

lunch

In addition to the classics below, we also serve our a la carte menu during lunch. We can also advise if you want to share some dishes with each other or choose a multi-course menu.

power lunch

2-course lunch menu

Starter & maincourse	34
Maincourse & dessert	29

lunch classics

Lobster Roll - Crayfish - Lobster Hollandaise - Little Gem - Lemon	18
Caesar Salad - Romaine Lettuce - Egg - Anchovy - Parmesan - Croutons Chicken Thighs +4	15
Fort Negen Sourdough - Steak Tartare – Poached Quail Egg – Tarragon Mayonnaise – Pickles Foie Gras Shavings +7	18
Fort Negen Sourdough - Seasonal Vegetarian Toppings	16
Fort Negen Sourdough - Grilled Cheese - Prosciutto di Parma - ‘Beemster’ Cheese - Grilled Zucchini - Spicy Ketchup	12
Poached Eggs - Brioche - Spinach - Hollandaise Smoked Salmon + 5 Prosciutto Di Parma + 4	12
BAUT Burger - Brioche - Tomato - Burger sauce - Little gem - Pickles Bacon +2.5 Cheddar +1.5	15

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Please ask our staff for advice.*

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Cheddar +1.5	

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Bar Bites

Sourdough Bread By Bakery Fort Negen - Dip	6
Organic Oysters – 4 Pieces – French or Asian Toppings	16
Jamon Iberico Pata Negra - Tomato Salsa - Crostini - 50 grs / 100 grs	12 / 20
Smoked Eel – Fried Brioche – Sour Cream (2 pcs)	9
Light Cranberry Pâté – Crispy Chicken Skin	8
Vegetarian Watermelon ‘Pastrami’ – Vadouvan Cream – Soy Beans (2 pcs)	7

Sparkling

Bodega Norton - Cosecha Especial Extra Brut - Chardonnay - Mendoza, AR	8.5
Vilarnau - Brut Reserve Rosé - Chardonnay - Pinot Noir - Penedes, ES	8.5
Vilarnau - Brut 0.0% - Macabeo - Parellada - Penedes, ES	8.5

Cocktails

Elderflower Spritz - St. Germain - Prosecco - Lime	12
Guava Paloma - Patron Reposado - Cazadores Tequila - Guava - Campari - Grapefruit Soda	15
Homemade Negroni < 0.5% - Martini Vibrante & Floreale - Orange	10

G&T

Bombay East - Ginger - Lemongrass - Fever-Tree Indian Tonic	13
Gin Mare Capri - Lemon - Rosemary - Fever-Tree Indian Tonic	15
Mesamis 0.0% - Orange - Juniper - Fever-Tree Indian Tonic	12

chefs menu

3 course	47
4 course	57
5 course	67
Extra course instead of dessert?	+6

wine pairing

3 / 4 / 5 glasses	21 / 28 / 35
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dishes

Organic Oysters – 4 Pieces – French or Asian Toppings	16
Beetroot Millefeuille – Goat's Cheese Cream – Blood Orange – Beetroot Vinaigrette – Pistachio	15
Steak Tartare – Poached Quail Egg – Tarragon Mayonnaise – Pickles – Crispy Brioche + Foie Gras Shavings	18 +7
Gravlax Salmon – Crème Fraîche – Dill – Granny Smith - Sea Buckthorn Berry	17
BBQ Leek – Romesco – Sourdough Pine Nuts Crumble – Smoked Almond – Watercress	15
Gnocchi – Roasted Cauliflower Cream – Walnuts – King Oyster Mushroom – Samphire – Cèpes Sauce	20
Skate Wing – Potato Mousseline – Spinach – Almond Brown Butter – Capers <i>*Limited availability</i>	19
Duck Breast – Sweet Potato Cream – Heritage Carrot – Licorice – Bay Leaf Jus	21
Venison – Beetroot Balsamic Cream – Blackberries –	21
Mushroom Duxelles – Coffee Venison Jus	

classics

Côte De Boeuf – Beurre de Paris Dry Aged Holstein Friesian Beef (price per 100gr)	14
Boneless Sea Bass – Sea Vegetables – Beurre Blanc – BBQ Lemon <i>*Limited availability</i>	49

sides

Frites 'Frietboutique' – Belgian Mayonnaise (Parmesan + 2.5)	6
Side Salad - Haricots Verts – French Dressing – Crostini	6
BBQ Bimi – Miso Foam – Smoked Almond – Furikake	8

