

BAUT MENU ENGLISH

BAUT TOUR

BAUT will guide you through our international menu, in three, four or five courses - each dish carefully selected and prepared by chef Michiel van der Eerde and his crew.

To ensure a festive start this menu includes a glass of sparkling Argentinian Norton Brut.

3 courses: starter / main course / dessert	€ 37,50
3 courses: starter / intermediate / main course	€ 39,50
4 courses	€ 44,50
Extra course cheese	€ 6,50
Wine pairing 3 courses	€ 15,50
Wine pairing 4 courses	€ 20,50
Wine pairing 5 courses	€ 25,00

The BAUT Tour can only be ordered per table, prices are per person.

BAUT, AN INTERNATIONAL CUISINE!

Tonight, BAUT will take you to...

France

Beef steak tartare / crostini / egg / garden cress / bacon mayonnaise	€ 10,50
Tournedos Rossini / duck liver / pont neuf / red port gravy / truffle	€ 16,50
Niçoise Salad / Albacore tuna / baby potatoes / green beans / egg / olive / anchovy	€ 13,00

Italy

Caprese / tomatoes / buffalo mozzarella / rocket lettuce cream / San Daniele ham*	€ 11,50 / 9,50*
Tartare di Carciofo / artichoke / truffle / poached egg / parmesan / pine nut cream	€ 10,50*
Risotto / scallops / peas / broad beans / pancetta / parmesan*	€ 14,50 / 10,50*

Asia

Tom Kha Kai / coconut / organic chicken / red pepper / coriander	€ 8,50
Red curry / organic chicken / bamboo / peppers / coriander / almond / bok choy*	€ 11,00 / 8,50*
Thai beef salad / glass noodles / red pepper / coriander / lime / nuts / ginger	€ 12,00

The Netherlands

Veal sirloin steak / potato mousseline / chanterelles	€ 14,50
Fillet of plaice / peas / carrot cream / lemon beurre blanc	€ 13,00
Razor shells / fennel / verbena / herring caviar / prawn crackers	€ 10,50

To share:

French fries	€ 4,50
BAUT salad	€ 4,00
Noodles à la BAUT	€ 4,50
Rice BAUT style	€ 4,50
Bread with truffle cream	€ 3,50

* Vegetarian option available