



BRASSERIE  
**BALZAR**

49, rue des écoles, 75005 Paris - 8h00 / 23h45  
Quartier Latin - www.brasseriebalzar.com

**SINCE  
1886**



Homemade  
dishes

- \* MENUS**
- \* **Starter or Dessert + Main Course**  
from Monday to Saturday 12 noon to 7:00 pm excluding bank holidays and public holidays **24.50 €**
  - \* **Starter + Main Course + Dessert** every day excluding bank holidays and public holidays **32.50 €**
  - For children's menu please enquire with the Head Waiter **11.90 €**

**STARTERS**

- "Label Rouge" herring fillet with warm potatoes in oil **9.50 €**
- Crabmeat and avocado tartare Balzar style **19.00 €**
- \* **Egg Mimosa** **6.90 €** Lyon Saucisson with warm potatoes in oil **9.50 €**
- Leeks in vinaigrette **8.50 €** Selection of fine charcuterie **9.50 €**
- \* **Melon with Port** **6.90 €** \* **Onion soup gratinée** **9.00 €**
- \* **Celery remoulade** **5.90 €** Green bean and raw mushroom salad **8.90 €**
- Vintage "La Quiberonnaise"  
sardines with "Briard"  
bread toast **12.90 €** \* **Country pâté terrine** **9.50 €**
- 6 Very large Burgundy snails **13.00 €** Bone marrow BALZAR **11.50 €**
- \* **Plate of crudités** **6.90 €** Plate of smoked salmon Balzar style **17.90 €**
- Plank of fine charcuterie BALZAR **19.50 €**
- Mixed BALZAR plank: fine charcuterie and matured cheese **19.50 €**
- Toasted ham and cheese sandwich with green salad (served on the terrace only) **16.50 €**

**MAIN COURSES**

- Grilled AAAAA Troyes chitterling sausage **22.00 €** with grain mustard sauce and homemade French fries
- "Label Rouge" sauerkraut BALZAR **26.90 €** (Frankfurter, smoked belly pork, salt pork knuckle, salt pork spareribs, Montbéliard sausage, and dusk leg confit)
- \* **Traditional beef Bourguignon with tagliatelle** **19.50 €**
- Lamb's sweetbreads with Dauphine potatoes and seasonal mushrooms **25.00 €**
- \* **Duck leg confit with gratin Dauphinois** **20.00 €**
- \* **Hot or cold roast beef with sauce au poivre or mayonnaise, and homemade potato purée** **21.50 €**
- ½ roast yellow "Landes" free-range chicken **22.50 €**
- Grilled Sirloin steak with sauce au poivre, and homemade French fries **26.90 €**
- Suckling lamb hot or cold with mayonnaise and French fries **23.00 €**
- \* **Caesar salad with crispy chicken, cos lettuce and Parmigiano Reggiano** **19.00 €**
- "Niçoise" salad **19.50 €**
- Presa Ibérica for 2, sauce au poivre or béarnaise and homemade French fries (10 minutes wait) **59.00 €**
- Pan-seared calf's liver in garlic and parsley with homemade potato purée **22.50 €**
- \* **Steak tartare BALZAR with green salad and French fries** **20.00 €**
- Prime-cut of rump steak with béarnaise sauce, pepper and gratin Dauphinois **26.90 €**
- Rib of beef for 2 persons (approx. 1.2 kg) - sauce au poivre or béarnaise, with a choice of side dish** **69.00 €**

**WEEKLY DISHES**

MONDAY	TUESDAY	WEDNESDAY
* Traditional calf kidney with tagliatelle <b>21.50 €</b>	* Hanger steak with shallot sauce and homemade French fries <b>19.50 €</b>	Calf's head with gribiche sauce <b>22.50 €</b> (Menu* +2.00 €)
THURSDAY	FRIDAY	SATURDAY AND SUNDAY
* Sliced sausage with homemade potato purée <b>19.00 €</b>	* "Bouchot" mussels Marinière with homemade French fries <b>21.50 €</b> (Menu* +2.00 €)	Traditional roast beef in coarse salt (served hot or cold) <b>21.50 €</b> (Menu* +2.00 €)

**FISH**

- \* **Fish of the day (depending on availability) with ratatouille and pesto** **21.50 €**
- Skate wing Grenobloise with steamed potatoes **25.90 €**
- Large sole cooked Meunière or Griddled 500g (depending on availability) **45.00 €**
- Cod aioli with steamed potatoes **26.90 €**