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Desserts

Affogato – Espresso – Vanilla Ice Cream Shot Liqueur	6.5 +5
Caramelised Apple – Rum-Soaked Raisins – Salted Caramel – Vanilla Ice Cream	12
Chocolate Mousse – Kahlúa Coffee Caramel – Salted Caramel Ice Cream – Nougatine Crumble	12
Cheese platter - 4 cheeses by Abraham Kef - Compote - Crostinis (extra charge menu +4)	16

Dessert wines

Bodega Norton - Cosecha Tardía Late Harvest – Chardonnay Mendoza, AR	7
Boschendal – Vin d'Or – Viognier & Chenin Blanc – Franschhoek, South Africa	7
Latour Lavail – Maury Grenat – Grenache – Languedoc-Roussillon, FR	7

Cocktails

Espresso Martini - 42 Below - Borghetti Espresso Liqueur - Doppio - Vanilla	14
Subzero Old Fashioned - Woodford Reserve - Barolo Chinato - Orange	15
Yuzu Shot	5

Digestif

Sambuca / Limoncello	6
Amaretto / Baileys / Licor 43 / Tia Maria / Kahlua	6.5
Calvados Christian Drouin	7
Courvoisier VS / VSOP	8.5 / 13.5
Talisker 10 years Single Malt	9.5
Laphroaig 10 years Single Malt	9.5
Oban 14 years Single Malt	12
Macallan 12 years Double Cask Single Malt	14

<i>Bubbels</i>	Bodega Norton - Cosecha Especial Extra Brut – Chardonnay SA - Mendoza, AR	8.5 / 45
	Bodega Norton – Cosecha Especial Extra Brut Rosé – Chardonnay, Pinot Noir SA – Mendoza, AR	8.5 / 45
	Nicolas Feuillatte - Brut Reservé - Chardonnay, Pinot Noir SA - Champagne, FR	79
	Nicolas Feuillatte - Blanc de Blanc - Chardonnay SA- Champagne, FR	109
<i>Alcoholvrij</i>	Vilarnau – Brut 0.0% - Macabeo, Parellada SA – Penedes, ES	8.5 / 45
<i>Open wijnen - wit</i>	Finca Constancia – Altozano - Verdejo, Sauvignon Blanc 2024 - Toledo, ES	6.5 / 35
	Sacchetto - L'Elfo - Pinot Grigio 2023 - Veneto, IT	7 / 37
	Paul Jaboulet – Aine – Viognier 2023 – Rhone, FR	7.5 / 39
	Dumanet - Réserve – Chardonnay 2023 - Languedoc, FR	7.5 / 39
<i>Open wijnen - rood</i>	Cantina Tollo – Ponte Levatoio – Sangiovese 2022 – Abruzzo, IT	6.5 / 35
	Badet Clement – Saint Seine – Pinot Noir – Languedoc/Roussillon, FR	8.5 / 45
	Bodega Norton – Reserva – Malbec 2023 - Mendoza, AR	9 / 49
<i>Wit - licht, fris & strak</i>	Henri Bourgeois - Petit Bourgeois - Sauvignon Blanc 2024 - Loire, FR	45
	Fournier - Pouilly Fumé Les Deux Cailloux - Sauvignon Blanc 2024 - Loire, FR	69
	Martín Códax - Albariño 2024- Rias Baixas, ES	49
	Umani Ronchi – Montipagano - Trebbiano d'Abruzzo 2023 - Abruzzo, IT	38
	Von Winning - Villa Niederberger 2024 - Riesling - Pfalz, DU	42
	Gruber Röschitz – Klassik - Grüner Veltliner 2024 - Niederösterreich, AT	42
	Anselmo Mendes - Muros Antigos Escolha - Loureiro, Avesso, Alvarinho 2023 – Vinho Verde, POR	37
<i>Wit - aromatisch, stuivend & expressief</i>	Boeckel – Réserve - Pinot Blanc 2023 - Elzas, FR	39
	Henri Bourgeois - Sancerre Mont Damnés - Sauvignon Blanc 2023 - Loire, FR	75
	Finca Constancia - Parcela 52 Barricas – Verdejo 2023 - Vino de la Tierra Castilla, ES	47
	Prieto Pariente – Viognier 2021 – Rueda, ES	49
	Franz Haas – Manna Chardonnay, Gewürztraminer, Kerner, Riesling, Sauvignon Blanc 2023 – Alto Adige, IT	55
	Martín Códax - Ribeiro Blanco Anxo Martin - Godello, Albariño, Treixadura 2023 - Ribeiro, ES	45
		49
	Von Winning - Riesling Großes Gewächs 'Ungeheuer' 2023 - Pfalz, DU	95
	Boschendal - 1685 Grande Cuvée - Sauvignon Blanc 2024 - Franschhoek, ZA	46
	Raats - Chenin Blanc 'Eden High Density Single Vineyard' 2021 - Stellenbosch, ZA	79
<i>Wit - elegant, zacht & rond</i>	Jean-Marc Brocard – Chablis - Chardonnay 2024 - Bourgogne, FR	65
	Louis Moureau - Chablis Grand Cru 'Vaudésir' - Chardonnay 2021 - Bourgogne, FR	109
	Joseph Faiveley - Chardonnay 2022 – Bourgogne, FR	67
	Olivier Leflaive – Les Sétilles 2022 - Bourgogne, FR	63
	Olivier Leflaive – Montagny Blanc 1er Cru 2022 - Bourgogne, FR	89
	Château de la Chaize - Pouilly-Fuissé 2023 - Mâconnais, FR	70
<i>Wit - vol, rijk & complex</i>	Paul Jaboulet Aîné - Crozes Hermitage Blanc Domaine de Thalabert Mule Blanche 2023 - Rhône, FR	69
	Yves Cuilleron - Condrieu 'La Petit Côte' - Viognier 2024 - Rhône, FR	99
	Spier - Seaward - Chenin Blanc 2023 - Swartland, ZA	45
	Francis Ford Coppola - Diamond Pavilion 2023 - Chardonnay – Californië, US	59
	Bodega Norton – Reserva - Chardonnay 2024 - Mendoza, AR	49

