



bienvenue à  
**balthazar**



**balthazar**  
RESTAURANT



AVAILABLE AS A VEGAN OPTION



AVAILABLE AS A VEGETARIAN OPTION

# TO START

Tantalise your taste buds and start dinner with an appetiser.

## SNACKS

Something small to enjoy with your aperitif.

### CHEESE & CHARCUTERIE

Selection of cheeses & cured meats, marinated olives, seed crackers & house marmalade

Small (1–2 guests) **299 SEK**

Large (3–4 guests) **459 SEK**

### FRENCH POTATO CHIPS

**59 SEK**

### ROASTED MARCONA ALMONDS

**79 SEK**

### NOCELLARA OLIVES WITH GARLIC & CHILI

**59 SEK**

### OYSTERS “CLASSIC”

Lemon, chopped onions, champagne vinaigrette & hot sauce

**49 SEK / each**

## TO START

### TOAST BALTHAZAR

Shrimp, brioche, seaweed caviar, lemon & onion

**159 SEK**

### VENDACE ROE

Smetana, lemon, red onion & råraka

**179 SEK**

### GARLIC BREAD BALTHAZAR

Butter-fried croissant, cream cheese, garlic, herbs & cheese

**89 SEK**

### BEEF CARPACCIO

Browned butter, pear, celery & egg yolk

**159 SEK**

### TOMATO & PEAR CARPACCIO

Seasonal tomatoes, pear, roasted pistachios & whipped brie

**149 SEK**

### BURRATA

Whipped burrata, tomatoes, pistachios & jalapeño oil

**159 SEK**

### DUCK RILLETTES

*(to share)*

Sourdough bread, apricot marmalade, pickled onion & cornichons

**229 SEK**

### GAMBAS À LA PLANCHA

Chili, garlic, lemon & grilled sourdough

**159 SEK**

### ON THE BOARD

Please ask your server for tonight's selection.

## SMALL PLATES

### STEAK TARTARE (100G)

Comté, chive cream, crispy potatoes, cornichons & egg yolk

**199 SEK**

Add tomato carpaccio **+49 SEK**

Add fries **+59 SEK**

### LINGUINI WITH TRUFFLE &

### BEEF TENDERLOIN

Grilled beef, comté sauce & crispy enoki mushrooms

**229 SEK**

### RISOTTO À LA MARINARA

Shrimp, mussels, saffron, almonds & västerbotten cheese

**239 SEK**

### RIGATONI

Cream, chili, garlic, grana padano & comté

Choice of:

Gambas **239 SEK**

Burrata **219 SEK**





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# MAIN COURSES

## BALTHAZAR'S CLASSICS

### MOULES FRITES (WED-SAT)

Swedish mussels, chili, celery, fries & jalapeño aioli

Full **269 SEK**

Half **179 SEK**

### DUCK FRITES

Confit duck leg, garlic fries, caesar salad & pepper sauce

**299 SEK**

### STEAK TARTARE (150G)

Comté, chive cream, crispy potatoes, cornichons & egg yolk

**299 SEK**

Add tomato carpaccio **+49 SEK**

Add fries **+59 SEK**

### COD LOIN

Butter-fried cod, browned butter with roe & herbs, new potatoes, fennel & mussels

**379 SEK**

### BIFF RYDBERG BALTHAZAR

Grilled flank steak, crispy potatoes, egg yolk, herb butter & pickled onion

**259 SEK**

## FROM THE GRILL

### BEEF TENDERLOIN

Creamy pepper sauce & garlic green beans

**329 SEK**

### ENTRECÔTE

Red wine sauce, béarnaise & café de paris butter

**339 SEK**

### LAMB TENDERLOIN

Creamy pepper sauce, cabbage & garlic green beans

**339 SEK**

### CHOOSE YOUR SIDES

Fries with grana padano

**59 SEK**

Potato cake with västerbotten cheese & herbs

**79 SEK**

Tomato carpaccio

**49 SEK**

Grilled broccoli

**49 SEK**

## MEAT PLATTER – ALL IN

*(Minimum two guests)*

### A SELECTION OF THE FINEST CUTS FROM THE GRILL

Served with fries, risotto, pepper sauce & béarnaise

**599 SEK /person**

## SIGNATURE FLAMBÉ MENU

*(Served tableside, not available in the outdoor seating area)*

### FLAMED WAGYU

Brioche, västerbotten cheese & pickled onion

### COGNAC FLAMBÉED BEEF TENDERLOIN

Pepper sauce, parmesan fries & tomato carpaccio

### CRÊPE SUZETTE

Vanilla ice cream, orange & grand marnier

**829 SEK**

## ON THE BOARD

Please ask your server for tonight's selection.

## FOR CHILDREN

**(UP TO 12 YEARS)**

### BALTHAZAR MEATBALLS

With classic sides

**99 SEK**

### SMALLER PORTIONS

Available at half price

(excluding duck frites, meat platter and signature flambé menu.)



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# DESSERT

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

## DESSERTS

### BANANA TOFFEE

Warm banana cake, caramelized banana ice cream, whipped cream & chocolate crisp

**129 SEK**

### MADELEINES

French mini cakes with tonka cream

4 pcs **79 SEK**

6 pcs **129 SEK**

### FLAMED CRÈME BRÛLÉE

**109 SEK**

### TODAY'S SORBET

Fresh berries & white chocolate

**109 SEK**

### BALTHAZAR ICE CREAM

Homemade ice cream, fresh berries & white chocolate

**109 SEK**

### FRENCH VANILLA AFFOGATO

Vanilla ice cream, espresso & shanky's whip

**149 SEK**

### TODAY'S SWEET TREATS

**59 SEK**

## AVEC

### WHISKEY: THE GLENLIVET 15Y

SEK 35 CL

### COGNAC: MARTELL CORDON BLEU

SEK 68 CL

### RUM: HAVANA CLUB UNION

SEK 74 CL

### CALVADOS: BOULARD XO

SEK 47 CL

### GRAPPA: SARPA DI POLI BARRIQUE

SEK 42 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**

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