**SIDE DISHES**

- Fresh green beans **7.50 €**
- Homemade potato Purée **5.00 €**
- Vegetarian platter **17.00 €**
- Dauphines potatoes **6.00 €**
- Homemade French fries **5.00 €**
- Gratin Dauphinois **6.00 €**
- Green salad **5.00 €**
- Ratatouille **6.50 €**
- Sautéed mushroom **7.50 €** (fresh green bean garnish alternative **+2.50 €**)

**CHEESE**

- Cantal «Entre deux», Camembert **9.50 €**
- \* **Farmhouse fromage Blanc plain or with red fruit coulis** **6.50 €**

**DESSERTS**

- Traditional Tatin tart **12.50 €**
- Iced profiteroles **11.00 €**
- Gourmand coffee **10.00 €**
- Egg-coated fried brioche with Bourbon vanilla ice cream **9.50 €**
- \* **Crème caramel** **7.90 €**
- L'instant gourmand (see after dinner drinks\*) **12.00 €**
- \* **Floating Island** **6.90 €**
- Traditional Millefeuille **12.50 €**
- Basque cake "Maison Pariès" **10.00 €**
- \* **Baked apple Grand-Mère with Financier biscuit** **8.50 €** (Double jus 30&40 spirit +4€ additional charge)
- Rum baba with dark Royal rum **12.50 €**
- Valrhona chocolate mousse **7.90 €**
- \* **Ice creams and sorbets - choice of 3 flavours** **9.50 €**
- Dame Blanche coupe **10.50 €**
- Colonel : lemon sorbet with a dash of vodka 2cl **11.50 €**
- Plate of strawberries with sugar or whipped cream **11.00 €**

## APÉRITIFS BALZAR

Kir Maison 12cl	5.90 €	Lillet rouge ou blanc 12cl	6.20 €
Kir Royal 13cl	13.00 €	Vermouth La Quintinye, Rouge, Blanc, Dry 12cl	6.90 €
Ricard 4cl	6.90 €	Gewurztraminer Vendanges Tardives 12cl	8.90 €
Pastis Henri Bardouin 4cl	7.90 €		

## DRINKS BALZAR 15cl

Negroni du Balzar (Cynar, Vermouth la Quintinye rouge, XII Gin)	12.50 €	Gin « Antidote »	12.00 €
Bellini du Balzar (Prosecco, purée de pêche)	10.00 €	Apérol Spritz (Aperol, Prosecco Bolani DOC, Perrier)	11.00 €
Pampelle Spritz (Pampelle, Prosecco DOC, Perrier)	11.00 €	30 & 40 Double Jus, Indian Tonic water Fever Tree, citron vert	12.00 €
Pampelle Royal (Pampelle, champagne La Nature'L)	15.00 €	Café Tonic (Liqueur de café, Indian Tonic)	11.00 €

## CHAMPAGNES

La Nature'L de chez Hervé Rafflin	75cl	65.00 €	13cl	12.50 €
Moët & Chandon « Réserve Impérial »		79.00 €		15.00 €
"R" Ruinart brut		89.00 €		

## A.O.C WHITE WINES

<b>ALSACE</b>	75cl		15cl	
Riesling A.O.P Cave Kuenz Bas		32.00 €		7.20 €
Riesling 2018 Domaine Albert Mann		49.00 €		9.60 €
<b>BEAUJOLAIS</b>				
Beaujolais Blanc « Le Chêne du Châtelard » Domaine du Penlois		45.00 €		7.90 €
<b>LOIRE</b>				
Reuilly Domaine Lafond		35.00 €		7.90 €
<b>BOURGOGNE</b>				
L'Empreinte Chardonnay blanc		39.00 €		7.90 €
Petit Chablis « Simonnet-Febvre »		45.00 €		8.90 €
Auxey-Duresses Domaine Labry		79.00 €		

## ROSÉ WINES

Bandol Château « Croix d'Allons » Bio	75cl	39.00 €	15cl	7.90 €
Rosé du mois		29.00 €		6.50 €

## VINS EN CARAFE

Brouilly Domaine du Penlois	50cl	18.00 €	15cl	5.50 €
Rosé Domaine Joanis Lubéron		18.00 €		5.50 €
Chardonnay blanc Domaine du Penlois		18.00 €		5.50 €