Onderhevig aan beschikbaarheid en jaartallen onder voorbehoud.

<i>Rosé</i>	Château Sainte Roseline – Prestige – Cinsault, Grenache, Syrah 2024 – Côtes de Provence, FR	55
	Château Sainte Roseline – Prestige – Cinsault, Grenache, Syrah 2024 – Côtes de Provence, FR (magnum)	95
	Fratelli Zuliani – Blush – Pinot Grigio 2024 – Veneto, IT	6.5 / 35
	Costaripa – Rosa Mara – Groppello, Marzemino, Sangiovese, Barbera 2023 – Lombardije, IT	59
<i>Rood - licht, fruitig & sappig</i>	Château de la Gardine – Côtes du Rhône – Grenache, Syrah, Mourvèdre 2022 – Rhône, FR	45
	Château de la Chaize – Fleurie – Gamay 2023 – Bourgogne, FR	55
	Franz Haas – Pinot Nero Schweizer 2022 – Alto Adige, IT	75
	Mocavero – Primitivo 2024 – Puglia, IT	39
	Umani Ronchi – Montipagano – Montepulciano d'Abruzzo 2023 – Abruzzo, IT	42
	Boschendal – 1685 – Shiraz 2020 – Franschhoek, ZA	49
<i>Rood - elegant, verfijnd & soepel</i>	Joseph Faiveley – Pinot Noir 2022 – Bourgogne, FR	69
	Domaine Faiveley – Gevrey-Chambertin 'Vieilles Vignes' 2021 – Bourgogne, FR	109
	Domaine des Perdrix – Vosne Romanée 2022 – Bourgogne, FR	149
	Château de Chamirey – Mercurey Rouge 1er Cru 'Clos du Roi' 2021 – Bourgogne, FR	98
	Menhir Salento – No. Zero – Negroamaro 2023 – Puglia, IT	38
	Fontanafredda – Barolo d'Alba Serralunga – Nebbiolo 2019 – Piemonte, IT	92
<i>Rood - Stevig, kruidig & intens</i>	Bosquet des Papes – Châteauneuf du Pape – Grenache, Syrah, Mourvèdre, Vaccarèse, Cunoise, Cinsault 2022 – Rhône, FR	79
	Beronia – Rioja Reserva – Graciano, Mazuelo, Tempranillo 2020 – Rioja, ES	65
	Vall Llach – Priorat de Vall Llach, Cariñena & Garnacha 2022 – Priorat, ES	85
	Bodega Son Mayol – Son Mayol Premier Vin 2019 – Mallorca, ES	65
	Antinori – Pèppoli Chianti Classico 2023 – Sangiovese, Merlot, Syrah – Toscane, IT	59
	Antinori – Le Maestrelle – Sangiovese, Merlot, Syrah 2022 – Toscane, IT	42
	Antinori Guado al Tasso – Il Bruciato 2022 – Toscane, IT	64
	Antinori Le Mortelle – Poggio alle Nane 2021 – Toscane, IT	130
