

HÔTEL
BALZAC
PARIS



The Hotel Balzac revives the sharp spirit of the most talented observer of Parisian life, Honoré de Balzac, whose residence once occupied these premises. Today, we invite you to experience a chapter of your own destiny here and to immerse yourself in the elegant and eternally romantic identity of Paris.

PETROSSIAN

FONDE À PARIS EN 1920
SELECTION

CLASSIC TARAMA, rye Croustissian	18
ROYAL CRAB TARAMA, rye Croustissian	25
CAVIAR TARAMA, rye Croustissian	45
CAVIAR OSSETRA TSAR IMPÉRIAL sour cream and blinis	(30g) 150 (50g) 250

TO SHARE

SCOTTISH SMOKED SALMON sour cream, blinis	29
SEMI-COOKED DUCK FOIE GRAS toasted bread	27
BELLOTA HAM (≈ 100g) toasted bread	31

SIGNATURE COCKTAILS

COMÉDIE HUMAINE 10 cl 21

Yamatozakura sweet potato Shochu, kiwi puree*, fresh lemon juice,
jasmine syrup, matcha

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HONORÉ 7 cl 21

The Macallan 12-year-old whisky, maraschino liquor,
Montenegro amaro, brandied cherries

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CORNELIUS 15 cl 21

Gin 135° East Hyogo, Italicus bergamot liquor, verjuice,
homemade nori syrup, Sencha tea infusion, purple shiso

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MODESTE MIGNON 12,5 cl 21

Brugal 1888 rum infused with vanilla, roasted Adiatco amaretto,
cherry syrup, organic Ethiopian Moka specialty coffee

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NUCINGEN 17 cl 21

Grey Goose vodka infused with saffron, fair kumquat liqueur,
passion fruit puree, bergamot syrup, fresh lemon juice,
premium ginger beer Fever Tree, bitters

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EUGÉNIE 16 cl 26

Citadelle gin, Dry Curaçao Pierre Ferrand, Bourgoin verjuice,
orange marmalade, champagne Moët & Chandon Grand Vintage 2016,
fresh basil, tangerine granules

All classic cocktails can also be
made by our bartender, upon request 21

DETOX COCKTAILS

— 20 cl —

<i>PASSION DU DÉSERT</i>	13
Apple, pineapple, passion fruit, lemon, ginger, turmeric	
<i>ELIXIR OF LONG LIFE</i>	13
Apple, cucumber, spinach, kale, lemon	

WITHOUT ALCOHOL SPIRIT-BASED COCKTAILS

<i>LORD R'</i> 16 cl	16
Nolow n°4 botanical distillate, elderflower syrup, fresh lemon juice, premium tonic water Fever-Tree, cucumber, fresh mint	
<i>DROLATIQUE</i> 14 cl	16
JNPR No. 3 botanical distillate, lemongrass syrup, fresh lemon juice, Sencha tea infusion	
<i>VIRGIN SPRITZ</i> 14 cl	16
SPRZ Hydrosol No. 1, sparkling water, fresh orange, Nocellara olive	

BOTTLED BEERS & CIDER

<i>PALE ALE BLONDE BEER - LA BRASSERIE FONDAMENTALE</i> 33 cl	12
<i>IPA BEER - LA BRASSERIE FONDAMENTALE</i> 33 cl	12
<i>WHITE BEER - LA BRASSERIE FONDAMENTALE</i> 33 cl	12
<i>ORGANIC NON-ALCOHOLIC CIDER FILS DE POMME "LE SAGE"</i> 33 cl	12

APERITIFS

<i>BALZAC SIGNATURE 17cl</i>	16
Campari, Dry Curaçao Pierre Ferrand, rhubarb syrup, fresh lemon juice, fresh grapefruit juice	
<i>LUTÈCE GENTIANE 6cl</i>	13
<i>ABC DE CHRISTIAN DROUIN - CALVADOS APERITIF 6cl</i>	13
<i>DOUBLE JUICE & PICKLES - APPLE APERITIF 23°C 6cl</i>	13
<i>MELON APERITIF MANGUIN 6cl</i>	13
<i>PORTO KOPKE ROUGE FINE RUBY / 10-YEAR TAWNY 8cl</i>	13
<i>PORTO KOPKE BLANC FINE WHITE 8cl</i>	13
<i>LILLET BLANC / LILLET ROSÉ 6cl</i>	13
<i>RICARD 3cl</i>	9
<i>PARISIAN PASTIS MAISON HAMELLE 3cl</i>	9

