



BRASSERIE
BALZAR

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

SINCE
1886



- * MENUS** * **Starter or Dessert + Main Course**
from Monday to Friday 12 noon to 5:00 pm excluding bank holidays and public holidays **26.00 €**
For children's menu please enquire with the Head Waiter **13.00 €**

STARTERS

- "Label Rouge" herring fillet with warm potatoes in oil **9.50 €**
Homemade duck foie gras with toasted farmhouse bread **25.00 €**
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| * Mimosa-style hard-boiled eggs 7.00 € | Comté cheese soufflé (10 min wait) 11.50 € |
| * Celery remoulade 6.00 € | Selection of fine charcuterie 10.50 € |
| Leeks in vinaigrette 8.50 € | * Onion soup gratinée 9.00 € |
| * Soup or velouté of the day 7.00 € | Green bean and raw mushroom salad 9.00 € |
| Vintage "La Quiberonnaise" sardines with toasted bread 13.00 € | * Homemade country pâté terrine 9.50 € |
| 6 Very large Burgundy snails 13.00 € | Bone marrow BALZAR 11.50 € |
| * Plate of crudités 7.00 € | Plate of marinated salmon Balzar style 17.50 € |
| Potter meat "Maison Thiol", toasted country bread 8.50 € | Plank of fine charcuterie BALZAR 21.50 € |
| | Mixed BALZAR plank: fine charcuterie and matured cheese et fromages 21.50 € |

MAIN COURSES

- Grilled AAAAA Troyes chitterling sausage, grain mustard sauce and homemade French fries **22.50 €**
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| Seafood sauerkraut BALZAR 34.00 € | |
| Label Rouge" sauerkraut BALZAR (Frankfurter sausage, smoked belly pork, salt pork knuckle, salt pork spareribs, Montbéliard sausage, duck leg confit) 27.50 € | |
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|---|---|
| * Traditional beef Bourguignon with tagliatelle 21.50 € | * Hot or cold roast beef, pepper sauce or mayonnaise, homemade mashed potatoes 21.50 € |
| "Maison Thiol" pig trotter, bearnaise sauce with homemade French fries 22.50 € | Grilled sirloin steak with pepper sauce, homemade French fries 26.50 € |
| * Duck leg confit with gratin Dauphinois 21.50 € | Suckling lamb hot or cold with mayonnaise and homemade French fries 23.50 € |
| Confit pork shoulder "Duroc de Batallé", homemade French fries (10 min wait) 25.00 € | * Caesar salad with crispy chicken, cos lettuce and Parmigiano Reggiano 20.00 € |
| Half roasted free-range yellow Landes chicken 23,00 € | * Beef tartare BALZAR with green salad and homemade French fries 20.50 € |
| | * "Maison Thiol" tripe in Calvados 21.50 € |
| | Pan-seared calf's liver in garlic and parsley with homemade potato purée en persillade, purée Maison 23.00 € |

Rib of beef for 2 persons (approx. 1.2 kg) **69.50 €**
bearnaise or pepper sauce, with a choice of side dish

Veal chop (approx. 500g), morel cream sauce, tagliatelle **39.50 €**

Extra sauce **1.50 €**

WEEKLY DISHES

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|---|---|--|
| MONDAY | TUESDAY | WEDNESDAY |
| * Veal stew, vegetables and pilau rice 21.00 € | * Balzar-style stuffed cabbage 21.00 € | Calf's head with gribiche sauce 22.50 € (Menu* +2.00 €) |
| THURSDAY | FRIDAY | SATURDAY AND SUNDAY |
| * Salted pork with lentils 21.00 € | Auvergne-style cod 21.50 € (Menu* +2.00 €) | Traditional roast beef in coarse salt 22.00 € |

FISH

- * **Fish of the day** (according to availability), horseradish white butter sauce and leek fondue **21.50 €**
Skate wing Grenobloise- style with steamed potatoes **26,50 €**
Large sole cooked Meunière or Griddled 500g (depending on availability) **46.00 €**
Haddock fillet with white butter sauce and poached egg, steamed potatoes **32.00 €**

SIDE DISHES

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|--|-------------------------------------|-----------------------------------|
| Fresh green beans 7.50 € | Homemade potato Purée 5.00 € | Vegetarian platter 17.00 € |
| Pan-fried seasonal mushrooms 7.50 € | Homemade French fries 5.00 € | Gratin Dauphinois 6.00 € |
| | Green salad 5.00 € | Leek fondue 6.00 € |
- (fresh green bean garnish alternative **+2.50 €**)

CHEESE

- Cantal «Entre deux», Saint-Nectaire, Camembert **14.50 €**
A cheese of your choice **9.00 €**

DESSERTS

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| Traditional Tatin tart 13.00 € | Traditional Mille-feuille 13.00 € |
| Iced profiteroles 12.00 € | Rum baba with dark Royal rum 13.00 € |
| Gourmet coffee 10.00 € | * Chocolate mousse 8.50 € |
| Egg-coated fried brioche with Bourbon vanilla ice cream 11.00 € | Pear Belle Hélène 9.50 € |
| * Fresh pineapple 8.00 € | * Ice creams and sorbets 9.50 € |
| * Caramel custard 8.00 € | Choice of 3 flavours |
| The gourmet moment (see digestifs*) 12.00 € | Dame Blanche Sundae 10.50 € |
| * Floating island 7.00 € | Colonel : lemon sorbet with a dash of vodka 11.50 € |

