

BĂLȚ

BIENVENUE
À LA MAISON



SPRITZ TIME 15

Aperol Spritz

Aperol – Prosecco – Sparkling water

Campari Spritz

Campari – Prosecco – Sparkling water

Hugo Spritz

Elderflower liqueur – Prosecco – Sparkling water

Limoncello Spritz

Limoncello – Prosecco – Sparkling water

Italicus Spritz

Italicus | Bergamot and citron notes – Prosecco – Sparkling water

Sarti Spritz

Sarti – Orange – Passion fruit – Mango – Prosecco – Sparkling water

Fiero Spritz

Martini Fiero – Orange – Prosecco – Sparkling water

COCKTAILS 17

Tarte Tatin

Amber Rum – Sugar Syrup – Cinnamon – Ginger Beer – Lime
– Apple Juice

Bourbon Smash

Bourbon – Maple syrup – Orange and lemon juice – Angostura Bitters
– Sparkling water

Mojito

Havana 3 Rum – Lime Juice – Sugar – Sparkling Water – Mint Leaves
– Lime

Caipirinha

Cachaça – Lime Juice – Sugar

Daiquiri

Havana 3 Rum – Lime Juice – Sugar Syrup

Piña Colada

Havana 3 Rum – Pineapple Juice – Coconut Cream

Cosmopolitan

Zubrówka Vodka – Cointreau – Cranberry Juice – Lime Juice

Moscow Mule

Zubrówka Vodka – Lime Juice – Ginger Beer

Espresso Martini

Zubrówka Vodka – Coffee liqueur – Espresso

Old Fashioned

Bulleit bourbon – Sugar Syrup – Angostura Bitter

Negroni

Hendrick's gin – Campari – Red vermouth

Porn Star Martini

Zubrówka vodka – Passion fruit liqueur – Passion fruit purée
– Vanilla syrup – Lime juice – Prosecco

MOCKTAILS 14

This Is Not a Gin Tonic

JNPR No. 1 – Tonic

Tropical Fresh

Pineapple & orange juice – Grenadine syrup – Lime juice

This Is Not a Negroni

VRMH No. 1 – JNPR No. 1 – BTTR No. 1

Berry Fizz

Cranberry Juice – Mixed Berry Purée – Sugar Syrup

This Is Not a Paloma

JNPR No. 3 – Grapefruit juice – Sugar syrup – Lemon juice
– Sparkling water

This Is Not a Spritz

SPRZ N°1 – Tonic Water

Floreale Spritz

Martini Floreale – Chamomile – Tonic

Vibrante Spritz

Martini Vibrante – Floral, Sweet & Bitter Notes – Tonic

TAPAS

SMALL BITES TO SHARE 7

CRISPY THYME PANISSE FRIES



Freshly Ground Black Pepper

WHIPPED RICOTTA



Fresh Herbs – Focaccia

CRISPY VEGETABLE GYOZA



Teriyaki Sauce – Toasted Sesame Seeds

ROASTED BEETROOT HUMMUS



Toasted Pine Nuts – Warm Pita

SPICED GUACAMOLE



Tortilla Chips

REFRESHMENTS

Coca-Cola, Coca-Cola Zero | 33 cl 6.20

Orangina, Fuze Tea Peach, Schweppes, Sprite, Lemonade
| 25 cl 6.20

Flavoured Syrup & Lemonade | 25 cl 6.50

Fever Tree : Ginger Beer, Ginger Ale, Tonic Water | 20 cl 7

Red Bull | 25 cl 7

Orange, Apple, Pineapple, Tomato, Strawberry, Apricot, Grapefruit
| 25 cl 6.20

Freshly Squeezed Juice : Orange, Lemon, Grapefruit | 20 cl 7.50

COFFEE & TEA

Espresso 3.65

Espresso Macchiato 3.75

Long coffee 3.85

Double Espresso, Coffee with cream 5.10

Cappuccino 5.6

Hot chocolate, Flat white, Latte coffee, Iced coffee, Iced latte 7

Matcha latte, Soy | Almond Cappuccino 7

Selection of Teas & Herbal Infusions 6

*Kusmi teas : Earl Grey | Mint Green Tea | Four Red Berries | Black Anastasia
Green tea | English breakfast*

