

lunch menu

2-course lunch menu

Starter & Main Course 34

Maincourse & dessert 29

*lunch classics*Lobster Roll - Crayfish - Lobster Hollandaise -
Little Gem - Lemon 18Caesar Salad - Romaine Lettuce - Egg -
Anchovy - Parmesan - Croutons 15
Chicken Thighs +4Fort Negen Sourdough - Steak Tartare –
Poached Quail Egg – Tarragon Mayonnaise –
Pickles 18
Foie Gras Shavings +7Fort Negen Sourdough – Pumpkin Hummus –
Feta – Sun-Dried Tomatoes 16Fort Negen Sourdough - Grilled Cheese -
Prosciutto di Parma - 'Beemster' Cheese - Grilled
Zucchini - Spicy Ketchup 12Poached Eggs - Brioche - Spinach - Hollandaise
Smoked Salmon + 5 12
Prosciutto Di Parma + 4BAUT Burger - Brioche - Tomato - Burger sauce 15
- Little gem - Pickles
Bacon +2.5
Cheddar +1.5Gnocchi – Roasted Cauliflower Cream – Walnuts 20
– King Oyster Mushroom – Sea Asparagus –
Cèpes SauceCôte De Boeuf - Beurre De Paris 14
Dry Aged Holstein Friesian Beef (price per 100g)
*Ask our staff about the different cuts**Do you have any allergies or dietary requirements?
Please ask our staff for advice.*

sides

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

drinks

Fresh Orange Juice	4.9
Indian Summer	5.5
Homemade Ice Tea	6.5
Passionfruit- Mint - Lemonade	6.5

desserts

Affogato – Espresso – Vanilla Ice Cream <i>Shot Liqueur</i>	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

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 - Parelada - 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

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
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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>chefs menu</i>	3 course	47
	4 course	57
	5 course	67
	Extra course instead of dessert?	+6
<i>wine pairing</i>	3 / 4 / 5 glasses	21 / 28 / 35
<i>dishes</i>	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	
<i>classics</i>	Côte De Boeuf - Beurre de Paris Dry Aged Holstein Friesian Beef (price per 100gr) <i>*Ask our staff about the different cuts</i>	14
	Boneless Sea Bass – Sea Vegetables – Beurre Blanc – BBQ Lemon <i>*Limited availability</i>	49
<i>sides</i>	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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<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
	Martinshof - Riesling 0.0 - Rheinhessen, DU	7.5 / 39
<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>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	65
	Martin Códax - Albariño 2024- Rías Baixas, ES	45
	Umani Ronchi – Montipagano – Trebbiano d'Abruzzo 2023 - Abruzzo, IT	38
	Von Winning - Villa Niederberger 2024 - Riesling - Pfalz, DU	42
	Gruber Rösschitz – 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	39
	Prieto Pariente – Viognier 2021 – Rueda, ES	49
	Franz Haas – Manna Chardonnay, Gewürztraminer, Kerner, Riesling, Sauvignon Blanc 2023 – Alto Adige, IT	60
	Martin Códax - Ribeiro Blanco Anxo Martin - Godello, Albariño, Treixadura 2023 - Ribeiro, ES	45
	Von Winning - Riesling Großes Gewächs 'Ungeheuer' 2023 - Pfalz, DU	95
	Boschendal - 1685 Grande Cuvée - Sauvignon Blanc 2024 - Franschhoek, ZA	45
	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	69
	Olivier Leflaive – Les Sétilles 2022 - Bourgogne, FR	75
	Olivier Leflaive – Montagny Blanc 1er Cru 2022 - Bourgogne, FR	95
	Château de la Chaize - Pouilly-Fuissé 2023 - Mâconnais, FR	70
	Yves Cuilleron - 'Les Vignes d'à Côte - Marsanne 2023 - Rhône, FR	55
<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
	Francis Ford Coppola - Diamond Pavilion 2023 - Chardonnay – Californië, US	59
	Bodega Norton – Reserva - Chardonnay 2024 - Mendoza, AR	49

WJN

Open wijnen - rood

Cantina Tollo – Ponte Levatoio – Sangiovese 2022 – Abruzzo, IT	6.5 / 35
Carmen - Gran Reserva - Carmenère 2023 - Central Valley, CH	8 / 42.5
Badet Clement – Saint Seine – Pinot Noir – Languedoc/Roussillon, FR	8.5 / 45
Bodega Norton – Reserva – Malbec 2023 - Mendoza, AR	9 / 49

Rood - licht, fruitig & sappig

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

Rood - elegant, verfijnd & soepel

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
Prunotto - 'Barbera d'Alba' - Barbera 2023 - Piëmonte, IT	49
Fontanafredda - Barolo d'Alba Serralunga – Nebbiolo 2019 - Piemonte, IT	92

Rood - Stevig, kruidig & intens

Bosquet des Papes – Châteauneuf du Pape – Grenache, Syrah, Mourvèdre, Vaccarèse, Counoise, Cinsault 2022 – Rhône, FR	79
Beronia - Rioja Reserva - Graciano, Mazuelo, Tempranillo 2020 - Rioja, ES	59
Vall Llach - Priorat de Vall Llach, Cariñena & Garnacha 2022 - Priorat, ES	85
Bodega Son Mayol - Son Mayol Premier Vin 2019 - Mallorca, ES	65
Antinori - Le Maestrelle - Sangiovese, Merlot, Syrah 2022 - Toscane, IT	42
Antinori - Pèppoli Chianti Classico 2023 - Sangiovese, Merlot, Syrah - Toscane, IT	59
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

Rood - Vol, rijk & krachtig

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

Rosé

Fratelli Zuliani – Blush - Pinot Grigio 2024 – Veneto, IT	6.5 / 35
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
Costaripa – Rosa Mara - Gropello, Marzemino, Sangiovese, Barbera 2023 – Lombardije, IT	59

Onderhevig aan beschikbaarheid en jaartallen onder voorbehoud.

Bar
BAUT

Snacks

Beef 'BITTERBALLEN' (6 pcs)	8.5
Dijon mustard	
Croquetas De Jamon (4 pcs)	9
Aioli	
Croquetas De Queso (4 pcs)	9
Aioli	
Crispy Rice Bites (3 pcs)	12
Furikake - Bonito - Japanese Mayo - Ginger	
Frites 'Frietboutique' With Belgian Mayonnaise	6
With Parmesan? +2.5	
Crispy Chicken (5pcs)	9.5
Chili Sauce	
Mixed olives	6
BAUT Snackplatter	22.5
Prosciutto, Arancini (3), Bitterballen (3), olijven, crostini's, A'dams zuur	

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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Sparkling wine

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

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.
- Guava Paloma** 14
A bold blend of Patron & Cazadores tequila, guava, Campari, and grapefruit soda: vibrant, tropical, and just the right amount of bitter bite.
- Xerez Daiquiri** 14
Bacardi 8, apricot, PX sherry, and lime combine for a rich, fruity twist on the classic
- 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.