APERITIFS BALZAR

Kir Maison 12cl	6.00 €	Lillet rouge ou blanc 12cl	6.50 €
Kir Royal 13cl	13.50 €	Vermouth La Quintinye,	
Ricard 4cl	7.00 €	Rouge, Blanc, Dry 12cl	7.00 €
Pastis Henri Bardouin 4cl	8.00 €	Gewurztraminer Vendanges Tardives 12cl	9.00 €

DRINKS BALZAR 15cl

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

CHAMPAGNES

La Nature'L de chez Hervé Rafflin	75cl	69.00 €	13cl	13.00 €
Moët & Chandon « Réserve Impérial »		79.00 €		15.00 €
"R" Ruinart brut		89.00 €		

A.O.C WHITE WINES

ALSACE	75cl		15cl	
Riesling A.O.P Cave Kuenz Bas		32.00 €		7.50 €
Domaine Albert Mann Riesling 2022		49.00 €		
LOIRE				
Reuilly Domaine Lafond		35.00 €		7.50 €
SUD				
Clos des Centenaires « Roussanne »		49.00 €		
BOURGOGNE				
L'Empreinte Chardonnay blanc		39.00 €		8.00 €
Petit Chablis « Simonnet-Febvre »		45.00 €		9.50 €
Auxey-Duresses Domaine Labry		79.00 €		
Puligny-Montrachet « Les Levrans »		149.00 €		

ROSÉ WINES

Pinot Gris Domaine Lafond	75cl	32.00 €	15cl	7.50 €
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VINS EN CARAFE

Brouilly Domaine du Penlois	50cl	18.50 €	15cl	6.00 €
Rosé Domaine Joanis Lubéron		18.50 €		6.00 €
Chardonnay blanc Domaine du Penlois		18.50 €		6.00 €

VIN DU SUD

VDP d'OC « Harmonie »	75cl	45.00 €	15cl	
IGP Pays d'OC Les Creisses		59.00 €		

A.O.C RED WINES

LOIRE	75cl		15cl	
Pinot Noir Les Grandes Vignes Domaine Lafond		35.00 €		7.50 €
BOURGOGNE ROUGE				
L'empreinte Coteaux Bourguignons		39.00 €		8.00 €
Santenay « Les Charmes » Albert Bichot		69.00 €		14.00 €
Château de Chassagne-Montrachet « Les Jardins »		79.00 €		
Gevrey-Chambertin Vieilles Vignes Les Corvées		89.00 €		
VALLÉE DU RHÔNE				
Côtes du Rhône « La Touche »		32.00 €		6.50 €
Lirac « Loge 73 »		39.00 €		
Saint-Joseph Domaine Courbis		69.00 €		
BORDEAUX				
Bordeaux supérieur « Château de Brague réserve BALZAR »		29.00 €		6.50 €
Saint-Emillion Grand Cru Château Jean Voisin « Les Cabanes »		45.00 €		10.50 €
Chateau Pontac Monplaisir Pessac Léognan		49.00 €		11.00 €
Chateau Pontac Monplaisir Pessac Léognan	Magnum (150cl)	89.00 €		
Duluc de Branaire Ducru Saint-Julien		69.00 €		
Château Haut-Marbuzet Saint-Estephe		89.00 €		
Château Roc de Cambes Côtes de Bourg		149.00 €		

WHISKEY SELECTION 4cl

Monkey Shoulder, Ecosse, Blended Malt	13.00 €
Fin de Partie "Maison Benjamin Kuentz" France, Single malt	15.00 €
Dalmore 12 ans, Ecosse, Single malt	15.00 €
Jameson, Irlande, Blended	13.00 €
Jim Beam, Bourbon	13.00 €

COLD DRINKS

Fresh orange juice	6.00 €
Lemonade (25cl)	4.50 €
Syrup supplement	0.50 €
Coca-Cola (33cl)	5.50 €
Fruit juice (25cl)*	5.00 €
Orangina (25cl)	5.50 €
Perrier (33cl)	5.50 €
Vittel (25cl)	4.00 €
Celtic still or sparkling (1l)	6.50 €
Hildon still or sparkling (50cl)	5.00 €
Châteldon (1l)	8.50 €
Indian Tonic Water (25cl)	5.50 €

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

BEERS

Draught beers	25cl	50cl
La Météor	5.00 €	9.00 €
Bière française Premium		
Bière du « Mois »	6.00 €	10.00 €
Bottled beers		
Lefte blonde ou brune (33cl)		7.00 €
Bière d'Abbaye authentique		
1664 Blanche (33cl)		7.00 €
Cidre Loïc Raison (25cl)		6.00 €
1664 sans alcool		6.50 €

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 Resistance, France	13.00 €
*Framboise Sauvage ou Poire	
de chez Miclo	13.00 €
Amaretto Adriatico (Roasted ou Bianco)	11.00 €
Get 27	11.00 €

HOT DRINKS

Espresso coffee	3.50 €	Chocolate, hot milk	6.00 €	Viennese coffee	6.00 €
Double express	5.50 €	Selection of teas	5.00 €	Viennese chocolate	7.00 €
Coffee with cream, cappuccino	5.50 €	Selection of herbal teas	5.00 €	Grog	9.00 €
				Irish coffee	10.00 €