



BRASSERIE  
**BALZAR**

49, rue des écoles, 75005 Paris - 8h00 / 23h30  
Quartier Latin - www.brasseriebalzar.com

SINCE  
1886



- \* MENUS**
- \* Starter or Dessert + Main Course **25.00 €**  
from Monday to Saturday 12 noon to 7:00 pm excluding bank holidays and public holidays
  - \* Starter + Main Course + Dessert every day excluding bank holidays and public holidays **33.00 €**
  - For children's menu please enquire with the Head Waiter **13.00 €**

**STARTERS**

- "Label Rouge" herring fillet with warm potatoes in oil **9.50 €**
- Duck foie gras with toasted farmhouse bread **25.00 €**
- \* Egg Mimosa **7.00 €**
- \* Celery remoulade **6.00 €**
- Leeks in vinaigrette **8.50 €**
- \* Soup of the day **7.00 €**
- \* Museau meat in vinaigrette **7.00 €**
- Vintage "La Quiberonnaise" sardines with toasted bread **13.00 €**
- 6 Very large Burgundy snails **13.00 €**
- \* Plate of crudités **7.00 €**
- Comté cheese soufflé (10 min wait) **11.50 €**
- Selection of fine charcuterie **9.50 €**
- \* Onion soup gratinée **9.00 €**
- Green bean and raw mushroom salad **9.00 €**
- \* Homemade country pâté terrine **9.50 €**
- Bone marrow BALZAR **11.50 €**
- Plate of marinated salmon Balzar style **17.50 €**
- Plank of fine charcuterie BALZAR **19.50 €**
- Mixed BALZAR plank: fine charcuterie and matured cheese **19.50 €**

**MAIN COURSES**

- Grilled AAAAA Troyes chitterling sausage, with grain mustard sauce and homemade French fries **22.00 €**
- "Label Rouge" sauerkraut BALZAR (Frankfurter, smoked belly pork, salt pork knuckle, salt pork spareribs, Montbéliard sausage, and duck leg confit) **26.50 €**
- \* Traditional beef Bourguignon with tagliatelle **21.00 €**
- "Maison Thiol" pigs trotters in bearnaise sauce with homemade French fries **22.50 €**
- Veal sweetbreads fried in Port, Dauphine potatoes **42.00 €**
- \* Duck leg confit with gratin Dauphinois **21.50 €**
- \* Hot or cold roast beef with sauce au poivre or mayonnaise and homemade potato purée **21.50 €**
- Grilled Sirloin steak with sauce au poivre and homemade French fries **26.50 €**
- ½ roast yellow "Landes" free-range chicken **22.50 €**
- Suckling lamb hot or cold with mayonnaise and French fries **23.50 €**
- \* Caesar salad with crispy chicken, cos lettuce and Parmigiano Reggiano **20.00 €**
- Presa Ibérica for 2, sauce au poivre or béarnaise and homemade French fries (10 minutes wait) **59.00 €**
- "Maison Thiol" tripe in Calvados **21.50 €**
- Pan-seared calf's liver in garlic and parsley with homemade potato purée **23.00 €**
- \* Steak tartare BALZAR with green salad and French fries **20.50 €**
- Prime-cut of rump steak with béarnaise sauce, pepper and gratin Dauphinois **26.50 €**

Rib of beef for 2 persons (approx. 1.2 kg) sauce au poivre or béarnaise, with a choice of side dish **69.00 €**

Veal chop (500g), morel cream sauce, tagliatelle **39.00 €**

**WEEKLY DISHES**

- | MONDAY   | TUESDAY   | WEDNESDAY   |
|--|---|---|
| * Blanquette de veau veal stew, vegetables and pilau rice <b>21.00 €</b> | * Saddle of rabbit, traditional mustard sauce and tagliatelle <b>20.00 €</b>          | Calf's head with gribiche sauce <b>22.50 € (Menu* +2.00 €)</b>                            |
| THURSDAY   | FRIDAY  | SATURDAY AND SUNDAY   |
| * Petit salé aux lentilles <b>20.00 €</b>                                | "Bouchot" mussels Marinière with homemade French fries <b>21.50 € (Menu* +2.00 €)</b> | Traditional roast beef in coarse salt (served hot or cold) <b>21.50 € (Menu* +2.00 €)</b> |

**FISH**

- \* Salmon steak in beurre blanc sauce with horseradish and leek fondue **21.50 €**
- Skate wing Grenobloise with steamed potatoes **26.00 €**
- Large sole cooked Meunière or Griddled 500g (depending on availability) **45.00 €**
- Haddock fillet in beurre blanc sauce with steamed potatoes **26.00 €**
- \* Pike quenelles in Nantua sauce with pilau rice **21.50 €**

