



BRASSERIE  
**BALZAR**

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

**SINCE  
1886**



**Homemade  
dishes**

- \* 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 €**
- \* **Mimosa-style hard-boiled eggs** **7.00 €** "Maison Sibilia" Lyonnaise sausage in puff **10.50 €**  
pastry crust served with warm potatoes in oil  
\* **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" **13.00 €** \* **Homemade country pâté terrine** **9.50 €**  
sardines with toasted bread  
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", **8.50 €** Plank of fine charcuterie BALZAR **21.50 €**  
toasted country bread  
Mixed BALZAR plank: fine charcuterie **21.50 €**  
Comté cheese soufflé (10 min wait) **11.50 €** and matured cheese et fromages

**MAIN COURSES**

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

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**

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

**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 €**  
Quenelles de brochet «Maison Sibilia» sauce Nantua, riz pilaf **28.00 €**

**SIDE DISHES**

- 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**

- Traditional Tatin tart **13.00 €** Traditional Mille-feuille **13.00 €**  
Iced profiteroles **12.00 €** \* **Butter and sugar crepes** **7.50 €**  
Gourmet coffee **10.00 €** Rum baba with dark Royal rum **13.00 €**  
Egg-coated fried brioche with Bourbon vanilla ice cream **11.00 €** \* **Chocolate mousse** **8.50 €**  
\* **Fresh pineapple** **8.00 €** Pear Belle Hélène **9.50 €**  
\* **Caramel custard** **8.00 €** \* **Ice creams and sorbets** **9.50 €**  
Choice of 3 flavours  
The gourmet moment (see digestifs\*) **12.00 €** Dame Blanche Sundae **10.50 €**  
Colonel : lemon sorbet with a dash of vodka **11.50 €**  
\* **Floating island** **7.00 €**

## APERITIFS BALZAR

Kir Maison 12cl	6.00 €	Lillet rouge ou blanc 12cl	6.50 €
Kir Royal 13cl	13.50 €	Vermouth La Quintinye, Rouge, Blanc, Dry 12cl	7.00 €
Ricard 4cl	7.00 €	Gewurztraminer Vendanges Tardives 12cl	9.00 €
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	69.00 €	13cl	13.00 €
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 €		7.50 €
Domaine Albert Mann Riesling 2022		49.00 €		
<b>LOIRE</b>				
Reuilly Domaine Lafond		35.00 €		7.50 €
<b>SUD</b>				
Clos des Centenaires « Roussanne »		49.00 €		
<b>BOURGOGNE</b>				
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 Levrons »		135.00 €		

## ROSÉ WINES

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

Red wine	50cl	18.50 €	15cl	6.00 €
Rosé wine		18.50 €		6.00 €
White wine		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

<b>LOIRE</b>	75cl		15cl	
Pinot Noir Les Grandes Vignes Domaine Lafond		35.00 €		7.50 €
<b>BOURGOGNE ROUGE</b>				
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 €		
<b>VALLÉE DU RHÔNE</b>				
Côtes du Rhône « Le Temps est venu » Domaine Ogier		35.00 €		7.50 €
Lirac « Loge 73 »		39.00 €		
Saint-Joseph « Le Passage » Domaine Ogier		69.00 €		
Côte-Rôtie « Mon Village » Domaine Ogier		95.00 €		
<b>BORDEAUX</b>				
Bordeaux supérieur « Château de Brague réserve BALZAR »		29.00 €		6.50 €
Château Layauga-Duboscq Médoc		42.00 €		9.00 €
Château Pontac Monplaisir Pessac Léognan		49.00 €		11.00 €
Château Pontac Monplaisir Pessac Léognan		Magnum (150cl)		89.00 €
Duluc de Branaire Ducru Saint-Julien		74.00 €		
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 €
Châtedon (1l)	8.50 €
Indian Tonic Water (25cl)	5.50 €

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

## BEERS

<b>Draught beers</b>	25cl	50cl
La Météor	5.00 €	9.00 €
<i>Bière française Premium</i>		
Bière du « Mois »	6.00 €	10.00 €
<b>Bottled beers</b>		
Lefte blonde ou brune (33cl)		7.00 €
<i>Bière d'Abbaye authentique</i>		
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 Mico	13.00 €
Amaretto Adriatico (Roasted ou Bianco) 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 €

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