

BAUT

Private dining menu



private dining

From +20 guest
3 course set menu + side dishes 55

menu

Burrata - Tomato Consommé - Asparagus - Long Peper

Bavette - Carrot Cream - Pepper Sauce

Dessert of the Day

vegetarian

Burrata - Tomato Consommé - Asparagus - Long Peper

Jerusalem Artichoke Terrine - Pointed Cabbage Cream -
Roasted Pointed Cabbage - Red

Dessert of the Day

side dishes

Sourdough Bread from Fort Negen – Whipped Butter

Fries by Frietboutique – Mayonnaise

Butter Lettuce – French Dressing – Manchego

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.

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.

aperitif

Bodega Norton - Cosecha Especial Extra Brut - Chardonnay - Mendoza, AR 7

Elderflower Spritz - St. Germain - Prosecco - Limoen 12

bar bites

Organic Oyster – Mignonette 5

Parmesan Beignet – Romesco (from 2 pcs.) 3.5

Smoked Eel – Toasted Brioche – Yogurt 4.5

4th course

Steak Tartare - Green Pepper - Potato - Oyster Leaf 13.5

extra's

Abraham Kef – Five Cheeses – Compote – Crostini 16

selected white

Von Winning - Villa Niederberger 2024 - Riesling - Pfalz, DU 42

Martín Códax - Albariño 2024 - Rías Baixas, ES 46

Prieto Pariente – Viognier 2021 – Rueda, ES 49

F.F. Coppola - Diamond Pavilion 2023 - Chardonnay – Californië, US 59

selected red

Château de la Gardine - Côtes du Rhône - Grenache, Syrah, Mourvèdre 2022 - Rhône, FR 45

Mocavero - Primitivo 2024 - Puglia, IT 39

Antinori - Le Maestrelle - Sangiovese, Merlot, Syrah 2022 - Toscane, IT 42

Bodega Norton – Reserva – Malbec 2023 - Mendoza, AR 49



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