



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

Red Label herring fillets with warm oiled potatoes	10.50 €		
Homemade duck foie gras with farmhouse bread	25.00 €		
* Mimosa-style hard-boiled eggs	7.50 €	* Plate of crudités	7.50 €
* Celery remoulade	6.00 €	Selection of fine charcuterie	10.50 €
Leeks in vinaigrette	8.50 €	Comté cheese soufflé (10 min wait)	11.50 €
* Soup or velouté of the day	7.50 €	* Onion soup gratinée	10.50 €
Vintage "La Quiberonnaise" sardines with toasted bread	13.50 €	Green bean and raw mushroom salad	9.00 €
6 Very large Burgundy snails	13.50 €	* Homemade country pâté terrine	9.50 €
Potter meat "Maison Thiol", toasted country bread	8.50 €	Bone marrow BALZAR	12.00 €
		Plate of marinated salmon Balzar style	17.50 €
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	23.50 €	Half roasted free-range yellow Landes chicken	23.50 €
Seafood sauerkraut BALZAR	29.50 €	* Hot or cold roast beef, pepper sauce or mayonnaise, homemade mashed potatoes	22.00 €
Choucroute Label Rouge du BALZAR (Frankfurter sausage, smoked belly pork, salt pork knuckle, salt pork spareribs, Montbéliard sausage, duck leg confit)	27.50 €	Grilled sirloin steak with pepper sauce, homemade French fries	27.00 €
* Traditional beef Bourguignon with tagliatelle	22.50 €	Suckling lamb hot or cold with mayonnaise and homemade French fries	23.50 €
"Maison Thiol" pig trotter, bearnaise sauce with homemade French fries	23.00 €	* Caesar salad with crispy chicken, cos lettuce and Parmigiano Reggiano	21.00 €
* Duck leg confit with gratin Dauphinois	22.00 €	* Beef tartare BALZAR with green salad and homemade French fries	21.00 €
"Duroc de Batallé" confit pork shoulder, homemade French fries (10 min wait)	26.50 €	Pan-seared calf's liver in garlic and parsley with homemade mashed potato	23.50 €
* "Maison Thiol" tripe in Calvados	21.50 €		
Ribeye steak with bone marrow, pepper sauce or béarnaise sauce, with a choice of side dish (approx. 400g)		35.00 €	
Prime rib with bone marrow, pepper or béarnaise sauce, with a choice of side dish For 2 (approx. 1,2Kg)		69.00 €	
Veal chop (approx. 500g), morel cream sauce, tagliatelle		42.00 €	

WEEKLY DISHES

MONDAY	TUESDAY	WEDNESDAY
* Veal stew, vegetables and pilau rice 21.50 €	* Rabbit saddle with old-style mustard sauce, tagliatelle 21.50 €	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 24.00 €

FISH

* Fish of the day (according to availability), horseradish white butter sauce and leek fondue	22.00 €
Skate wing Grenobloise- style with steamed potatoes	26.50 €
Large sole cooked Meunière or Griddled 500g (depending on availability)	52.00 €
Haddock fillet with white butter sauce and poached egg, steamed potatoes	32.00 €
Seared scallops with a vegetable brunoise	36.00 €

SIDE DISHES

Fresh green beans	7.50 €	Homemade potato Purée	5.00 €	Vegetarian platter	17.00 €
Roasted seasonal vegetables	8.50 €	Homemade French fries	5.00 €	Gratin Dauphinois	6.00 €
		Green salad	5.00 €	Leek fondue	6.00 €

(fresh green bean or roasted seasonal vegetables garnish alternative +2.50 €)

CHEESE

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

DESSERTS

Traditional Tatin tart	13.50 €	* 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 €
* Fresh pineapple	8.00 €	Pear Belle Hélène	9.50 €
* Caramel custard	8.00 €	* Ice creams and sorbets	9.50 €
* Homemade clafoutis	8.50 €	Choice of 3 flavours	
* Floating island	7.50 €	Rum ice cream with raisins	11.00 €
Traditional Mille-feuille	13.50 €		

Prix nets - Service 15% inclus calculé sur Hors T.V.A - La Maison n'accepte pas les chèques