VERMOUTHS & BITTERS

6cl

<i>MARTINI AMBRATO BIANCO / MARTINI RUBINO ROSSO</i>	13
<i>WHITE DOLIN / RED DOLIN</i>	13
<i>NOILLY PRAT DRY</i>	13
<i>CARPANO ANTICA FORMULA</i>	13
<i>MARTINI RISERVA BITTER</i>	13
<i>CAMPARI / APEROL / DOLIN BITTER</i>	13
<i>FUSETTI BITTER COCOA</i>	16

BRUT CHAMPAGNES AOP

WHITE

	12CL	75CL
<i>DUVAL LEROY "FLEUR DE CHAMPAGNE"</i>	-	88
<i>MOËT & CHANDON "BRUT IMPÉRIAL"</i>	-	98
<i>TAITTINGER "RÉSERVE"</i>	-	110
<i>RUINART "R"</i>	-	120
<i>MOËT & CHANDON "GRAND VINTAGE" 2016</i>	22	120
<i>VEUVE CLICQUOT "CARTE JAUNE"</i>	-	126
<i>DUVAL LEROY "FEMME DE CHAMPAGNE"</i>	-	176
<i>VEUVE CLICQUOT "LA GRANDE DAME" 2015</i>	-	210
<i>VEUVE CLICQUOT "LA GRANDE DAME" 2018</i>	38	190
<i>BILLECART SALMON "NICOLAS FRANÇOIS BILLECART" 2012</i>	-	230
<i>KRUG "GRANDE CUVÉE"</i>	-	398
<i>DOM PÉRIGNON 2015</i>	-	360
<i>DOM PÉRIGNON "P2" 2004</i>	-	660

BLANC DE BLANCS

<i>DUVAL LEROY</i>	-	116
<i>RUINART "R"</i>	-	156
<i>BILLECART SALMON</i>	-	166
<i>TAITTINGER "COMTES DE CHAMPAGNE" 2013</i>	-	246

ROSÉ

<i>TAITTINGER "RÉSERVE"</i>	-	96
<i>VEUVE CLICQUOT "CARTE JAUNE"</i>	24	126
<i>BILLECART SALMON</i>	-	148
<i>RUINART "R"</i>	-	156

WHITE WINES

BOURGOGNE AOP

	13CL	75CL
<i>CHABLIS PREMIER CRU «MONTS DE MILIEU»</i>	20	95
DROUHIN VAUDON 2023 - Chardonnay		
<i>MEURSAULT «LES CHEVALIÈRES»</i>	-	136
XAVIER MONNOT 2020 - Chardonnay		
<i>PULIGNY-MONTRACHET «ENSEIGNÈRES»</i>	-	116
DOMAINE PASCAL 2023 - Chardonnay		
<i>CORTON-CHARLEMAGNE GRAND CRU</i>	-	276
COMTE SENARD 2020 - Chardonnay		
<i>GIVRY «CHAMP POUROT»</i>	-	64
DOMAINE RAGOT 2022 - Chardonnay		
<i>SAINT-VÉРАН</i>	-	58
GILLES MORAT 2023 (organic wine) - Chardonnay		

VALLÉE DU RHÔNE AOP

<i>HERMITAGE «CHANTE ALOUETTE»</i>	-	96
M. CHAPOUTIER 2020 (organic wine) - Marsanne		
<i>CONDRIEU «LE MORNIEUX»</i> - DOMAINE FAURY 2022 - Viognier	18	80

CORSE AOP

<i>CORSE «1769»</i> CLOS VENTURI 2023 (organic wine) - Vermentinu	-	46
<i>CORSE CALVI «PUMONTE»</i> - DOMAINE D'ALZIPRATU 2022	-	66
Vermentinu (organic wine)		