**SIDE DISHES**

- Fresh green beans **7.50 €**
  - Dauphines potatoes **6.00 €**
  - Sautéed mushroom **7.50 €**
  - Homemade potato Purée **5.00 €**
  - Homemade French fries **5.00 €**
  - Green salad **5.00 €**
  - Vegetarian platter **17.00 €**
  - Gratin Dauphinois **6.00 €**
  - Fondue leeks **6.00 €**
- (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 **13.00 €**
- Iced profiteroles **11.00 €**
- Gourmand coffee **10.00 €**
- Egg-coated fried brioche with Bourbon vanilla ice cream **10.00 €**
- \* Crème caramel **8.00 €**
- L'Instant Gourmand (see after dinner drinks\*) **12.00 €**
- \* Floating Island **7.00 €**
- Traditional Millefeuille **13.00 €**
- "Maison Pariès" Basque cake **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 **13.00 €**
- Valrhona chocolate mousse **8.00 €**
- \* Ice creams and sorbets - Choice of 3 flavours **9.50 €**
- Dame Blanche coupe **10.50 €**
- Colonel: lemon sorbet with a dash of vodka **11.50 €**

Net prices including service charge - cheques are not accepted

## APERITIFS BALZAR

Kir Maison 12cl	6.00 €	Lillet rouge ou blanc 12cl	6.50 €
Kir Royal 13cl	13.00 €	Vermouth La Quintinye, Rouge, Blanc, Dry 12cl	7.00 €
Ricard 4cl	7.00 €	Gewurztraminer Vendanges Tardives 12cl	8.90 €
Pastis Henri Bardouin 4cl	8.00 €		

## 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> Riesling A.O.P Cave Kuenz Bas	75cl	32.00 €	15cl	7.50 €
<b>BEAUJOLAIS</b> Beaujolais Blanc « Le Chêne du Châtelard » Domaine du Penlois		45.00 €		
<b>LOIRE</b> Reuilly Domaine Lafond		35.00 €		7.50 €
<b>BOURGOGNE</b> L'Empreinte Chardonnay blanc		39.00 €		8.00 €
Petit Chablis « Simonnet-Febvre »		45.00 €		9.00 €
Auxey-Duresses Domaine Labry		79.00 €		

## ROSÉ WINES

Pinot Gris Domaine Lafond	75cl	32.00 €	15cl	7.00 €
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## 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	
VDP d'OC « Harmonie » Blanc		49.00 €		
IGP Pays d'OC Les Creisses		49.00 €		

## A.O.C RED WINES

<b>LOIRE</b> Pinot Noir Les Grandes Vignes Domaine Lafond	75cl	35.00 €	15cl	7.50 €
Saumur Champigny « Domaine de la Guilloterie » Médaille d'Or		35.00 €		
<b>BOURGOGNE ROUGE</b> L'empreinte Coteaux Bourguignons		39.00 €		8.00 €
Santenay « Les Charmes » Albert Bichot		69.00 €		14.00 €
Gevrey-Chambertin Vieilles Vignes Les Corvées		89.00 €		
<b>VALLÉE DU RHÔNE</b> Côtes du Rhône « Luc Baudet »		29.00 €		6.50 €
Vacqueyras AOP Domaine des Ondines		45.00 €		
Saint Joseph Domaine Courbis		69.00 €		
Côte rôtie « Les Jumelles » Paul Jaboulet		89.00 €		
<b>BEAUJOLAIS</b> Julienas La Croisée « Médaillé d'or Domaine du Penlois »		39.00 €		
<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 €		10.00 €
Chateau Pontac Monplaisir Pessac Léognan		49.00 €		11.00 €
		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)	4.00 €
Syrup supplement	0.50 €
Coca-Cola (33cl)	5.00 €
Fruit juice (25cl)*	5.00 €
Orangina (25cl)	5.00 €
Perrier (33cl)	5.00 €
Vittel (25cl)	4.00 €
Velleminfroy still or sparkling (1l)	6.50 €
Hildon still or sparkling (50cl)	5.00 €
Châteldon (1l)	8.50 €
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 »	6.00 €	10.00 €
<b>Bottled beers</b>		
Leffe blonde ou brune (33cl)		7.00 €
Bière d'Abbaye authentique 1664 Blanche (33cl)		6.50 €
Cidre Loïc Raison (25cl)		5.50 €
1664 sans alcool		6.00 €

## ALCOHOL SELECTION 4cl

Rum ambré, Plantation XO, Barbade	13.00 €
*Cognac, Bourgoin verseau, France	13.00 €
Calvados 30 & 40 Extra Old, France	15.00 €
*Vieille Prune de Souillac	13.00 €
Bas-Armagnac, Domaine Laballe Resistance, 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 express	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 €

Net prices. Alcohol abuse can be dangerous to your health - drink responsibly.