Herbal Teas: Verbena - Mint | Chamomile

BEERS

DRAFT

Tuborg 4.6% | 25 cl 6

Tuborg 4.6% | 50 cl 11

Grimbergen Blonde 6.7% | 25 cl 7

Grimbergen Blonde 6.7% | 50 cl 11

IPA Brooklyn 6% | 25 cl 8

IPA Brooklyn 6% | 50 cl 12

BOTTLES

Corona | 33 cl 8.5

Carlsberg | 33 cl 8.5

La Sentinelle Blanche | 33 cl 8.5

Heineken 0° | 33 cl 8.5

MINERAL WATERS

Still Mineral Water | 50 cl 5.50

Still Mineral Water | 100 cl 7.20

Sparkling Water | 50 cl 5.50

Sparkling Water | 100 cl 7.20

Perrier | 33 cl 6.20

APERITIF DRINKS

Pastis | 2 cl 7

Ricard | 2 cl 7

Rosso or Bianco Martini | 5 cl 8

Campari | 4 cl 8

Rozès Ruby Port | 5 cl 8

Rozès White Port | 5 cl 8

Suze | 4 cl 8

SPIRITS

VODKA | 4 cl

Zubrówka 11

Absolut 12

Grey Goose 15

WHISKIES | 4 cl

Toki Suntory 16

Jack Daniels Old N°7 13

Monkey Shoulder 13

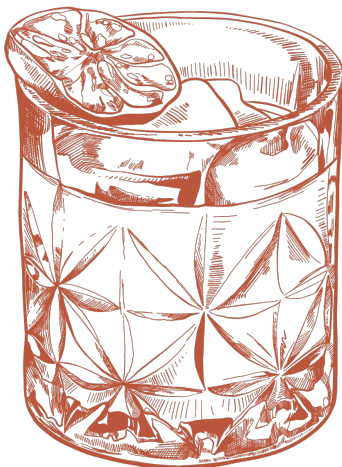
Woodford Reserve Rye 14

Woodford Reserve Bourbon 14

J&B 11

Benriach Original 18

Bushmills 16 year old 25



TEQUILA | 4 cl

El Jimador Blanco 11

Patrón Silver 18

Patrón Reposado 20

Mezcal Del Maguey Vida 15

GIN | 4 cl

Beefeater 11

Bombay Sapphire 14

Hendrick's 15

Gin Mare 15

Gin 44° 16

RUM | 4 cl

Havana 3 años 11

Havana 7 años 13

Diplomático 15

Barlo Vento 12

Brugal 1888 20

Pyrat XO 25

DIGESTIFS | 4 cl

Cognac Hennessy 16

Cointreau 10

Grand Marnier 12

Golden 8 Poire 12

Get 27 10

Green Chartreuse 10

Amaretto 10

Pear Eau-de-Vie 10

Kahlúa 10

Limoncello 10

Baileys 10

BALM RESTAURANT



ROSÉ WINES

	15cl	75cl
GRENACHE CINSAULT «Domaine Château Ste Roseline	8.5	38
IGP Méditerranée <i>Light – Fruity</i>		
GRENACHE CINSAULT – Les Charmes	9	40
AOP Côtes de Provence <i>Fruity – Generous – Lively</i>		

WHITE WINES

CHARDONNAY «Domaine St Germain»	9	49
AOP Bourgogne <i>Rich – Aromatic</i>		
CHARDONNAY «Domaine Chartron & Trebuchet»	—	85
AOP Rully 1er Cru <i>Refined – Round</i>		
ROLLE «Domaine Château Ste Roseline» – La Perle	8.5	38
IGP Méditerranée <i>Fresh – Floral</i>		
SAUVIGNON BLANC «Famille Gaillard»	10	47
AOP Touraine <i>Balanced – Rich</i>		
SAUVIGNON BLANC «Domaine Michel Redde»	–	67
AOP Pouilly Fumé <i>Lively – Mineral – Generous</i>		
CHENIN BLANC «Le Chant du Coq»	11	53
Afrique du Sud <i>Fresh – Long Finish</i>		

RED WINES

MALBEC MERLOT «Domaine Château Villotte» Bordeaux Supérieur <i>Round – Generous</i>	8.5	42
CABERNET MERLOT «Domaine La croix Montlabert» ST Emilion Grand Cru <i>Velvety – Intense</i>	—	89
PINOT NOIR «Domaine St Germain» AOP Bourgogne <i>Delicate – Oaky</i>	10	48
SYRAH CABERNET «Château Ste Roseline» – La Perle IGP Méditerranée <i>Light – Fruity</i>	8.5	38
CABERNET FRANC «Domaine Bruneau Dupuy» AOP St-Nicolas-de-Bourgueil <i>Elegant – Complex</i>	10.5	52
SYRAH AOC Côte Rôtie <i>Powerful – Deep</i>	—	90
SYRAH GRENACHE «Domaine Gérard Bertrand» AOP Corbières <i>Spicy – Round – Elegant</i>	9	40
GRENACHE SYRAH «Domaine de Montvac» AOP Vacqueyras <i>Round – Distinctive – Full bodied</i>	11	65

CHAMPAGNES | PROSECCO

GLERA «Domaine Castello Di Roncade» DOC Treviso	10	45
CHARDONNAY «Taittinger Brut» AOP Champagne	17	110
CHARDONNAY PINOT NOIR «Taittinger Rosé» AOP Champagne	20	150
CHARDONNAY «Ruinart Blanc de Blancs» AOP Champagne	—	200

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2 RUE COSTES ET BELLONTE
hello@balm-restaurant.com | 04 12 04 17 44