	Ornellaia – Le Serre Nuove dell'Ornellaia 2022 – Toscane, IT	119
	Boschendal – Nicolas – Cabernet Sauvignon, Shiraz, Cabernet Franc 2023 – Franschhoek, ZA	55
	Francis Ford Coppola – Diamond Collection – Zinfandel 2022 – Californië, US	59
<i>Rood - Vol, rijk & krachtig</i>	JCP Maltus "Pezat" – Bordeaux Supérieur – Cabernet Franc, Merlot 2022 – Bordeaux, FR	55
	JCP Maltus – Château Teyssier Saint-Emilion Grand Cru 2019 – Bordeaux, FR	67
	Tedeschi – Amarone delle Valpolicella – Corvina, Corvinone, Rondinella 2021 – Veneto, IT	79
	Vilafonté – Series M 2019 – Simonsberg, ZA	119
	Raats – Cabernet Franc 'Eden High Density Single Vineyard' 2021 – Stellenbosch, ZA	99
	Stag's Leap Wine Cellars – ARTEMIS Cabernet Sauvignon 2021 – Napa Valley, US	149
	Chateau Musar – Red 2018 – Bekaa Valley, LB	97
	Chateau Musar – Red 2018 – Bekaa Valley, LB (375 ml)	55
	Bodega Norton – Privada – Malbec, Merlot, Cabernet Sauvignon 2022- Mendoza, AR	65

Bar
BAUT

Snacks

Vegan Rendang Croquettes (3 pcs)	7
Kaffir mayonnaise	
Beef 'BITTERBALLEN' (6 pcs)	8.5
Dijon mustard	
Frites 'Frietboutique' With Belgian Mayonnaise	6
With Parmesan? +2.5	
Crispy Chicken (5 pcs)	9.5
Chili sauce	
Truffel arancini (5 pcs)	9.5
Aioli, Parmesan	
Poultry Gyoza (5 pcs)	12
Asian Dip, Chili, Spring Onion	
Mixed olives	6
BAUT Snackplatter	22.5
Prosciutto, Arancini (3), Bitterballen (3), olijven, crostini's, A'dams zuur	
Tempura King Oyster Mushroom	9.5
Crispy Chili Mayo	
Sticky Ribs	8.5
Hoisin, Spring Onion, Chili, Crispy Onion	

Draft beers

Heineken Ellipse, Pils 5%	3.9
Heineken Fluitje, Pils 5%	3.5
Affligem, Blond, 6.8%	6.5
Brouwerij 't IJ, IJwit, Witbier, 6.5%	6.5
Texels, Skuumkoppe, Dunkelweizen, 6%	6.5
La Chouffe, Lite, Blond, 4%	6.5
Brouwerij Homeland, Zeebonk, N.E.I.P.A., 6.4%	6.5

Bottled and canned beers

Duvel, Belgisch Blond, 8.5%	6.5
La Chouffe, Zwaar Blond, 8%	6.5
Brouwerij 't IJ, I.P.A., 7%	6.5
Brouwerij 't IJ, Zatte, Tripel, 7%	6.5
Brouwerij 't IJ, Biri, Lager, 4.7%	6.5
Liefmans, Peach, Fruitbier, 3.8%	6.5
Brouwerij Homeland, Lifeline, Cold IPA, 5.5%	6.5