LANGUEDOC ROUSSILLON AOP

<i>«LA VALLÉE DES ABEILLES»</i> - PIERRE GAGNAIRE 2024 - Collioure	-	88
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BORDEAUX AOP

<i>BORDEAUX BLANC «LE MERLE BLANC DE CHÂTEAU CLARKE»</i> 2022	-	76
Sauvignon, Sémillon, Muscadelle		
<i>SAUTERNES</i> - CHÂTEAU DE FARGUES 1996 - Sémillon, Sauvignon	16	96
<i>LANGUEDOC ROUSSILON AOP «LA VALLÉE DES ABEILLES»</i>	-	88
PIERRE GAGNAIRE 2024 - Collioure		

VALLÉE DE LA LOIRE AOP

<i>POUILLY-FUMÉ «PRÉSAGE»</i> TERRES DE BRUMES 2022 - Sauvignon	16	60
(organic wine)		
<i>SANCERRE «IOTA»</i> DOMAINE GUILLERAULT FARGETTE 2019 - Sauvignon	-	88

RED WINES

VALLEE DU RHONE AOP

	13CL	75CL
<i>CROZES-HERMITAGE "LES MEYSONNIERS"</i>	16	65
M. CHAPOUTIER 2022 (organic wine) - Syrah		
<i>SAINT-JOSEPH</i> - DOMAINE FAURY 2023 - Syrah	-	64
<i>HERMITAGE "MONIER DE LA SIZERANNE"</i>	-	98
M. CHAPOUTIER 2018 (organic wine) - Syrah		
<i>CHÂTEAUNEUF-DU-PAPE "TRADITION"</i>	-	78
DOMAINE DE LA SOLITUDE 2021 - Grenache noir, Syrah, Mourvèdre		

CORSE AOP

<i>CORSE SARTENE "MYRTUS"</i>	-	66
SANT'ARMETTU 2022 (organic wine) - Sciaccarellu, Minustellu, Elegante		
<i>CORSE "1769"</i>	-	42
CLOS VENTURI 2022 (organic wine) - Niellucciu, Syrah, Sciaccarellu		

LANGUEDOC ROUSSILLON AOP

<i>CORBIÈRES BOUTENAC "ATAL SIA"</i>		58
CHÂTEAU OLLIEUX ROMANIS 2022 (organic wine) - Carignan, Grenache, Mourvèdre		
«LA VALLÉE DES ABEILLES» - PIERRE GAGNAIRE 2024 - Collioure	-	88

BORDEAUX AOP

<i>CHÂTEAU CLARKE</i> - LISTRAC-MÉDOC 2018 - Merlot, Cabernet Sauvignon	-	88
<i>MARGAUX «SÉGLA» 2ND WINE OF CHÂTEAU RAUZAN SÉGLA 2015</i>	-	96
Merlot, Cabernet Sauvignon, Petit Verdot		
<i>CHÂTEAU LATOUR «PAUILLAC» 3RD WINE OF CHÂTEAU 2019</i>	-	156
Merlot, Cabernet Sauvignon		
<i>SAINT-ÉMILION GRAND CRU «CROIX CANON» 2017</i>	20	90
2 ND WINE OF CHÂTEAU CANON - Merlot, Cabernet Franc		
<i>POMEROL</i> - CHÂTEAU GUILLOT CLAUZEL 2016 - Merlot	-	120

VALLEE DE LA LOIRE AOP

<i>SANCERRE "PSI" DOMAINE GUILLERAULT FARGETTE 2019</i> - Pinot Noir	-	88
<i>CHINON «LES QUINZE SILLONS»</i>	-	38
DOMAINE JOURDAN 2023 (organic wine) - Cabernet Franc		