## VIN DU SUD

VDP d'OC « Harmonie »	75cl	45.00 €	15cl	8.90 €
VDP d'OC « Harmonie » Blanc		49.00 €		

## A.O.C RED WINES

<b>ALSACE</b>	75cl		15cl	
Pinot noir 2019 Domaine Albert Mann		79.00 €		
<b>LOIRE</b>				
Saumur Champigny « Domaine de la Guilloterie » Médaille d'Or		35.00 €		7.20 €
<b>BOURGOGNE ROUGE</b>				
L'empreinte Coteaux Bourguignons		39.00 €		7.90 €
Hautes Côtes de Nuit « Les Colombières Bio »		45.00 €		9.60 €
Givry « Champ la Dame » Albert Bichot		59.00 €		10.90 €
Gevrey-Chambertin Vieilles Vignes Les Corvées		89.00 €		
<b>VALLÉE DU RHÔNE</b>				
Côtes du Rhône « Luc Baudet »		29.00 €		6.90 €
Vacqueyras AOP Domaine des Ondines		45.00 €		
Saint Joseph Domaine Courbis		69.00 €		
Côte rôtie AOP Domaine Niero		89.00 €		
<b>BEAUJOLAIS</b>				
Julienas La Croisée « Médaillé d'or Domaine du Penlois »		39.00 €		7.90 €
<b>BORDEAUX</b>				
Bordeaux supérieur « Château de Brague réserve BALZAR »		29.00 €		6.50 €
Saint Emillion Grand Cru Château Jean Voisin « Les Cabanes »		45.00 €		9.60 €
Chateau Pontac Monplaisir Pessac Léognan		49.00 €		10.90 €
		Magnum (150cl)		89.00 €
Saint Emillion Grand Cru Tournelle du Pin Figeac		59.00 €		
Duluc de Branaire Ducru Saint-Julien		69.00 €		
Château Haut-Marbuzet Saint-Estephe		89.00 €		

## WHISKEY SELECTION 4cl

Monkey Shoulder, Ecosse, Blended Malt	11.00 €
Fin de Partie "Maison Benjamin Kuentz" France, Single malt	15.00 €
Dalmore 12 ans, Ecosse, Single malt	15.00 €
Jameson, Irlande, Blended	11.00 €

## COLD DRINKS

Fresh orange juice	6.00 €
Lemonade (25cl)	3.90 €
Syrup supplement	0.40 €
Coca-Cola (33cl)	5.00 €
Fruit juice (25cl)*	5.00 €
Orangina (25cl)	5.00 €
Perrier (33cl)	5.00 €
Vittel (25cl)	3.90 €
Velleminfroy still or sparkling (1l)	6.50 €
Hildon still or sparkling (50cl)	5.00 €
Châteldon (1l)	8.40 €
Indian Tonic Water (25cl)	5.00 €

\*Made from fruit concentrate: orange, apple, pineapple  
Pure juice: tomato; Nectar: apricot

## BIÈRES

<b>Draught beers</b>	25cl	50cl
La Météor	5.00 €	9.00 €
Bière française Premium		
Bière du « Mois »	5.90 €	9.80 €
<b>Bottled beers</b>		
Leffe blonde ou brune (33cl)		6.80 €
Bière d'Abbaye authentique		
1664 Blanche (33cl)		6.50 €
Cidre Loïc Raison (25cl)		5.50 €
1664 sans alcool		5.80 €

## ALCOHOL SELECTION 4cl

Rum ambré, Plantation XO, Barbade	13.00 €
*Cognac, Bourgoin verseau, France	13.00 €
Calvados 30 & 40 Extra Old, France	15.00 €
*Vielle Prune de Souillac	13.00 €
Bas-Armagnac, Domaine Laballe Résistance, France	13.00 €
*Framboise Sauvage ou Poire de chez Miclo	13.00 €
Amaretto Adriatico (Roasted ou Bianco)	11.00 €

## HOT DRINKS

Espresso coffee	3.50 €	Chocolate, hot milk	5.00 €	Viennese coffee	5.50 €
Double espresso	5.00 €	Selection of teas	5.00 €	Viennese chocolate	6.00 €
Coffee with cream, cappuccino	5.00 €	Selection of herbal teas	5.00 €	Grog	9.00 €
				Irish coffee	10.00 €