

BĂLȚĂ

# APERITIF DRINKS

## SPRITZ TIME 15

### APEROL SPRITZ

Aperol - Prosecco - Sparkling water

### HUGO SPRITZ

Elderflower liquor - Prosecco - Sparkling water

### SARTI SPRITZ

Sarti - Blood orange - Passion fruit - Mango - Prosecco - Sparkling water

# REFRESHING DELIGHTS

### CREAMY BURRATA 12

Heirloom tomatoes - Raspberries - Mint - Blue poppy seed crumble

### SALMON TIRADITO 14

Coconut milk - Lime - Sweet chili - Mango - Pomegranate - Coriander - Ginger

### NASU DENGAKU EGGPLANT 11

Miso-glazed - White sesame - Spring onions - Greek yogurt - Fresh herbs

### GREEN JALAPEÑO GAZPACHO WITH CRAB 13

Cucumber - Green tomato - Avocado - Mild jalapeño - Crab meat - Coriander - Paprika cream

# SALADS FROM AROUND THE WORLD

### NICE | MARRAKECH 18

Crispy falafels - Oriental quinoa tabouleh - Cumin hummus - Tomatoes - Cucumber - Parsley - Mint - Honey & sesame dressing

### NICE | ATHÈNES 18

Grilled halloumi - Heirloom tomatoes - Cucumber - Olives - Capers - Red onion - Watermelon - Extra virgin olive oil

### NICE | HANOÏ 18

Rice vermicelli - Soy and lemongrass beef stir-fry - Vegetable spring rolls - Lettuce - Cucumber - Carrots - Peanuts - Nuoc-mam dressing

### NICE | LOS-ANGELES 18

Chicken - Honey bacon - Cheddar - Avocado - Peanut - Crispy onion

# FORMULÉ DÉ JEUNER 27.50

## LUNCH MENU 27.50

FROM MONDAY TO FRIDAY

## DISH OF THE DAY & GOURMET COFFEE

DISH OF THE DAY AT 22

# SIGNATURE DISHES

## BEEF KEFTA 19

Beef Skewers - Feta - Mint - Coriander - Yogurt, lemon & dill sauce - Hummus

## PLUMA IBÉRICA | 180G 25

Sweet-and-sour balsamic glaze - Pomegranate - Spiced sweet potato mousseline

## KARAAGE CHICKEN 21

Sweet lemon sauce - Ginger

## FLANK STEAK | 200G 26

Chimichurri sauce - Mesclun

## SALMON FILLET 20

Sweet white miso & Yuzu glaze - Grilled eggplant

## CROAKER FILLET, SKIN-ON 23

Exotic virgin sauce

## MAURITIAN-STYLE SQUID CURRY 19

Onion - Garlic - Tomatoe - Coriander

## LINGUINE WITH SUMMER TRUFFLE 21

Light parmesan cheese cream - Truffle shavings

## EGGPLANT PARMIGIANA GRATIN 18

Eggplant roasted - Tomato sauce - Cheese - Basil

# SIDE DISHES 6

## JASMINE RICE WITH COCONUT MILK AND LEMONGRASS

## SWEET POTATOES PUREE

Ginger - Lime

## RED AND WHITE QUINOA

Oriental tabouleh style

## SPICY FRENCH FRIES BALM

## ROASTED SUMMER VEGETABLES

# WINES BY THE GLASS TO DISCOVER

## «DOMAINE CHÂTEAU STE ROSELINE» - LA PERLE 8.5

IGP Méditerranée - Light - Fruity

## CHARDONNAY - «DOMAINE GRAND CALCAIRE» 11

AOP *Petit Chablis* - Mineral - Elegant - Refreshing

## SAUVIGNON BLANC - «DOMAINE CHARLES PIERRE» 11

AOP *Sancerre* - Crisp - Crunchy - Aromatic

## CABERNET | MERLOT - «DOMAINE CHÂTEAU VILLOTTE» 8.5

*Bordeaux Supérieur* - Round - Smooth - Rich

## GRENACHE | CINSAULT | SYRAH - MURMURE ROSÉ 10

AOP *Côtes de Provence* - Floral - Elegant - Tart

## GAMAY - «DOMAINE LES CAPRÉOLES» 10

AOP *Régnié* - Light - Fresh - Fruity

# BALM SELECTION

## CHEESEBURGER BALM 21

Burger sauce - Cheddar - Steak - Bacon - Caramelized onions - Tomatoe  
- French fries - Salad

## VEGGIE BURGER 21

Burger sauce - Cheddar - Plant-based patty - Caramelized onions - Tomatoe  
- French fries - Salad

## SHRIMP ROLL BRIOCHE 19

Pink shrimps - Lemon mayonnaise with green Tabasco sauce - Red meat radishes  
- Toasted brioche bread with butter

## AVOCADO TOAST 20

Smoked salmon - Spicy guacamole - Poached egg - Salad

# SWEET TREATS

## CHEESE SELECTION 10

Jam - Salad

## EXOTIC PAVLOVA 12

Crunchy meringue - Vanilla whipped cream - Mango sorbet - Fresh passion fruit  
& Kiwi - Exotic coulis

## MOCHI AND STRAWBERRY SOUP 12

Mochi duo - Fresh strawberry soup - Mint

## PINEAPPLE CARPACCIO 10

Pineapple infused with rum - Artisanal coconut sorbet

## ALL CHOCOLATE | 10 MIN 11

Soft dark chocolate cake - Homemade caramel peanut lava core - Vanilla  
ice cream - Salted peanut crumble

## PISTACHIO AND APRICOT TIRAMISU 11

Cardamom syrup biscuits - Mascarpone - Fresh apricot - Caramelized pistachio  
crumble

## COFFEE AND SWEET TREATS 10

Hot drink - Served with three mini gourmet desserts

## SUNSET COCKTAILS 17

### FROZEN SUMMER MARGHARITA

Cointreau - Tequila - Sugar Syrup - Passion Fruit Purée

### FROZEN MARGHARITA

Tequila - Cointreau - Lime Juice

### 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 Liquor - Espresso Coffee

## SUNSET 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 - Red fruit 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 HENESSY 16**

**COINTREAU 10**

**GRAND MARNIER 12**

**GET 27 10**

**EAU DE VIE DE POIRE 10**

**LIMONCELLO 10**

**BAILEY'S 10**

## CHILDREN'S MENU

UP TO AGE 12

15

**CRISPY CHICKEN BREAST OR GROUND BEEF STEAK**

**FRITES OU LÉGUMES RÔTIS**

**VANILLA OR CHOCOLATE ICE CREAM**

**SYRUP OR SOFT DRINK**

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2 RUE COSTES ET BELLONTE  
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