



BRASSERIE

# BALZAR

49, rue des écoles, 75005 Paris - 8h00 / 23h30  
Quartier Latin - www.brasseriebalzar.comSINCE  
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              | 19.50 €       |   |                |
| Red Label herring fillets with warm oiled potatoes        | 10.50 €       |   |                |
| Homemade duck foie gras with farmhouse bread              | 25.00 €       |   |                |
| <b>* Mimosa-style hard-boiled eggs</b>                    | <b>7.50 €</b> | <b>* Plate of crudités</b>                              | <b>7.50 €</b>  |
| <b>* Celery remoulade</b>                                 | <b>6.00 €</b> | Pork rillettes "Maison Thiol",<br>toasted country bread | <b>8.50 €</b>  |
| Cervelas sausage with vinaigrette                         | 8.50 €        | <b>* Tomatoes with vinaigrette</b>                      | <b>7.50 €</b>  |
| Vintage "La Quiberonnaise"<br>sardines with toasted bread | 13.50 €       | <b>* Onion soup gratinée</b>                            | <b>10.50 €</b> |
| 6 Very large Burgundy snails                              | 13.50 €       | <b>* Homemade country pâté terrine</b>                  | <b>10.50 €</b> |
| Platter of "Duroc Grande Réserve"<br>cured ham            | 12.00 €       | BALZAR bone marrow                                      | 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 **21.50 €**

## MAIN COURSES

- |   |                |   |                |
|---|----------------|---|----------------|
| Grilled AAAAA Troyes chitterling sausage,<br>grain mustard sauce and homemade French fries  | 23.50 €        | Half roasted free-range yellow<br>Landes chicken                                      | 23.50 €        |
| Balzar's Label Rouge sauerkraut<br>(Frankfurter sausage, smoked belly pork,<br>salt pork knuckle, salt pork spareribs,<br>Montbéliard sausage, duck leg confit) | 28.50 €        | Grilled sirloin steak with pepper sauce,<br>homemade French fries                     | 28,00 €        |
| <b>* Traditional beef Bourguignon<br/>with tagliatelle</b>  | <b>22,50 €</b> | Niçoise salad   | 22,00 €        |
| "Maison Thiol" pig trotter, bearnaise<br>sauce with homemade French fries   | 23.00 €        | <b>* Cooked beef salad with garlic cabbage<br/>and mustard, homemade French fries</b> | <b>21.50 €</b> |
| <b>* Duck leg confit with gratin Dauphinois</b>   | <b>22.00 €</b> | Suckling lamb hot or cold with<br>mayonnaise and homemade French fries                | 23.50 €        |
| "Duroc de Batallé" confit pork shoulder,<br>homemade French fries (10 min wait)   | 26.50 €        | <b>* Caesar salad with crispy chicken,<br/>cos lettuce and Parmigiano Reggiano</b>    | <b>21.00 €</b> |
| <b>* Hot or cold roast beef, pepper<br/>sauce or mayonnaise, homemade<br/>mashed potatoes</b>   | <b>22,50 €</b> | <b>* Beef tartare BALZAR with green salad<br/>and homemade French fries</b>           | <b>21,50 €</b> |
|   |                | Pan-seared calf's liver in garlic<br>and parsley with homemade mashed potato          | 23.50 €        |

Ribeye steak with bone marrow, pepper sauce (approx. 400g) **37.00 €**  
or béarnaise sauce, with a choice of side dishPrime rib with bone marrow, pepper For 2 (approx. 1,2Kg) **74.00 €**  
or béarnaise sauce, with a choice of side dishVeal chop (approx. 500g), morel cream sauce, tagliatelle **42.00 €**

## WEEKLY DISHES

EXCEPT JULY AND AUGUST

- |  |   |   |
|--|---|---|
| <b>MONDAY</b>  | <b>TUESDAY</b>  | <b>WEDNESDAY</b>  |
| <b>* Stuffed tomatoes,<br/>pilaf rice</b> <b>21.50 €</b>                       | <b>* Rabbit saddle with old-style<br/>mustard sauce, tagliatelle</b> <b>21.50 €</b>   | Calf's head with gribiche sauce<br><b>22.50 € (Menu* +2.00 €)</b> |
| <b>THURSDAY</b>  | <b>FRIDAY</b>   | <b>SATURDAY AND SUNDAY</b>  |
| <b>* Bigorre black pudding,<br/>homemade mashed potatoes</b><br><b>21.50 €</b> | Bouchot mussels marinière,<br>homemade French fries<br><b>21.50 € (Menu* +2.00 €)</b> | Traditional roast beef<br>in coarse salt <b>24.00 €</b>           |

## FISH

- \* Fish of the day** (subject to availability), ratatouille and pesto **22.00 €**  
Skate wing Grenobloise-style with steamed potatoes **26.50 €**  
Cod with aioli, steamed vegetables **28.00 €**

## SIDE DISHES

- |                                 |  |                                   |
|---------------------------------|--|-----------------------------------|
| Fresh green beans <b>7.50 €</b> | Homemade mashed potatoes <b>5.00 €</b>                 | Vegetarian platter <b>17.00 €</b> |
| Ratatouille <b>6.00 €</b>       | Homemade French fries <b>5.00 €</b>                    | Gratin Dauphinois <b>6.00 €</b>   |
| Green salad <b>5.00 €</b>       | (fresh green bean garnish alternative <b>+2.50 €</b> ) |                                   |

