

# *restaurant* **BAKBOORD**

## *À la carte*

### **STARTERS**

**Hamachi** | tomatillo | jalapeño | roasted koji mole | 15,50

**Steak tartare** | egg yolk | ponzu | seaweed | 15,50

**Burrata** | tomato | smoked red pepper | basil | 14,50

### **SECOND COURSES**

**Sweetbreads** | artichoke | smoked marrow | pickle | 16,50

**Celeriac** | unagi | XO | maitake | 13,50

### **MAIN COURSES**

**Lamb** | eggplant | baharat | polenta | 26,50

**Smoked carrot Wellington** | piccalilly | onion | vadouvan | 24,50

**Catch of the day** | with matching garnish | daily rate

### **DESSERTS**

**Strawberry** | rhubarb | yogurt | chamomile | pink pepper | 13,50

**Chocolate** | kumquat | rum | honey | 13,50

**Cheese selection** | with matching garnish | 15,50

Dietary requirements or allergies?  
Please notify our staff.

*restaurant* **BAKBOORD**

*Chef's experience*

8 courses 95

Enjoy chef's full repertoire

7 courses 85

Experience the ultimate sensation

6 courses 75

An unforgettable culinary experience

5 courses 65

Let your senses run wild

4 courses 55

Embark on your own journey of discovery

*Wine pairing*

FOR A PERFECT ACCOMPANIMENT

8 courses 64

7 courses 56

6 courses 48

5 courses 40

4 courses 32

Dietary requirements or allergies?  
Please notify our staff.

# *restaurant* **BAKBOORD**

## *Diner 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.

8 courses 182

Enjoy the chef's complete repertoire

7 courses 164

Experience the ultimate sensation

6 courses 146

An unforgettable culinary experience

5 courses 128

Let your senses run wild

4 courses 110

Embark on your own journey of discovery

## *Vegetarian menu*

We also serve our chef's experience vegetarian.

8 courses 92

7 courses 82

6 courses 72

5 courses 62

4 courses 52

Dietary requirements or allergies?  
Please notify our staff.