BÂLÃ

LUNCH MENU

From Monday to Friday

Daily dish & Coffee with sweet treats

(Daily dish – 20€)

€25

STARTERS

BURATTA - 125G €9
• (V) (GF) •
Citrus gremolata - fresh herbs – hazelnut

AGUACHILE OF PRAWNS €14
• (GF) •
Marinated in lime – cucumber – pickles – fresh coriander

MIMOSA SOFT BOILED EGG €11
• (GF) •
Fresh red tuna – spicy mayonnaise

BEEF CARPACCIO €12
• (GF) •
Truffle stracciatella – parmesan cheese

MEAT & FISH

GRILLED RIB STEAK - 250G €23
• (GF) •
Homemade béarnaise sauce

MILANESE VEAL CUTLET €17
With panko – wasabi-lemon cream

PULLED PORK €16
• (GF) •
In Asian style – lemongrass – fresh Thaï vegetables

BEEF TARTARE TACOS €17
Knife-cut - guacamole – red onion - fresh coriander

GRILLED RED TUNA €19
• (GF) •
Yakitori glazed eggplant

GRILLED SQUID €19
• (GF) •
Lime butter – burnt eggplant – fresh coriander – hazelnut

GRILLED MEAGER €17
• (GF) •
Freshness of rainbow tomatoes

EGGPLANT GRATIN €15
• (GF) (V) •
Smoked scamorza

PASTA & GNOCCHI

GNOCCHI €18
• (V) •
Truffle gnocchi - cream - parmesan

TAGLIATELLE €15
• (V) •
Lemon – pecorino – parmesan

SALADS

NICE / LOS ANGELES €16
Chicken – bacon – cheddar – avocado – peanut

NICE / BANGKOK €16
• (GF) •
Soy marinated salmon – mesclun – mango – avocado – sesame oil - pomegranate

NICE / MARRAKECH €16
• (GF) •
Checkpea - pepper - tomato - quinoa - feta - ras el-hanout vinaigrette - honey - kalamata olive

SNACKING

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

HOMEMADE EGGPLANT CAVIAR €7
• (GF) (V) •
Greek yogurt - lemon zest

HOMEMADE CHICKPEA HUMMUS €7
• (GF) (VEG) •
Black sesame oil

BALM FRENCH FRIES €5
• (V) (VEG) •

CRUNCHY CHICKEN €6
Wasabi cream – lemon

CRISPY GYOSAS - 5 PIECES €6
• (V) •
Of vegetables - teriyaki sauce

HOMEMADE TZATZIKI €7
• (GF) (VEG) •
Cucumber - Espelette pepper

HOMEMADE GUACAMOLE €7
• (V) (VEG) (GF) •
Pomegranate - fresh coriander

DESSERTS

MINUTE CHOCOLATE FONDANT €9
Shower of chocolate-hazelnut shortbread / 15 min wait

FROZEN GREEK YOGURT €9
• (V) (GF) •
Explosion of red fruits

LIMONCELLO BABA €9
Citrus fruits – olive oil

FRESH FRUITS SALAD €8
• (V) (VEG) (GF) •
Watermelon and melon

ICE CREAMS & SORBETS €3/scoop
• (V) •
Yoghurt - lemon - chocolate - vanilla - mango - raspeberry

COFFEE WITH SWEET TREATS €9
• (V) •

SIDES €5

BALM FRENCH FRIES
• (VEG) (V) •
Cooked two times

BAKED POTATOES
Chive cream

STEAMED SEASON VEGETABLES
• (GF) (VEG) (V) •

SALAD MESCLUN
• (GF) (VEG) (V) •
Fresh pomegranate

THAI RICE
• (GF) (VEG) (V) •
Grilled hazelnut

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

Fast & Fresh : Served in less than 15 minutes

All day service : From 12pm to 10.30pm

V – Vegetarian
VEG – Vegan
GF – Gluten free
Contains peanut or nut