



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 potatoes dressed with oil	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	9.00 €	Comté cheese soufflé (10 min wait) 12.50 €
* 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 €
Pork rillettes "Maison Thiol", toasted country bread	8.50 €	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, grain mustard sauce and homemade French fries	24.00 €	Half roasted free-range yellow Landes chicken	24.00 €
Seafood sauerkraut BALZAR	29.50 €	* Hot or cold roast beef, pepper sauce or mayonnaise, homemade mashed potatoes	22.50 €
Balzar's Label Rouge sauerkraut (Frankfurter sausage, smoked belly pork, salt pork knuckle, salt pork spareribs, Montbéliard sausage, duck leg confit)	28.50 €	Grilled sirloin steak with pepper sauce, homemade French fries	28.00 €
* Traditional beef Bourguignon with tagliatelle	23.00 €	Suckling lamb hot or cold with mayonnaise and homemade French fries	24.00 €
"Maison Thiol" pig trotter, bearnaise sauce with homemade French fries	23.50 €	* Caesar salad with crispy chicken, cos lettuce and Parmigiano Reggiano	21.50 €
* Duck leg confit with gratin Dauphinois	22.50 €	* Beef tartare BALZAR with green salad and homemade French fries	21.50 €
"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	24.00 €
* "Maison Thiol" tripe in Calvados	22.00 €		
Ribeye steak with bone marrow, pepper sauce or béarnaise sauce, with a choice of side dish		(approx. 400g)	37.00 €
Prime rib with bone marrow, pepper or béarnaise sauce, with a choice of side dish		For 2 (approx. 1,2Kg)	74.00 €
Veal chop (approx. 500g), morel cream sauce, tagliatelle			42.00 €

WEEKLY DISHES

MONDAY	TUESDAY	WEDNESDAY
* Veal stew, vegetables and pilau rice 21.50 €	* Salted pork with lentils 21.00 €	Calf's head with gribiche sauce 22.50 € (Menu* +2.00 €)
THURSDAY	FRIDAY	SATURDAY AND SUNDAY
* Traditional French chicken stew with vegetables, pilaf rice 21.50 €	Auvergne-style salt 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	27.00 €
Large sole cooked Meunière or Griddled 500g (depending on availability)	58.00 €
Haddock fillet with white butter sauce and poached egg, steamed potatoes	34.00 €
Pike quenelles with Nantua sauce and pilaf rice	28.50 €

SIDE DISHES

Fresh green beans	7.50 €	Homemade mashed potatoes	5.00 €	Vegetarian platter	18.00 €
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 €	* Grandmother-style pound cake with crème anglaise	7.50 €
Iced profiteroles	12.00 €	* Chocolate mousse	8.50 €
Gourmet coffee	10.00 €	Pear Belle Hélène	9.50 €
* Fresh pineapple	8.00 €	* Ice creams and sorbets	9.50 €
* Caramel custard	8.00 €	Choice of 3 flavours	
* Homemade clafoutis	8.50 €	Colonel: 2 cl vodka with lime sorbet	11.50 €
* Floating island	7.50 €	Rum ice cream with raisins	11.00 €
Traditional Mille-feuille	13.50 €		
Rum baba with dark Royal rum	13.50 €		

Prices include VAT and a 15% service charge calculated on the pre-tax amount. Cheques are not accepted.

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	12.50 €	Aperol 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)	
Saint-Germain Spritz	11.00 €	Gin « Nuage » Premium	12.00 €
(Elderflower liqueur, Prosecco, Perrier)			
CHAMPAGNES			
La Nature'L de chez Hervé Rafflin		75cl	13cl
La Nature'L de chez Hervé Rafflin		Magnum (150cl)	
"R" Ruinart brut		69.00 €	13.00 €
		119.00 €	
		95.00 €	
A.O.C WHITE WINES			
ALSACE (Riesling)		75cl	15cl
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 Domaine Séguinot Bordet		49.00 €	11,00 €
Puligny-Montrachet « Les Levrans »		149.00 €	
ROSÉ WINE			
Pinot Gris Domaine Lafond Bio (Pinot Gris)		75cl	15cl
		35.00 €	8.00 €
WINES BY THE CARAFE			
		50cl	15cl
Coteaux de l'Ardèche			
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	15cl
		59.00 €	
A.O.C RED WINE			
LOIRE (Pinot Noir)		75cl	15cl
Pinot Noir Les Grandes Vignes Domaine Lafond Bio		35.00 €	8.00 €
BOURGOGNE ROUGE (Pinot Noir)			
L'empreinte Coteaux Bourguignons		36.00 €	
Côte d'Or Château de Laborde		55.00 €	12.00 €
Côte de Nuits-Villages Domaine Pillot-Henry		59.00 €	
Gevrey-Chambertin Vieilles Vignes Château de Laborde		95.00 €	
Clos Vougeot Grand Cru		349.00 €	
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)		59.00 €	
Châteauneuf du Pape Château Cristia (Grenache)		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 Tertre Roteboeuf Saint-Emilion Grand Cru (Merlot, Cabernet Franc)		349.00 €	
WHISKY SELECTION		BEERS	
	4cl		
Black Label, Ecosse,		Draught	25cl 50cl
Blended 12 ans	13.00 €	La Météor	5.00 € 9.00 €
Talisker Port Ruighe, Ecosse,		Bière française Premium	
Single Malt	18.00 €	Beer of the month	6.00 € 10.00 €
COLD DRINK		Bottle	
		Leffe blonde (33cl)	7.00 €
Fresh orange juice	6.00 €	Bière d'Abbaye authentique	
Lemonade (25cl)	5.00 €	1664 Blanche (33cl)	7.00 €
Syrup supplement	0.50 €	Cidre Loïc Raison (25cl)	6.00 €
Coca-Cola (33cl)	5.50 €	1664 alcohol-free	6.50 €
Fruit juice (25cl)*	5.00 €		
Orangina (25cl)	5.50 €	ALCOHOL SELECTION	4cl
Perrier (33cl)	5.50 €		
Vittel (25cl)	4.00 €	Rum ambré, Plantation XO, Barbade	13.00 €
San Benedetto still or sparkling (1l)	6.50 €	Vieux Calvados, France	15.00 €
San Benedetto still or sparkling (50cl)	5.00 €	Vieille Prune de Souillac	13.00 €
Châteldon (75cl)	8.50 €	Bas-Armagnac Tradition « Gelas »	13.00 €
Indian Tonic Water (25cl)	5.50 €	Poire Williams	13.00 €
Ice Tea (25cl)	5.00 €	Amaretto Giffard	11.00 €
Iced coffee	8.00 €	Chartreuse Verte Plantes	13.00 €
* Made from fruit concentrate: orange, apple, pineapple		Get 27	11.00 €
Pure juice: tomato; Nectar: apricot		Génépi / Verveine « De Michellot »	13.00 €
HOT DRINKS			
Espresso coffee	4.00 €	Selection of teas	5.00 €
Double espresso	6.00 €	Selection of herbal	
Coffee with cream, cappuccino	6.00 €	infusions	5.00 €
Hot chocolate / Hot milk	6.00 €	Viennese coffee	6.00 €
		Viennese hot chocolate	7.00 €
		Grog	9.00 €
		Irish coffee	10.00 €
All prices include tax. Excessive drinking is dangerous for your health. Please drink responsibly.			