

restaurant
BAKBOORD
À la carte

Bites

Oysters I 6 pieces | red wine vinegar | chive | lemon | 28,50

Oysters I 6 pieces | ponzu | codium | 28,50

Oyster I 1 piece | ponzu | caviar | 17,50

Pata negra | 50 gram | 11,50

Oscietra caviar | cauliflower | langoustine | hazelnut | 5 gram | 26,50

Oscietra caviar | cauliflower | langoustine | hazelnut | 10 gram | 39,50

Starters

Hamachi | sea buckthorn | vadouvan | tartelette | 18,50

Kohlrabi | chimmichurri | jalapeño | tomatillo | buttermilk | 15,50

Smoked beef | rendang | coconut | pickle | 16,50

Second course

Monkfish | pork belly | kabayaki | citrus | 19,50

Langoustine | passion fruit | pumpkin | ginger | 21,50

Aubergine | dashi | Belper Knolle | sea lettuce | codium | 14,50

Carrot | colombo curry | umeboshi | sage | 14,50

Main course

Entrecôte | seaweed | Schlossberger | green peppercorn | 32,50

Jerusalem artichoke | sunflower seed | maitake | ponzu | 26,50

Codfish | Tom kha kai | parsnip | sudachi | 29,50

Dessert

Fennel | yogurt | verbena | lime | white chocolate | 14,50

Gâteau Opéra | coffee | hazelnut | passion fruit | 14,50

Cheese selection | with matching garnish | 16,50

Friandises | 4 pieces | 6,00

Dietary requirements or allergies?
Please notify our staff.

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Chefs Experience

7 courses	94
6 courses	83
5 courses	72
4 courses	61

Wine pairing

7 courses	56
6 courses	48
5 courses	40
4 courses	32

** Our 7 course chefs experience menu can be ordered until 20:00.*

All-in

The ultimate experience with a generous selection of amuses, glass of champagne, matching wines, unlimited water service and coffee or tea with friandises.

7 courses 173

Experience the ultimate sensation

6 courses 154

An unforgettable culinary experience

5 courses 135

Let your senses run wild

4 courses 116

Embark your own journey of discovery

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JRE
JEUNES RESTAURATEURS