

Bar  
**BAUT**

*Group menu*



*group menu*

Up to 20 guest  
3 course menu of choice + side dishes

57

*starter*

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

Steak Tartare – Poached Quail Egg – Tarragon Mayonnaise –  
Pickles – Crispy Brioche

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

*main*

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

Skate Wing – Potato Mousseline – Spinach –  
Almond Brown Butter – Capers

Sirloin – Beetroot – Potato Mousseline -  
Coffee Gravy

*dessert*

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.

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<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>	Martín 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 - Franschoek, 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 - Franschoek, ZA	55

*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
Cranberry Pâté – Crispy Chicken Skin	8
Watermelon 'Pastrami' – Vadouvan Cream – Soy Beans (2 pcs)	7

*Sparkling*

Bodega Norton - Cosecha Especial Extra Brut - Chardonnay - Mendoza, AR	8.5
Bodega Norton – Cosecha Especial Extra Brut Rosé – Chardonnay, Pinot Noir SA – Mendoza, AR	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

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## *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 48 hours prior to the reservation date. For cancellations within 48 hours, we reserve the right to charge a cancellation fee, depending on the circumstances..

## *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 €10 p.p. when making a group 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