RED WINES

BOURGOGNE-BEAUJOLAIS AOP

	13CL	75CL
<i>CÔTE DE NUITS-VILLAGES</i>	18	80
RENÉ BOUVIER 2022 - Pinot Noir		
<i>GEVREY-CHAMBERTIN</i> - SÉRAFIN 2017 - Pinot Noir	-	116
<i>VOSNE-ROMANÉE GRAND CRU</i>	-	146
JEAN GRIVOT 2018 - Pinot Noir		
<i>CLOS VOUGEOT GRAND CRU</i>	-	390
JEAN GRIVOT 2014 - Pinot Noir		
<i>SANTENAY "CHARMES"</i>	-	76
ROGER BELLAND 2022 - Pinot Noir		
<i>MORGON "CORCELETTES"</i>	-	54
LOUIS CLAUDE DESVIGNES 2022 (organic wine) - Gamay		
<i>FLEURIE</i>	-	42
DOMAINE DES MARRANS 2023 - Gamay		

ROSÉ WINES

PROVENCE

	13CL	75CL
<i>CÔTES DE PROVENCE "WHISPERING ANGEL"</i>	15	56
ESCLANS 2023 Rolle, Grenache, Cinsault, Syrah		
<i>CÔTES DE PROVENCE</i>	-	58
DOMAINE DE L'ÎLE 2023 (organic wine)		
Mourvedre, Grenache, Cinsault, Syrah, Tibouren		

CORSE AOP

<i>CORSE SARTENE "ROSUMARINU"</i>	-	44
SANT' ARMETTU 2023 Sciaccarellu		

SPIRITS

GINS

	5CL
<i>BOMBAY SAPPHIRE</i> (ENGLAND)	19
<i>BOMBAY SQUEEZED LEMON</i> (ENGLAND)	21
<i>FAIR</i> 	21
<i>CITADELLE</i> 	21
<i>CHRISTIAN DROUIN LE GIN</i> 	23
<i>135° EAST HYOGO</i> (JAPAN)	21
<i>AKAYANE SNOW</i> (JAPAN)	25
<i>SAB'S LE GIN BOURGUIGNON</i> 	25
<i>MONKEY 47</i> (GERMANY)	31
<i>HENDRICK'S</i> (SCOTLAND)	25
<i>MADLORD</i> 	33
<i>COUNT OF GRASSE 44°N</i> 	37

WHISKIES / SCOTLAND

<i>BALLANTINE'S FINEST</i> - Blended	19
<i>ABERLOUR FOREST RESERVE 10 YEARS</i> - Single Malt, Speyside	23
<i>CRAIGELLACHIE 13 YEARS</i> - Single malt, Speyside	29
<i>DALMORE 12 YEARS</i> - Single Malt, Highlands	33
<i>SCAPA SKIREN</i> - Single Malt, Highlands-Orkney	29
<i>LAGAVULIN 16 YEARS</i> - Single Malt peaty, Islay	33
<i>DALMORE CIGAR MALT RESERVE</i> - Single malt, Highlands	37
<i>DALMORE KING ALEXANDER III</i> - Single malt, Highlands	57
<i>THE MACALLAN 12 YEARS DOUBLE CASK</i> - Single Malt, Speyside	35
<i>THE MACALLAN 15 YEARS DOUBLE CASK</i> - Single Malt, Speyside	49
<i>THE MACALLAN 18 YEARS SHERRY CASK</i> - Single Malt, Speyside	99
<i>THE GLENROTHES 18 YEARS</i> - Single Malt, Speyside	53

WHISKIES / IRELAND

<i>JAMESON</i> - Blended, Cork County	19
<i>REDBREAST 12 ANS</i> - SINGLE POT STILL, CORK COUNTY	29
<i>NEIT TOFFEE DREAM</i> - BLENDED	35

SPIRITS

WHISKIES / FRANCE

	5CL
<i>BENJAMIN KUENTZ FIN DE PARTIE</i> - Single Malt 	33
<i>BENJAMIN KUENTZ "D'UN VERRE PRINTANIER"</i> - Single Malt 	33
<i>DOMAINE DES HAUTES GLACES INDIGÈNE</i> Single Malt, Rhône-Alpes 	29

WHISKIES / JAPAN

<i>NIKKA FROM THE BARREL</i> - Blended	27
<i>THE YAMAZAKI 12 YEARS</i> - Single Malt, Honshu-Osaka	53
<i>THE HAKUSHU 18 YEARS</i> - Single Malt, Honshu-Yamanashi	190
<i>HIBIKI 21 YEARS SUNTORY</i> - Blended, Honshu	240

