

BĂLȚ

AUTUMN PRELUDES

THE CRISPY EGG 13

Mushroom Velouté - Crushed Hazelnuts - Garlic & Parsley Crumble

BUTTERNUT & COCONUT VELOUTÉ 10

Roasted Butternut Squash - Coconut Milk - Red Curry Espuma - Toasted Pumpkin Seeds

ROASTED SWEET POTATO 12

Whipped Ricotta with Fresh Herbs - Crunchy Hazelnuts - Aged Cheddar Shavings

BEEF TATAKI 14

Ponzu Sauce - Avocado Cream - Tapioca Crisps - Spring Onion

SALADS FROM AROUND THE WORLD

NICE | MARRAKECH 18

Crispy Spiced Falafel - Tricolour Quinoa - Cumin Hummus - Tomato - Cucumber - Fresh Parsley - Mint - Marrakech Dressing with Ras el Hanout, Honey & Lemon

NICE | STOCKHOLM 18

Salmon Gravlax - Beetroot - Granny Smith Apple - Cranberries - Crushed Walnuts - Iceberg Lettuce - Swedish Dressing with Dill, Honey & Mustard

NICE | LOS ANGELES 18

Chicken - Honey-Glazed Bacon - Cheddar - Avocado - Peanuts - Crispy Onion - Romaine Lettuce - Croutons - Caesar Dressing

BALM SELECTION

CHEESEBURGER BALM 21

Brioche Bun - Cheddar - Beef Patty - Bacon - Caramelised Onion - Tomato - BALM Fries - Mixed Salad Leaves - Burger Sauce

VEGGIE BURGER 21

Brioche Bun - Cheddar - Plant-Based Patty - Caramelised Onion - Tomato - BALM Fries - Mixed Salad Leaves - Burger Sauce

TRUFFLE BRIOCHE CROQUE-MONSIEUR 19

Thick-Cut Brioche - Creamy Truffle Sauce - Cooked Ham - Emmental Cheese - Mixed Salad Leaves

AVOCADO TOAST 21

Laminated Brioche - Smoked Salmon - Homemade Spiced Guacamole - Poached Egg - Mixed Salad Leaves



SIGNATURE DISHES

ANGUS BAVETTE STEAK | 200G 26 🌾

Pepper Sauce

GLAZED PORK TENDERLOIN 22 🍷

Soy & Honey Reduction – Toasted Sesame Seeds – Roasted Young Carrots with Tops

SLOW-BRAISED LAMB SHOULDER 25 🍷

Rosemary & Garlic – Rich Jus & Roasted Figs – Parsnip Mousseline

CHICKEN SKEWER “SPICE ROUTE” 20 🍷🍴

Marinated with Honey & Garam Masala – Red Onion – Apricot – Butternut Squash – Coriander

SEARED SALMON FILLET 21

Skin-side down – Slow-Cooked Beluga Lentil Ragout with Pan Juice – Crispy Bacon

PAN-SEARED CANNES BAY SEA BREAM FILLET 23 🌾🍷

Skin-side down – Zaatar Chickpea Purée – Pomegranate Sauce Vierge – Coriander – Lime

SQUID IN GREEN CURRY 19 🌾

Coconut Milk – Lemongrass – Tender Vegetables

CREAMY TRUFFLE RISOTTO 21 🌾🍴

Arborio Rice – Parmesan – Fresh Autumn Truffle

FOREST-STYLE GNOCCHI GRATIN 18 🍴🍷🍴

Gorgonzola Cream – Mushrooms – Wilted Spinach – Diced Squash – Walnut Kernels

SIDE DISHES 6

THAI JASMINE RICE WITH GOLDEN SESAME 🌾🍴🍷🍴

CRUSHED BUTTERNUT SQUASH WITH BROWN BUTTER 🌾🍴

BABY POTATOES 🌾🍴🍴

Sautéed with garlic & Rosemary

SPICED BALM FRIES 🌾🍴🍴

STEAMED VEGETABLES & FLEUR DE SEL 🌾🍴🍴

LUNCH MENU 27.50

FROM MONDAY TO FRIDAY

DISH OF THE DAY & COFFEE WITH SWEET TREATS

DISH OF THE DAY 22

SEASONAL DESSERTS

SELECTION OF CHEESES 12

Jam – Mixed Salad Leaves

AUTUMN PAVLOVA 12

Crispy Meringue – Chestnut Mascarpone Cream – Blackcurrant Ice Cream

DECADENT CHOCOLATE MOUSSE 11

Puffed Kasha – Fleur de Sel

THIN APPLE TART 11

Freshly Baked to Order – Vanilla Ice Cream – Salted Butter Caramel Sauce

VANILLA & SPECULOOS CHEESECAKE 12

Speculoos Biscuit Base – Smooth Vanilla Cream – Caramelised Pecans

FRESH FRUIT DELIGHT 10

Seasonal Fresh Fruit – Lemon Verbena Granita

COFFEE & SWEET TREATS 10

Hot Beverage – Served with Three Mini Desserts

WINES BY THE GLASS

«DOMAINE CHÂTEAU STE ROSELINE» – LA PERLE 8.5

IGP Méditerranée – Light & Fruity – Red | Rosé | White

CHENIN BLANC – «LE CHANT DU COQ» 11

Afrique du sud – Fresh – Long Finish

CHARDONNAY – «DOMAINE ST GERMAIN» 9

AOP Bourgogne – Rich – Aromatic

SAUVIGNON BLANC – «FAMILLE GAILLARD» 10

AOP Touraine – Balanced – Full-Bodied

MERLOT | MALBEC – «DOMAINE CHÂTEAU VILLOTTE» 8.5

Bordeaux Supérieur – Round – Rich

CABERNET FRANC – «DOMAINE BRUNEAU DUPUY» 10.5

AOP Saint-Nicolas-de-Bourgueil – Elegant – Complex

SYRAH – GRENACHE – «DOMAINE GERARD BERTRAND» 9

AOP Corbières – Spicy – Round – Elegant

GRENACHE – SYRAH – «DOMAINE DE MONTVAC» 11

AOP Vacqueyras – Round – Distinctive – Full-Bodied

CHILDREN’S MENU

AGED 12 AND UNDER

15

CRISPY CHICKEN FILLET OR BEEF PATTY

FRIES OR ROASTED VEGETABLES

VANILLA OR CHOCOLATE ICE CREAM

FLAVOURED SYRUP WITH WATER OR SOFT DRINK

APERITIF DRINKS

SPRITZ TIME 15

APEROL SPRITZ

Aperol – Prosecco – Sparkling water

HUGO SPRITZ

Elderflower liqueur – Prosecco – Sparkling water

SARTI SPRITZ

Sarti – Blood orange – Passion fruit – Mango – 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

COSMOPOLITAN

Zubrówka Vodka – Cointreau – Cranberry Juice – Lime Juice

ESPRESSO MARTINI

Zubrówka Vodka – Coffee Liqueur – Espresso Coffee

MOCKTAILS 14

THIS IS NOT A GIN TONIC

JNPR n°1 – Tonic

TROPICAL FRESH

Pineapple & orange juice – Grenadine syrup – Lime juice

BERRY FIZZ

Cranberry Juice – Mixed Berry Purée – Sugar Syrup

FLOREALE SPRITZ

Martini Floreale – Chamomile – Tonic

THIS IS NOT A PALOMA

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

AFTER DINNER

COGNAC HENNESSY 16

COINTREAU 10

GRAND MARNIER 12

BAILEYS 10

GET 27 10

EAU DE VIE DE POIRE 10

LIMONCELLO 10

GOLDEN 8 POIRE 12