

Bar
BAUT

Private dining menu



To make the menu even more festive, we offer the following supplements.

Bites to share

Organic Oyster - French or Asian Dressing	4
Olives - Green Herbs - Citrus	4
Jamon Iberico Pata Negra - Tomato - Crostini - 50g	12
Clams - Beurre d'Amsterdam - Breadcrumbs	12
Herring - Amsterdam Onion - Pickle	7

We've selected a number of wines to complement the menu and recommend them.

Selected white

Henri Bourgeois - Petit Bourgeois - Sauvignon Blanc 2024 - Loire, FR	45
Weingut Martinshof - Riesling 2024 - Rheinhessen, DU	47
Prieto Pariente - Viognier 2021 - Rueda, ES	49
Joseph Faiveley - Chardonnay 2022 - Bourgogne, FR	69

Selected red

Prunotto - 'Barbera d'Alba' - Barbera 2023 - Piémonte, IT	49
Joseph Faiveley - Pinot Noir 2022 - Bourgogne, FR	69
Beronia - Rioja Reserva - Graciano, Mazuelo, Tempranillo 2020 - Rioja, ES	59
JCP Maltus "Pezat" - Bordeaux Supérieur - Cabernet Franc, Merlot 2022 - Bordeaux, FR	55

Private dining menu From +20 guest
3 course set menu + side dishes

menu Lightly Smoked Coeur de Boeuf Tomato – Grutte Grize Cheese –
Red Onion – Tomato Broth

Bavette – Potato Mousseline – Green Asparagus –
Marloeske Onion – Bordelaise Sauce (180 g)

Financier - Clove Parfait - White Chocolate & Mandarin Foam -
Pickled maderin

vegetarian Lightly Smoked Coeur de Boeuf Tomato – Grutte Grize Cheese –
Red Onion – Tomato Broth

Roasted Celeriac – White Bean Cream – Truffle –
Egg Yolk – Beurre de Paris

Financier - Clove Parfait - White Chocolate & Mandarin Foam -
Pickled maderin

side dishes Sourdoughbread - Butter
Frietboutique Fries – Mayonnaise
Butter Lettuce – Mustard Dressing – Gouda Cheese

Terms & Conditions

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 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