WHISKIES / UNITED-STATES

<i>BUFFALO TRACE</i> - Kentucky Bourbon	19
<i>ANGEL'S ENVY</i> - Port Cask Finish, Kentucky Bourbon	33
<i>SAZERAC 6 YEARS</i> - Rye Whiskey, Kentucky	27
<i>BLANTON'S GOLD EDITION</i> - Kentucky Bourbon	35

VODKAS

<i>42 BELOW</i> (NEW-ZEALAND)	19
<i>FAIR</i> 	21
<i>TITO'S</i> (UNITED-STATES)	21
<i>NIKKA COFFEY</i> (JAPAN)	23
<i>GREY GOOSE ORIGINAL</i> 	25
<i>GREY GOOSE ALTIUS</i> 	41
<i>GUILLOTINE OSSETRA CAVIAR PETROSSIAN</i> 	41

SPIRITS

TEQUILAS & MEZCAL

	5CL
CAZADORES BLANCO (MEXICO, JALISCO)	19
PATRÓN SILVER (MEXICO, JALISCO)	29
PATRÓN EL ALTO (MEXICO, JALISCO)	61
CLASE AZUL REPOSADO (MEXICO, JALISCO)	53
DON JULIO 1942 (MEXICO, JALISCO)	59
MEZCAL DEL MAGUEY VIDA (MEXICO, OAXACA)	19

RHUMS

BACARDI CARTA ORO (PORTO RICO)	19
BARCARDI 10 YEARS GRAND RESERVA DIEZ (PORTO RICO)	27
PLANTERAY ORIGINAL DARK (TRINIDAD & TOBAGO)	19
NEISSON LE RHUM PAR NEISSON (MARTINIQUE)	21
HSE TRÈS VIEUX - PORT CASK FINISH (MARTINIQUE)	21
APPLETON 12 YEARS RARE CASK (JAMAICA)	23
LA HECHICERA (COLOMBIA)	23
BRUGAL 1888 (DOMINICAN REPUBLIC)	27
BRUGAL COLECCION VISIONARIA EDICION (DOMINICAN REPUBLIC)	35
BRUGAL MAESTRO RESERVA (DOMINICAN REPUBLIC)	53
SANTA TERESA 1796 (VENEZUELA)	29
J. BAILLY 12 YEARS (MARTINIQUE)	35
FLOR DE CAÑA 18 YEARS (NICARAGUA)	33
ZACAPA CENTENARIO XO (VENEZUELA)	37
NEISSON ZETWAL SIRIUS (MARTINIQUE)	250

CACHAÇA

LEBLON (BRAZIL)	19
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COGNAC

MARTEL VS 	19
MARTEL VSOP 	29
DELAMAIN PALE & DRY XO 	37
MARTEL CORDON BLEU 	45
CAMUS XO PRESTIGE 	57

SPIRITS

CALVADOS

	5CL
<i>COQUEREL VSOP</i> 	19
<i>EXTRA OLD 10 YEARS 30&40</i> 	29
<i>CHRISTIAN DROUIN 18 YEARS HORS D'ÂGE PAYS D'AUGE</i> 	35

ARMAGNACS

<i>BAS-ARMAGNAC - DOMAINE LABALLE RÉSISTANCE</i> 	19
<i>BAS-ARMAGNAC - DOMAINE LABALLE GOLD 21 YEARS</i> 	33
<i>BAS-ARMAGNAC - L'ENCANTADA 1982 DOMAINE DEL CASSOU</i> 	45

LIQUEURS

<i>LIMONCELLO - DOMAINE DE LA MER BLANCHE</i> 	19
<i>COTSWOLDS - WHISKY CREAM</i> (ENGLAND)	19
<i>DRY CURAÇAO - TRIPLE SEC PIERRE FERRAND</i> 	19
<i>CAFÉ FAIR</i> 	19
<i>ABRICOT DE BOURGOGNE SAB'S</i> 	23
<i>AMARETTO ROASTED ADRIATICO</i> (ITALY)	19
<i>AMARETTO BIANCO ADRIATICO</i> (ITALY) - vegan	19
<i>MENTHE POIVRÉE NUSBAUMER</i> 	19
<i>DOM BÉNÉDICTINE</i> 	19
<i>CHARTREUSE VERTE</i> 	21
<i>CHARTREUSE JAUNE</i> 	25
<i>ABSINTHE VERTE PERNOD</i> 	25

