ENTRECÔTE

180g entrecôte | Buttered red wine sauce
Béarnaise | Grilled lemon

Choice of Grana Padano fries or Carpaccio made
from our best seasonal tomatoes

SEK 379

TOMAHAWK STEAK

1000g incl. bone, approx. 40 min cooking time

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

SEK 1399

BUTTER-FRIED BROCCOLI

Lemon | Grana Padano | Jalapeño aioli

SEK 89

JAPANESE RICE

Horseradish | Browned butter | Chive soy

SEK 69

GRILLED CAESAR

Gratinated romaine lettuce | Caper mayonnaise
Silver onion | Sourdough croutons | Grana

Padano

SEK 79

CHATEAUBRIAND

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

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

SEK 1199

GRILLED LAMB

Carrot cream | Pickled onion | Fried aged cheese
Soured spring vegetable crudité | Chive oil

Balthazar's pepper sauce

SEK 379

BALTHAZAR'S TRIPLE CHEESEBURGER

180G

Cheddar | Gruyère cream | Caramelized onion
Silver onion | Tomato | Dijon | Tarragon pickles
Grana Padano fries

SEK 279

MEAT PLATTER - ALL IN

The best from the grill served on a platter.

Fries | Risotto | Creamy pepper sauce | Béarnaise

SEK 499 per person (minimum two people)

Children can order any dish for half price, except for the
meat platter, lobster, and Chateaubriand.

PASTA & RISOTTO

TRUFFLE & TENDERLOIN

Fresh pasta | Creamy pepper sauce

Shaved truffle | Fried enoki mushrooms

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

RISOTTO À LA MARINARA

Vannamei shrimp | Organic blue mussels | Hand-
peeled MSC shrimp | Västerbotten cheese |
Almond | Saffron

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

VEGAN LASAGNE

Vegan mozzarella | Spinach | Seasonal vegetables
Swedish tomatoes | Silver onion | Fried almonds

SEK 229

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