

BĂLȚĂ

STARTERS

BURRATA – 125G €11 / 250G €18 ☀️ 🍴

• (V) (GF) •

Lemon – rocket salad – pine nuts – marigold sprout

EGG €14

• (V) (GF) •

Slow cooked at 63° – green asparagus – fresh truffle – truffle emulsion

TOMATOES €11 🍴

• (V) (GF) •

Rainbow style – avocado – stracciatella

SEA BASS CEVICHE €13 🍴

• (GF) •

Spicy coconut water – mango – fresh coriander

MEAT & FISH

ENTRECOTE STEACK – 300G €22

• (GF) •

300g – candied shallot – homemade Béarnaise

VEAL €18

• (GF) •

Very tender breast – marinated for 24h – slow cooked 4h – glazed with barbecue sauce

CHICKEN €15

• (GF) •

Tenders marinated with lemon – coriander – fresh cheese with cumin

BEEF TARTAR €16 🍴

• (GF) •

Traditional – knife cut – already seasoned – French bistrots style

SQUID €17

• (GF) •

Grilled – lemon butter – burned eggplant – fresh coriander – hazelnut

SALMON €17

• (GF) •

Snacked in a Thai version – honey – soya – lemongrass – ginger – peanuts

COD €18

• (GF) •

Nori seaweed – fava beans – miso soup – crispy black rice

PASTA & GNOCCHI

GNOCCHI €14 🍴

• (V) •

Basil pesto – parmigiano – candied tomatoes

LINGUINE €17 🍴

• (V) •

Truffle cream – parmigiano

SALAD

NICE / LOS ANGELES €16 ☀️ 🍴

Chicken – bacon – cheddar – avocado – peanuts

NICE / BANGKOK €16 ☀️ 🍴

• (GF) •

Marinated salmon with soya sauce – mango – avocado – sesame oil – pomegranate

NICE / KALAMATA €14 ☀️ 🍴

• (V) (VEG) •

Bulgur – feta cheese – tomatoes – olives – pepper – cucumber – honey – dill

NICE / OSLO €16 ☀️ 🍴

Smoked salmon – lettuce salad – apple – cranberries – yogurt sauce with lemon

SIDES €5

BALM FRENCH FRIES

MASHED SWEET POTATOES

STEAMED SEASON VEGETABLES

MESCLUN

POMMES GRENAILLES

GRILLED CORN ON THE COB



LUNCH MENU

From Monday to Friday

Daily dish & Coffee with sweet treats
(Daily dish – 20€)



€25

TAPAS

FALAFEL €6 ☀️

• (VEG) •

Greek yogurt & lemon

CRISPY SHRIMPS – 4 PIECES €6 ☀️

Chili sauce

FRIED CHORIZO €6 ☀️

• (GF) •

HOUMOUS – GRILLED SESAME €6 ☀️

• (V) (VEG) •

Pita bread

BALM FRENCH FRIES €5 ☀️

• (V) (VEG) (GF) •

CRISPY CHICKEN €6 ☀️

Wasabi cream

CRISPY GYOSA €6 ☀️

• (V) •

Of vegetables – teriyaki sauce

FOCACCIA €5 ☀️

• (V) (VEG) •

Olive oil – sea salt

SWEET TREATS TRIO €6 ☀️

• (V) •

SNACKING

FRENCH CROQUE-BRIOCHE €15 ☀️

Ham – sour cream – grated cheese – BALM fries – mesclun

CHEESEBURGER €18 ☀️

Bacon – cheddar – onion – BALM fries – mesclun

DESSERTS

PAVLOVA €8 🍴

• (V) (GF) •

Meringue – peach – verbena

RED FRUITS €8 🍴

• (V) (GF) •

Vanilla cream – caramelized puff paste

CHOUX PASTRY €8

• (V) •

Salted butter caramel – chocolate sauce – hazelnuts

FRESH FRUITS SALAD €7 ☀️ 🍴

• (V) (VEG) (GF) •

COFFEE WITH SWEAT TREATS €9 🍴

• (V) •

ICE CREAMS & SORBETS

Create your own dessert with 2 flavors of ice cream / sorbet + 1 topping + 1 coulis + whipped cream €8 ☀️

• (V) •

Ice creams : vanilla – chocolate – coffee – salted butter caramel – coconut

Sorbets : strawberry – blackcurrant – mango – lemon – peach

Toppings : spéculoos – cookies – daim – coconut

Coulis : chocolate – caramel – red fruits

Net prices in €
including VAT and service
10% VAT excluding alcoholic
beverage 20%



Fast & Fresh : Served in less than 15 minutes



Continuous service : From 12pm to 10.30pm



Vegetarian



Vegan



Gluten free