EAUX-DE-VIE

<i>POIRE WILLIAMS DE BOURGOGNE SAB'S</i> 	25
<i>MARC DE BOURGOGNE AOC SAB'S</i> 	25
7 years Finish in Cognac barrels	
<i>FINE DE BOURGOGNE AOC SAB'S</i> 	33
9 years Finish in peaty ex Islay Sherry barrels	
<i>PISCO LA DIABLADA</i> (PERU)	19

MINERAL WATERS

	25CL	33CL	50CL	1L
VITTEL	-	-	8	12
S.PELLEGRINO	-	-	9	13
PERRIER FINES BULLES	-	-	9	13

COLD DRINKS

HOMEMADE ICED TEA 25cl	9
COCA-COLA, COCA-COLA ZERO 33cl	9
ORANGINA 25cl	9
GREEN TEA BASIL, ORGANIC LIME UMÀ 25cl	9
ROOIBOS TEA CINNAMON, VINE PEACH UMÀ 25cl	9
ORGANIC LEMON AND CITRUS LEMONADE UMÀ 25cl	9
ORGANIC KOMBUCHA ARCHIPELAGO 33cl, fig leaf / raspberry leaf	11
PREMIUM GINGER ALE FEVER-TREE 20cl	9
PREMIUM GINGER BEER FEVER-TREE 20cl	9
PREMIUM INDIAN TONIC WATER FEVER-TREE 20cl	9
PERRIER 33cl	9

TEAS AND HERBAL TEAS

Conservatoire des Hémisphères

ANNA PAVLOVA, black tea with raspberries and meringues	10
WINTER PALACE, black tea bergamot and citrus	10
ENGLISH BREAKFAST, black tea	10
THÉ DU CLOÎTRE, jasmine & rose green tea	10
BETHLEHEM TEA, Nanah mint green tea	10
KYUSHU SENCHA, organic green tea from Japan with vegetal and iodine notes	10
CHAMOMILE APPLE CINNAMON, herbal tea	10
CONVERSATION IN THE GARDEN, floral infusion governed by lavender, elderflower and rose	10
RED ROOIBOS WITH VANILLA, herbal tea	10

HOT DRINKS

<i>ESPRESSO</i> , Pure Origin Organic Ethiopian Moka	7
<i>DECAFFEINATED</i>	7
<i>RISTRETTO</i> , Pure Origin Organic Ethiopian Moka Espresso short	7
<i>HAZELNUT</i> , Pure Origin Organic Ethiopian Moka Espresso, hazelnut milk foam	7
<i>DOUBLE ESPRESSO</i> , Pure Origin Organic Ethiopian Moka	10
<i>CAPPUCCINO</i> , Pure Origin Organic Ethiopian Moka Espresso, milk, milk foam	10
ANGELINA <i>HOT CHOCOLATE</i>	10
<i>MOCHACCINO</i> , Pure Origin Organic Ethiopian Moka Espresso, ANGELINA hot chocolate, milk foam	10
<i>LATTE MACCHIATO</i> , Double Pure Origin Organic Ethiopian Moka Espresso, milk, milk foam	10
<i>CHAI LATTE</i>	12
<i>MATCHA LATTE</i>	12

All our hot drinks can be made, upon request, as a frappé version.
All our hot drinks can be made, upon request, with Oatly oat drink, soy drink, or almond milk

FRUIT JUICES

<i>FRESHLY SQUEEZED FRUIT JUICE 20 cl</i>	9
Orange, grapefruit, yellow lemon	
<i>FRUIT JUICES AND NECTARS PATRICK FONT 25 cl</i>	11
Pure orange juice, Organic apple juice, Red tomato juice, Victoria pineapple juice, Strawberry nectar, cranberry nectar	



OFFICIAL PARTNERS 2025

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Engraving using drypoint technique by **Caroline Bouyer**