



BALTHASAR

CAFE BAR RESTAURANT

STARTERS

PUMPKIN CREAMSOUP PUMPKINCHIPS PUMPKIN OIL ROASTED PUMPKINSEEDS	7,80 €
BRUSCHETTA ROASTED COUNTRY BREAD TOPPED WITH TOMATO, GARLIC AND ONION	7,80 €
BEEF TATAR 'ALLER RETOUR' FROM BLACK ANGUS FILET STEAK ORGANIC EGG SUNNY SIDE UP BABY SPINACH ROASTED COUNTRY BREAD	16,80 €
CEVICHE RAW MARINATED FJORD SALMON GUACAMOLE MANGO SWEET POTATO	16,30 €
WILD SHRIMPS SUGAR PEPPERS SALAD MINT SESAME DRESSING	16,80 €
MEDITERRANEAN SALAD OF GRILLED VEGETABLES BOCCONCINI DI BUFFALO VEGETARIAN BASIL PESTO	14,60 €
VITELLO TONNATO	13,60 €
POACHED VEAL SERVED COLD WITH A TUNA AND ANCHOVY MAYONNAISE	
ANTIPASTI MISTO FOR 1 PERSON FOR 2 PERSONS	11,90 € 16,90 €
PROSCIUTTO MELON VITELLO TONNATO CAPRESE DI BUFFOLA MARINATED VEGETABLES OLIVES SALAD OF BELUGA LENTILS PARMESAN	
CARPACCIO DI MANZO	13,60 €
THIN SLICES OF RAW FILLET STEAK ROCKET SALAD PARMESAN CHEESE	
CONTRA CARPACCIO	16,40 €
SEARED SLICES OF FILLET STEAK TOPPED WITH CELERY, LEMON, PARMESAN CHEESE AND A DRIZZLE OF OLIVE OIL	
TRIS DI BALTHASAR	17,60 €
SELECTION OF CARPACCIO DI MANZO VITELLO TONNATO SALMON TATAKI ON WAKAME ALGAE SALAD	

SALADS

BETROOT SALAD WITH APPLES, GOATS CHEESE AND FIG MUSTARD VEGETARIAN	13,80 €
ROASTED CHICKEN BREAST STRIPS AND POTATO SLICES ON LEAF SALAD WITH WILD HERBS	16,80 €
BALTHASARS THREE OF A KIND VEGAN	14,80 €
THREE SALADS CAULIFLOWER POMEGRANATE FIRE BEANS QUINOA	
BUDDHA BOWL VEGETARIAN WITH TERIYAKI CHICKEN	15,30 € 18,90 €
OVEN PUMPKIN WILD HERBS CAULIFLOWER POMEGRANATE MARINATED EDAMAME CURRY PEANUTS NATURAL RICE RASPBERRIES SWEET POTATO CHIPS	
THAI TERIYAKI SALAD	19,40 €
CHINESE CABBAGE SALAD WITH ASIAN FLAVOURS AND SLICES OF SIRLOIN STEAK	
SALAD OLIVIER HOME-PICKLED FJORD SALMON RUSSIAN POTATO SALAD	16,30 €
SALAT NICOISE	19,60 €
GRILLED TUNA (HALF RAW) ROMAINE HEARTS ANCHOVIES GREEN BEANS OLIVES ORGANIC EGG	

ALL DISHES MAY CONTAIN ALLERGIC INGREDIENTS



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PASTA

TAGLIATELLE AI FUNGHI VEGETARIAN TAGLIATELLE WITH FRESH CHANTERELLES	14,80 €
HOMEMADE ARTICHOKE RAVIOLI CARCIOFINI SALSICCIA FRESCA POMODORRO OLIVE	18,90 €
ORECCHIETTE WITH SARDINIAN LAMB SUGO MOUNTAIN MINT PECORINO ROMANO	15,80 €
SPAGHETTI "AGLIO, OLIO E PEPERONCINI" SERVED ON THIN SLICES OF RAW FILLET STEAK	17,80 €
HOMEMADE PUMPKIN GNOCCHI HOKKAIDO WHITE WINE PARMIGIANO REGGIANO VEGETARIAN	15,30 €

MAIN COURSE

BENGALESE VEGETABLE CURRY VEGETARIAN SWEET POTATO CAULIFLOWER LEAF SPINAT TOFU COCOS GINGER BASMATI RICE	15,80 €
CHICKEN-TIKKA-MASSALA ROASTED MARINATED CHICKEN SPICY COCONUT-CURRY SAUCE BASMATI RICE	16,40 €
WIENER SCHNITZEL BREADCRUMBED AND FRIED VEAL SCALLOP SERVED WITH CUCUMBER POTATOE SALAD AND BACON	22,60 €
SHREDDED BEEF 'CALIFORNIA STYLE' SWEET POTATO FRIES TOMATO ONION RELISH	21,60 €
VEAL MEDALLIONS STONE MUSHROOMS BROCCOLI BRIOCHE DUMPLING	31,80 €
FJORD SALMON FRIED ON THE SKIN POTATO-ZUCCHINIGRATINE TARRAGON SAUCE	26,80 €
SHORT FRIED TUNA TERIYAKI STYLE (SUSHI QUALITY/HALF RAW) CHINESE VEGETABLES TURMERIC RICE	29,80 €

DESSERT

BUTTERMILK PANNA COTTA GRILLED NECTARINES PISTACCHIO BRITTLE VEGETARIAN	7,30 €
MELTING CHOCOLATE TART VANILLA ICE CREAM HOT CHERRIES VEGETARIAN	7,30 €
CRÈME BRÛLÉE VEGETARIAN	7,30 €

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