

BĂLȚ

STARTERS

- LA RICOTTA – 125G

• (V) (GF) •

Roasted with honey – pear and garigue herbs – hazelnut
- OCTOPUS

€13 ☀️ 🍴

In crispy breadcrumbs – quinoa tabbouleh – spicy condiment
- ASIAN NOODLES

€10

• (V) (GF) •

Miso – tofu – wakame broth – kale
- CRISPY EGG

€10

• (V) •

Mashed carrot – oyster mushrooms and truffle juice

MEAT & FISH

- RIB EYE STEAK – 250G

€23

• (GF) •

250g – From Argentina – chimichurri marinade
- LAMB SHANK

€20

With spices – Hummus of white beans – Labneh
- CRISPY CHICKEN «KARAAGE»

€16

• (GF) •

Sweet and sour lemon – pomegranate – cashew nuts
- DORADE FILLET

€17 🍴

Spelt – saffron emulsion – oat muesli
- SALMON

€18

• (GF) •

Thai version – curry – coconut milk – pak choy cabbage
- PLAICE

€19

• (GF) •

Hazelnut crust – chanterelle mushrooms – pickles

PASTA

- MAC&CHEESE

€17

• (V) •

Truffle flavored macaroni – cantal cheese
- LINGUINE

€18 🍴

• (V) •

Shellfish – tomatoes – fresh herbs

SALADS

- NICE / LOS ANGELES

€16 ☀️ 🍴

Chicken – bacon – cheddar – avocado – peanuts
- NICE / NICOSIE

€16 ☀️ 🍴

• (GF) •

Bulgur – dried tomato – grilled halloumi – mint – sumac yogurt sauce

SIDES €5

- BALM FRENCH FRIES

Cooked two times
- BAKED POTATOES

Fresh cheese – shallots – fresh herbs
- STEAMED SEASON VEGETABLES
- SALAD MESCLUN

Fresh pomegranate
- THAI RICE

Grilled hazelnuts
- MASHED SQUASH

With soft spices – walnut

MENU

LUNCH MENU

From Monday to Friday

Daily dish & Coffee with sweat treats

(Daily dish – 20€)

€25

SNACKING

- FRENCH CROQUE-BRIOCHE

€15 ☀️

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

€18 ☀️

Bacon – cheddar – onion – BALM fries – mesclun
- VEGGIE BURGER

€18 🍴

• (V) •

Vegetal steak– cheddar – onion – BALM fries – mesclun
- AVOCADO TOAST

€16 ☀️ 🍴

Avocado – soft-boiled egg – smoked salmon – fresh herbs

TAPAS

- CRISPY SHRIMPS – 4 PIECES

€6 ☀️

Chili sauce
- FRIED CHORIZO

€6 ☀️

• (GF) •
- WHITE BEAN HUMMUS

€6 ☀️

• (V) (VEG) •

Pita bread – sesame
- BALM FRENCH FRIES

€5 ☀️

• (V) (VEG) (GF) •
- CRUNCHY CHICKEN

€6 ☀️

Wasabi cream – lemon
- CRISPY GYOSA

€6 ☀️

• (V) (VEG) •

Of vegetables – teriyaki sauce

DESSERTS

- PAVLOVA

€9 🍴

• (V) (GF) •

Meringue – coconut – vanilla – white chocolate
- CREME BRULEE

€9 ☀️ 🍴

• (V) •

Tonka bean – crispy puff pastry
- SHORTBREAD BISCUIT

€9 🍴

• (V) •

Creamy gianduja – yuzu – grilled hazelnuts
- FRESH FRUITS SALAD

€7 🍴

• (V) (VEG) (GF) •

Vanilla – long pepper
- COFFEE WITH SWEAT TREATS

€9 ☀️ 🍴

• (V) •

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