

STARTERS

PUFF PASTRY WITH ROASTED SAINT-MARCELLIN €11 🍷

• (V) •
Honey and thyme - pear chutney - walnut

BUTTERNUT SQUASH SOUP €9

• (V) •
Shiitake - smoked garlic emulsion - crusty bread

BURRATA €12 ☀️ 🍷 🍷

• (V) (GF) •
Fig jam - quince - maple syrup

GRILLED OCTOPUS €14

• (GF) •
Citrus and fennel - coriander - red onion

MEAT & FISH

GRILLED BEEF RIB STEAK - 250G €25

• (GF) •
Béarnaise sauce - mesclun

DUCK FILLET WITH CRANBERRIES €21

Chestnut cream - sichuan pepper crumble

LAMB CHAWARMA WITH SPICES €20

Hummus - red onion pickles - crunchy vegetables - lemon - yogurt - mint - harissa

SALMON FILLET IN A THAI CURRY €17 🍷

Coconut and fresh mango - coconut granola

BAKED BASS ON THE SKIN €19 🍷

Eggplant cream - capers - citrus fruits - toasted almonds

GRILLED SQUID €20 🍷

Iranian black lemon butter - venere rice

PASTA

VEGETARIAN CANNELONI €15

• (V) •
Lemon spinach ricotta - crunchy parmesan

LINGUINE WITH TRUFFLE €18

• (V) •
truffle - cream - parmesan

SALADS

NICE | LOS ANGELES €16 ☀️ 🍷 🍷

Chicken - bacon - cheddar - avocado - peanuts

NICE | ATHENS €16 ☀️ 🍷 🍷

• (V) •
Semolina - feta cheese - mint - cucumber - tomatoe - Kalamata olives - dried almonds and figs

SNACKING

FRENCH CROQUE-BRIOCHE €15 ☀️ 🍷

Truffle - chicken ham - emmental cheese

CHEESEBURGER €18 ☀️ 🍷

Bacon - cheddar - onion - BALM fries - mesclun

VEGGIE BURGER €18 ☀️ 🍷

• (V) •
Vegetal steak - cheddar - onion - BALM fries - mesclun

SIDES €5

BALM FRENCH FRIES

• (V) (VEG) •
Cooked two times

MASHED SWEET POTATO WITH SPICES

• (V) •
Curry and butter

STEAMED VEGETABLES

• (V) (VEG) (GF) •
Season vegetables

RISOTTO BIRD'S TONGUE

• (V) •
Pasta - parmesan cream

THAI RICE 🍷

• (V) (VEG) (GF) •
Roasted hazelnuts



LUNCH MENU

From Monday to Friday

Daily dish & Coffee with sweet treats

(Daily dish - 20€)



€25

TAPAS

CRISPY SHRIMPS - 4 PIECES €6 ☀️

Chili sauce

CHICKPEA HUMMUS €6 ☀️

• (V) (VEG) •
Pita bread - sesame

BALM FRENCH FRIES €5 ☀️

• (V) (VEG) •

CRUNCHY CHICKEN €6 ☀️

Wasabi cream - lemon

CRISPY GYOSA €6 ☀️

• (V) (VEG) •
Of vegetables - teriyaki sauce

FALAFEL €6 ☀️

• (V) •
Lemon - mint - cream

DESSERTS

PAVLOVA ROASTED MANGO AND LONG PEPPER €9

• (V) (GF) •
Caramelized mango - passion fruit - redcurrant

CHOCOLATE SHORTBREAD €9

• (V) •
Milk chocolate ganache - caramelized hazelnuts

EGG CREAM (TO SHARE) €10

• (V) •
Salted butter caramel - cookie

EXOTIC FRUIT MINISTRONE €8 ☀️

• (V) (VEG) (GF) •
Fresh mint and long pepper soup

ASSORTMENT OF 3 ICED MOCHIS €9

• (V) (GF) •
Flavours on request

COFFEE SERVED WITH SWEET TREATS €9

• (V) •

KIDS

MENU :

CHICKEN NUGGETS OR CHOPPED STEAK

FRIES OR RICE OR VEGETABLES

VANILLA SUNDAY CHOCOLATE SAUCE OR COMPOTE TO DRINK

DRINKS :

SYRUP OR EVIAN 50CL

€12



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

List of allergens available on
request



Fast & Fresh : Served in less than 15 minutes



Continuous service : From 12pm to 10.30pm



Vegetarian



Vegan



Gluten free



Contains nuts