## CHEESE

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

## DESSERTS

- |                                  |               |                                      |               |
|----------------------------------|---------------|--------------------------------------|---------------|
| Traditional Tatin tart           | 13.50 €       | Rum baba with dark Royal rum         | 13.50 €       |
| Iced profiteroles                | 12.00 €       | Traditional Mille-feuille            | 13.50 €       |
| Gourmet coffee                   | 10.00 €       | <b>* Chocolate mousse</b>            | <b>8.50 €</b> |
| Rum ice cream with raisin        | 11.00 €       | <b>* Ice creams and sorbets</b>      | <b>9.50 €</b> |
| <b>* Caramel custard</b>         | <b>8.00 €</b> | Choice of 3 flavours                 |               |
| <b>* Homemade clafoutis</b>      | <b>9.00 €</b> | Dame Blanche                         | 10.50 €       |
| <b>* Floating island</b>         | <b>7.50 €</b> | Colonel: 2 cl vodka with lime sorbet | 11.50 €       |
| <b>* Butter and sugar crepes</b> | <b>7.50 €</b> |                                      |               |

## 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 €
Campari 12cl	7.50 €		

## DRINKS BALZAR

Negroni du Balzar (Cynar, Vermouth la Quintinye rouge, XII Gin)	12.50 €	Apérol Spritz (Aperol, Prosecco, Perrier)	11.00 €
Bellini du Balzar (Prosecco, peach purée)	10.00 €	Pampelle Spritz (Pampelle, Prosecco DOC, Perrier)	11.00 €
Saint-Germain Spritz (Elderflower liqueur, Prosecco, Perrier)	11.00 €	Gin « Nuage » Premium	12.00 €

## CHAMPAGNES

La Nature'L de chez Hervé Rafflin	75cl	69.00 €	13cl	13.00 €
La Nature'L de chez Hervé Rafflin		Magnum (150cl)	119.00 €	
"R" Ruinart brut			95.00 €	

## A.O.C WHITE WINES

<b>ALSACE</b> (Riesling)	75cl		15cl	
Riesling A.O.P Cave Kuenz Bas		32.00 €		8.00 €
Domaine Albert Mann Riesling 2022		49.00 €		
<b>LOIRE</b> (Sauvignon)				
Reuilly Domaine Lafond		35.00 €		8.00 €
<b>VALLÉE DU RHÔNE</b> (Viognier)				
Viognier de Rosine Domaine Ogier		59.00 €		
<b>BOURGOGNE</b> (Chardonnay)				
L'Empreinte Chardonnay blanc		36.00 €		
Chablis Domaine Séguinot Bordet		49.00 €		11,00 €
Puligny-Montrachet « Les Levrans »		149.00 €		

## ROSÉ WINE

Pinot Gris Domaine Lafond Bio (Pinot Gris)	75cl	35.00 €	15cl	8.00 €
Rosé du mois		29.00 €		7.00 €

## WINES BY THE CARAFE

Coteaux de l'Ardèche	50cl		15cl	
Rouge (Syrah, Grenache, Merlot)		18.50 €		
Rosé (Syrah, Grenache, Merlot)		18.50 €		
Blanc (Grenache, Sauvignon)		18.50 €		

## SOUTHERN WINE

IGP Pays d'OC Les Creisses (Cabernet Sauvignon, Syrah, Grenache, Mourvèdre)	75cl	59.00 €	15cl	
Clos Mortillet Languedoc Bio (80% Syrah, 20% Cinsault)		29.00 €		

## A.O.C RED WINE

<b>LOIRE</b> (Pinot Noir)	75cl		15cl	
Pinot Noir Les Grandes Vignes Domaine Lafond Bio		35.00 €		8.00 €
<b>BOURGOGNE ROUGE</b> (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		349.00 €		
<b>VALLÉE DU RHÔNE</b>				
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 €		
<b>BORDEAUX</b>				
Bordeaux supérieur « Château de Brague réserve BALZAR » (Merlot, Cabernet Sauvignon, Cabernet Franc)		29.00 €		6.50 €
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 Lynch-Moussas Pauillac 2018 (Cabernet Sauvignon, Merlot)		79.00 €		
Château Haut-Marbuzet Saint-Estephe (Cabernet Sauvignon, Merlot, Cabernet Franc)		89.00 €		
Château Cantenac Brown Margaux (Cabernet Sauvignon, Cabernet Franc, Merlot, Petit verdot)		89.00 €		
Château Tertre Roteboeuf Saint-Emilion Grand Cru (Merlot, Cabernet Franc)		349.00 €		

## WHISKY SELECTION

Black Label, Ecosse,	4cl	
Blended 12 ans		13.00 €
Talisker Port Ruighe, Ecosse,		
Single Malt		18.00 €

## COLD DRINK

Fresh orange juice	6.00 €
Lemonade (25cl)	5.00 €
Supplément sirop	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 €
Ice Tea (25cl)	5.00 €
Iced coffee	8.00 €

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

## BEERS

<b>Pression</b>	25cl	50cl
La Météor	5.00 €	9.00 €
<b>Bouteille</b>		
Leffe blonde ou brune (33cl)		7.00 €
<b>Bière d'Abbaye authentique</b>		
1664 Blanche (33cl)		7.00 €
Cidre Loïc Raison (25cl)		6.00 €
1664 sans alcool		6.50 €

## ALCOHOL SELECTION

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 Williams	13.00 €
Amaretto Adriatico Roasted	11.00 €
Chartreuse Verte Plantes	13.00 €
Get 27	11.00 €
Génépi / Verveine « De Michellot »	13.00 €

## HOT DRINKS

Espresso coffee	4.00 €	Selection of teas	5.00 €	Viennese hot chocolate	7.00 €
Double 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.