



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**

- Crab meat with avocado tartare, Balzar style **19.00 €**  
Homemade duck foie gras with farmhouse bread **25.00 €**  
Balzar style marinated salmon plate **18.00 €**
- \* **Mimosa-style hard-boiled eggs** **7.50 €** Selection of fine charcuterie **10.50 €**  
\* **Celery remoulade** **6.00 €** \* **Onion soup gratinée** **10.50 €**  
Leeks in vinaigrette **8.50 €** Red Label herring fillets **10.00 €**  
with warm oiled potatoes  
\* **Melon with port wine** **7.50 €** \* **Tomatoes with vinaigrette** **7.50 €**  
Vintage "La Quiberonnaise" **13.50 €** \* **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** **7.50 €** Plank of fine charcuterie BALZAR **21.50 €**  
Potter meat "Maison Thiol", **8.50 €** Mixed BALZAR plank: fine charcuterie **21.50 €**  
toasted country bread and cheese

**MAIN COURSES**

- Grilled AAAAA Troyes chitterling sausage, **22.50 €** \* **Hot or cold roast beef, pepper** **21.50 €**  
grain mustard sauce and homemade French fries **21.50 €** **sauce or mayonnaise, homemade**  
**Label Rouge" sauerkraut BALZAR** **27.50 €** **mashed potatoes**  
(Frankfurter sausage, smoked belly pork, **27.50 €** Grilled sirloin steak with pepper sauce, **27.50 €**  
salt pork knuckle, salt pork spareribs, **Montbéliard sausage, duck leg confit)** **homemade French fries**  
\* **Traditional beef Bourguignon** **21.50 €** Warm or cold roasted lamb leg **23.50 €**  
with tagliatelle with mayonnaise, homemade French fries  
"Maison Thiol" pig trotter, bearnaise **23.00 €** \* **Caesar salad with crispy chicken,** **21.00 €**  
sauce with homemade French fries **cos lettuce and Parmigiano Reggiano**  
\* **Duck leg confit with gratin Dauphinois** **21.50 €** Niçoise salad **22.00 €**  
Duroc de Batallé" confit pork shoulder, **26.50 €** Cooked beef salad with old-style **21.50 €**  
homemade French fries (10 min wait) **mustard vinaigrette, French fries and salad**  
Half roasted free-range yellow **23.50 €** \* **Beef tartare BALZAR with green salad** **20.50 €**  
Landes chicken **and homemade French fries**  
Pan-seared sweetbreads with Port, **39.50 €** Pan-seared calf's liver in garlic and **23.50 €**  
Dauphine potatoes parsley with homemade potato purée

**Rib of beef with bone marrow 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**

- |   |  |  |
|---|--|--|
| <b>MONDAY</b><br>* <b>Rabbit saddle with old-style</b><br><b>mustard sauce, tagliatelle</b><br><b>21.00 €</b> | <b>TUESDAY</b><br>* <b>Duck Parmentier,</b><br><b>green salad</b><br><b>21.00 €</b>                                    | <b>WEDNESDAY</b><br><b>Calf's head with gribiche sauce</b><br><b>22.50 € (Menu* +2.00 €)</b>           |
| <b>THURSDAY</b><br><b>Knife-cut sausage,</b><br><b>mashed potatoes</b><br><b>20.50 €</b>                      | <b>FRIDAY</b><br><b>Bouchot mussels in marinière</b><br><b>sauce, homemade fries</b><br><b>21.50 € (Menu* +2.00 €)</b> | <b>SATURDAY AND SUNDAY</b><br><b>Traditional roast beef</b><br><b>in coarse salt</b><br><b>22.00 €</b> |

**FISH**

- \* **Fish of the day** (depending on availability), **ratatouille and pesto** **21.50 €**  
Skate wing Grenobloise- style with steamed potatoes **26.50 €**  
Large sole cooked Meunière or Griddled 500g (depending on availability) **47.00 €**  
Haddock fillet with white butter sauce and poached egg, steamed potatoes **32.00 €**

**SIDE DISHES**

- Fresh green beans **7.50 €** Homemade potato Purée **5.00 €** Vegetarian platter **17.00 €**  
Dauphine potatoes **6.00 €** Homemade French fries **5.00 €** Gratin Dauphinois **6.00 €**  
Ratatouille **6.50 €** Green salad **5.00 €**

(garnish alternative : Dauphine potatoes **+1.50 €**, Fresh green beans **+2.50 €**)

**CHEESE**

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

**DESSERTS**

- Traditional Tatin tart **13.00 €** \* **Butter and sugar crepes** **7.50 €**  
Iced profiteroles **12.00 €** Rum baba with dark Royal rum **13.00 €**  
Gourmet coffee **10.00 €** \* **Chocolate mousse** **8.50 €**  
Egg-coated fried brioche **11.00 €** Pear Belle Hélène **9.50 €**  
with Bourbon vanilla ice cream \* **Ice creams and sorbets** **9.50 €**  
\* **Fresh pineapple** **8.00 €** **Choice of 3 flavours**  
\* **Caramel custard** **8.00 €** Dame Blanche Sundae **10.50 €**  
Homemade clafoutis **9.00 €** Colonel : lemon sorbet **11.50 €**  
with a dash of vodka  
\* **Floating island** **7.50 €**

## 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		95.00 €		

## 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 Levrans »		139.00 €		

## ROSÉ WINES

Pinot Gris Domaine Lafond	75cl	35.00 €	15cl	7.50 €
Pinot Gris Domaine Lafond		Magnum (150cl)		69.00 €

## VINS EN CARAFE

	50cl		15cl	
Coteaux de l'Ardèche				
Rouge		18.50 €		6.00 €
Rosé		18.50 €		6.00 €
Blanc		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 €
Gevrey-Chambertin Vieilles Vignes Les Corvées		89.00 €		
Chambolle-Musigny « Les Quarantes Ouvrées »		129.00 €		
<b>VALLÉE DU RHÔNE</b>				
Bacchus Ventoux		32.00 €		
Côtes du Rhône « Le Temps est venu » Domaine Ogier		35.00 €		7.50 €
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		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 €
Velleminfroy still or sparkling (50cl)	5.00 €
Châteldon (1l)	8.50 €
Indian Tonic Water (25cl)	5.50 €
Iced Coffee	8.00 €

\*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 €
Bière française Premium		
Bière du « Mois »	6.00 €	10.00 €
<b>Bottled beers</b>		
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 €
Vieux Calvados, 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 €

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