Non alcoholic beers

Heineken 0.0%	4
Brand, Weizen, 0.0%	6.5
Brand, I.P.A., 0.0%	6.6
Brouwerij 't IJ, Vrijwit, 0.5%	6.5
Texels, Skuumkoppe, 0.0%	6.5
Brouwerij Homeland, Luwte, Citrus Blond, 0.5	6.5

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Spritzers

- | | |
|---|----|
| Elderflower Spritz
Experience fresh and floral elegance with St. Germain, cava, soda, and a hint of lime in every sip. | 12 |
| Aperol Spritz
A refreshing blend of Aperol, prosecco, and soda water, garnished with an orange slice. Bitter, sweet, and bubbly. A taste of Italy in every sip! | 12 |

Sangria

- | | |
|---|------|
| Sangria Del Día
A fresh take on the classic, made with rich red wine, seasonal fruits, and a hint of liqueur. Bursting with juicy flavors and a touch of citrus, it's the perfect balance of sweet, smooth, and refreshing. | 37.5 |
| Sangria de Cava
A sparkling twist on the classic, combining crisp Cava with fresh fruits and a touch of liqueur. Light, bubbly, and refreshingly fruity with a vibrant citrus kick. | 39.5 |

G&T's

- | | |
|--|----|
| Classic
Bombay London Dry - Lime - Fever-Tree Indian Tonic | 12 |
| East
Bombay East - Ginger - Lemongrass - Fever-Tree Indian Tonic | 13 |
| Hendrick's Gin
Hendrick's Gin - Cucumber - Fever-Tree Indian Tonic | 15 |
| Gin Mare Capri
Gin Mare Capri - Lemon - Torched Rosemary - Fever-Tree Indian Tonic | 15 |
| Bobby's Gin
Distilled with Citrus and Indonesian Spices - Clove & Orange - Fever Tree Indian Tonic | 15 |

Cocktails

Yuzu Sake Shot

5

Experience the perfect harmony of a refreshingly sweet, citrus bite combined with the rich depth of junmai sake.

Harakiri

15

You would voluntarily fall into your sword for just one sip of this umami cocktail: Bombay Citron Pressé in the mix with sake, yuzu, raspberry & lychee, followed by a silky finish. What's not to die for?

Subzero Old Fashioned

15

A bold twist on a true legend. We swapped the bitters for Barolo wine, adding a rich, velvety touch. Expect a smooth, tannic kick with a chocolatey aroma, all driven by the strength of Woodford Reserve. Classy, with a rebellious side.

Springbreak Paloma

15

A vibrant twist on the classic, featuring the smooth depth of Patrón Reposado. Sweet strawberry and fresh rhubarb blend beautifully with aromatic thyme and refreshing Fever-Tree Grapefruit Soda.

Mango Daiquiri

14

A tropical blend of rich Bacardi Ocho with crisp Bacardi Carta Blanca. Lush mango, warm cinnamon, and creamy coconut meet a subtle kick of chili for a perfectly balanced sip.

Gentleman's High

15

A smooth and refined short drink with the bold character of Gentleman's Jack. Rich Martini Rubino and zesty Fever-Tree Sicilian lemonade create a perfectly balanced mix of depth and refreshment.

Lavender Mule

14

A floral twist on the classic, featuring the silky smoothness of Grey Goose and 42 Below. Fragrant lavender and rosemary add a herbal touch, perfectly complemented by the spicy kick of Fever-Tree Ginger Beer.

Virgin Drinks

Homemade Iced Tea

6.5

Earl grey infused with zesty lemon, crafting a truly refreshing homemade iced tea.

Lyre's Amaretti Sour

12

Can you really taste the difference between this one and the original? I dare you to find out for yourself.

Homemade NeeGroni < 0.5%

10

Featuring Martini Vibrante & Floreale for a rich, herbal complexity, finished with a hint of orange for a refreshing citrus touch.

Mesamis London Juniper & Tonic

12

A refined alcohol-free G&T with botanical layers of rosemary, citrus, vibrant juniper and zesty orange.