

BAUT MENU

ENGLISH

BOUILLABAISSSE / fish of the day / rouille / gruyere / crouton 12

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

SEA BREAM / cauliflower /parsnip / beurre noisette 13.5

SALMON TATAKI / yuzu ponzu/ rice / daikon / radish 13

DUCK / crème of corn / sea buckthorn / baby corn / watercress-beurre blanc 15

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.