

BAUT PARADIS ENGLISH MENU

BAUT Paradijs Menu

BAUT Paradijs offers a delicious surprise menu voor the whole table in three, four or five courses. Each dish carefully selected and prepared by chef Michiel van der Eerde and his crew.

			EURO
3 courses	33.5	Wine arrangement 3 courses	16.5
4 courses	41.5	Wine arrangement 4 courses	21.5
Extra course cheese	7.5	Wine arrangement 5 courses	26.5

The BAUT Paradijs Menu can only be ordered per table, prices are per person.

OYSTERS

Oyster / mousseline / leek / Hollandaise (3 pieces)	9
Oysters French / red wine vinegar / lemon (3 pieces)	7.5
Oysters Asian / soy / sesame/ spring onion / ponzu (3 pieces)	7.5

NETHERLANDS

Seafood Salad / radish / citrus / Granny Smith / horseradish	11
Chump of beef / red chicory / Bastiaans blue / parsnip	13.5
Porkbelly / Piccalilly / parsnip / olives / fennel / own vegetables	11.5

FRANCE

Tournedos Rossini / shallot / duck liver / red port truffle gravy	17.5
Beef steak tartare / egg / butterhead lettuce / bacon mayonnaise / bruschetta / duck liver *	11 / 13.5 *
Scallops / cauliflower / cep / Beurre noisette	12.5

ITALY

Fregola / sea bream / Brussels sprouts / kale / Parmesan ^(v)	10.5 ^(v) / 12.5
Tagliarini / forest mushrooms / truffle / Parmesan / chervil ^(v)	11
Tartare di Carciofo / artichoke / truffle / egg / Parmesan / pine nuts ^(v)	12.5

ASIA

Tuna Tataki / sweet and sour vegetables / coriander / sambal matah / sesame	12.5
Red curry BAUT / organic chicken / pak choi / bell pepper / coriander ^(v)	11 ^(v) / 13
Mackerel / avocado / shrimp cracker / ponzu / sweet and sour vegetables	10.5

French fries	4.5	Rice BAUT style	4.5
Green salad	4.5	Bread with truffle cream	4

^(v) This dish can also be served vegetarian.

Do you have a food allergy? Please let us know.