				APERITIFS BALZAR			
Kir Maison 12cl		6.00 €	Suze 4cl		7.00 €		
Kir Royal 13cl		13.50 €	Lillet red or white 12cl		6.50 €		
Ricard 4cl		7.00 €	Martini red or white 12cl		7.00 €		
Pastis Henri Bardouin 4cl		8.00 €	Gewurztraminer Vendanges Tardives 12cl		9.00 €		
				DRINKS BALZAR 15cl			
Negroni du Balzar		12.50 €	Apérol Spritz		11.00 €		
(Cynar, Vermouth la Quintinye rouge, XII Gin)			(Aperol, Prosecco, Perrier)				
Bellini du Balzar		10.00 €	Pampelle Spritz		11.00 €		
(Prosecco, peach purée)			(Pampelle, Prosecco DOC, Perrier)				
			Gin « Nuage » Premium		12.00 €		
				CHAMPAGNES			
			75cl		13cl		
La Nature'L de chez Hervé Rafflin			69.00 €		13.00 €		
Moët & Chandon « Réserve Impérial »			79.00 €		15.00 €		
"R" Ruinart brut			95.00 €				
				A.O.C WHITE WINES			
			75cl		15cl		
ALSACE (Riesling)							
Riesling A.O.P Cave Kuenz Bas			32.00 €		8.00 €		
Domaine Albert Mann Riesling 2022			49.00 €				
LOIRE (Sauvignon)							
Reuilly Domaine Lafond			35.00 €		8.00 €		
VALLÉE DU RHÔNE (Viognier)							
Viognier de Rosine Domaine Ogier			59.00 €				
BOURGOGNE (Chardonnay)							
L'Empreinte Chardonnay blanc			36.00 €				
Chablis Château de Laborde			46.00 €		10.50 €		
Santenay Château de Laborde			79.00 €				
Puligny-Montrachet « Les Levrons »			149.00 €				
				ROSÉ WINE			
			75cl		15cl		
Pinot Gris Domaine Lafond Bio (Pinot Gris)			35.00 €		8.00 €		
				WINES BY THE CARAFE			
			50cl		15cl		
Coteaux de l'Ardèche							
Red (Syrah, Grenache, Merlot)			18.50 €		6.00 €		
Rosé (Syrah, Grenache, Merlot)			18.50 €		6.00 €		
White (Grenache,Sauvignon)			18.50 €		6.00 €		
				SOUTHERN WINE			
			75cl		15cl		
IGP Pays d'OC Les Creisses (Cabernet Sauvignon, Syrah, Grenache, Mourvèdre)			59.00 €				
VDP d'OC « Harmonie » (Cabernet Sauvignon, Merlot, Syrah, Petit Verdot)			45.00 €				
				A.O.C RED WINE			
			75cl		15cl		
LOIRE (Pinot Noir)							
Pinot Noir Les Grandes Vignes Domaine Lafond			35.00 €		8.00 €		
BOURGOGNE ROUGE (Pinot Noir)							
L'empreinte Coteaux Bourguignons			36.00 €				
Côte d'Or Château de Laborde			55.00 €		12.00 €		
Gevrey-Chambertin Vieilles Vignes Château de Laborde			95.00 €				
Chambolle-Musigny Château de Laborde 2019			109.00 €				
Clos Vougeot Grand Cru « Philippe Chéron »			299.00 €				
VALLÉE DU RHÔNE							
Côtes du Rhône « Le Temps est venu » Domaine Ogier (Grenache, Syrah, Mourvèdre)			35.00 €		8.00 €		
Saint-Joseph « Le Passage » Domaine Ogier (Syrah)			69.00 €				
Côte-Rôtie « Mon Village » Domaine Ogier (Syrah)			95.00 €				
BORDEAUX							
Bordeaux supérieur « Château de Brague réserve BALZAR »			29.00 €		6.50 €		
(Merlot, Cabernet Sauvignon, Cabernet Franc)							
Château Layauga-Duboscq Médoc (Merlot, Cabernet Sauvignon, Cabernet Franc)			39.00 €				
Château Layauga-Duboscq Médoc			Magnum (150cl) 69.00 €				
Château Pontac Monplaisir Pessac Léognan (Cabernet Sauvignon, Merlot)			49.00 €		11.00 €		
Château Pontac Monplaisir Pessac Léognan			Magnum (150cl) 89.00 €				
Duluc de Branaire Ducru Saint-Julien							
(Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot)			69.00 €				
Château Haut-Marbuzet Saint-Estephe (Cabernet Sauvignon, Merlot, Cabernet Franc)			89.00 €				
Château Roc de Cambes Côtes de Bourg (Merlot, Cabernet Franc)			149.00 €				
Le Carillon d'Angélus Saint-Emilion Grand Cru (Merlot, Cabernet Franc)			195.00 €				
				WHISKY SELECTION 4cl			
Black Label, Ecosse,							
Blended 12 ans		13.00 €					
Talisker Port Ruighe, Ecosse,							
Single Malt		18.00 €					
				BEERS			
				25cl	50cl		
Draft beer							
La Météor			5.00 €		9.00 €		
Bière française Premium							
Bière du « Mois »			6.00 €		10.00 €		
Bottle							
Leffe 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 €				
Vieux Calvados, France			15.00 €				
Vielle Prune de Souillac			13.00 €				
Bas-Armagnac Tradition « Gelas »			13.00 €				
Poire de chez Miclo			13.00 €				
Amaretto Adriatico Roasted			11.00 €				
Chartreuse Verte Plantes			13.00 €				
Get 27			11.00 €				
				HOT DRINKS			
Espresso coffee		4.00 €	Selection of teas		5.00 €	Viennese hot chocolate	7.00 €
Espresso		6.00 €	Selection of herbal			Grog	9.00 €
Coffee with cream, cappuccino		6.00 €	infusions		5.00 €	Irish coffee	10.00 €
Hot chocolate / Hot milk		6.00 €	Viennese coffee		6.00 €		
All prices include tax. Excessive drinking is dangerous for your health. Please drink responsibly.							

09/2025