

Bar
BAUT

Private dining menu



private dining

From +20 guest
3 course set menu + side dishes

57

menu

Gravlax Salmon – Crème Fraîche – Dill – Granny Smith -
Sea Buckthorn Berry

Sirloin – Beetroot – Potato Mousseline - Coffee Gravy

Chocolate Mousse – Kahlúa Coffee Caramel –
Salted Caramel Ice Cream – Nougatine Crumble

vegetarian

Beetroot Millefeuille – Goat's Cheese Cream –
Blood Orange – Beetroot Vinaigrette – Pistachio

Gnocchi – Roasted Cauliflower Cream – Walnuts –
King Oyster Mushroom – Samphire – Cèpes Sauce

Chocolate Mousse – Kahlúa Coffee Caramel –
Salted Caramel Ice Cream – Nougatine Crumble

sides

Sourdoughbread - Butter

Frietboutique Fries – Mayonnaise

Butter Lettuce – Haricots Verts – French Dressing – Crostini

Do you have any allergies or dietary requirements? Please let us know in advance and we will be happy to adapt the menu for you.

BAUT

To make the menu even more festive, we offer the following supplements. Supplement prices are per person and can only be ordered for the entire table.

<i>aperitif</i>	Bodega Norton - Cosecha Especial Extra Brut - Chardonnay - Mendoza, AR	8.5
	Elderflower Spritz - St. Germain - Prosecco - Limoen	12
<i>bar bites</i>	Organic Oyster – French Dressing	4
	Crispy Rice Bites - Furikake - Bonito - Japanese Mayo	3.5
	Smoked Eel – Toasted Brioche – Yoghurt	4.5
<i>4th course</i>	BBQ Leek - Romesco - Sourdough & Pinenut Crumble - Smoked Almond - Watercress	13.5
<i>extra's</i>	Cheese selection by Abraham Kef - Compote - Crostini	16
<i>selected white</i>	Martin Códax - Albariño 2024- Rías Baixas, ES	46
	Von Winning - Villa Niederberger 2024 - Riesling - Pfalz, DU	42
	Prieto Pariente – Viognier 2021 – Rueda, ES	49
	Boschendal - 1685 Chardonnay 2023 - Franschhoek, ZA	46
<i>selected red</i>	Château de la Gardine - Côtes du Rhône - Grenache, Syrah, Mourvèdre 2022 - Rhône, FR	45
	Mocavero - Primitivo 2024 - Puglia, IT	39
	Menhir Salento – No. Zero - Negroamaro 2023 – Puglia, IT	38
	Boschendal - Nicolas - Cabernet Sauvignon, Shiraz, Cabernet Franc 2023 - Franschhoek, ZA	55



allergies & requirements

Allergies and dietary requirements must be communicated to us no later than 48 hours in advance. If this information is provided on the day itself, we cannot guarantee that we will be able to fully accommodate these requests. Changes made on the evening itself may result in additional charges due to waste.

cancellation

Cancellations can be made free of charge up to 2 weeks prior to the reservation date. For cancellations within 2 weeks, we reserve the right to charge a cancellation fee of 50% of the reservation value.

changes

Changes to the group size can be communicated up to 48 hours in advance. For changes within 48 hours, we reserve the right to charge the full menu price for the originally reserved number of guests.

deposit

We require a deposit of €1000 when making a private dining reservation. This deposit will be deducted from the final bill.

contact

For cancellations, changes, or special requests, please contact us at:

events@bautamsterdam.nl
+31 (0)20 210 36 40