

BAUT MENU

ENGLISH

FISH-SOUP / lobster / potato mousseline / crayfish 9.5

EGG PLANT / pomegranate / pita / labneh / lemon / olive 10.5

TARTARE OF VEAL / tarragon / egg / Parmesan / crouton 11.5

CORN-FED CHICKEN / truffle / chicory / hazelnut / duck liver* 12.5 / 16*

RISOTTO / pistachio / burrata / cherry tomato / olive / zucchini 12.5

CARROT / heirloom baby carrot / cumin / feta / pistachio / buttermilk 11

MACKEREL TARTARE / potato / salicornia / citrus / chorizo 12.5

SEA BREAM / cauliflower / parsnip / beurre noisette 13.5

SALMON / Granny Smith / peanut / radish 12.5

DUCK / savoy cabbage / mustard / prunes 14.5

LOIN OF VEAL / carrot / harissa / Pommes Dauphine / leek 14.5

FLAMMKUCHEN / seabass / wild garlic / apple / yoghurt 11.5

SIDE DISHES 4.5

Bread / truffle cream Fresh vegetables Fries / mustard mayonaise Mixed salad

BAUT CHEF'S MENU 3 courses 33.5 4 courses 41.5 5 courses 49.5

WINE PAIRING 3 courses 18.5 4 courses 25.5 5 gangen 31.5

The menu can only be ordered per table. Do you have a food allergy? Please let us know.