

Fish should swim three times:

First in the sea,
then in butter
and finally in good wine.

Jonathan Swift
Irish author

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Caviar & Oysters

CAVIAR PERLE IMPERIAL ^{30, 50 OR 100 GRAMS} 70, 100
of 200
Served with traditional garnish

DAVID HERVÉ ROYAL NO.3 ^{PER PIECE} 6
French waters

ZEEUWSE PLATTE ^{40000 PER PIECE} 6
Zeeland province, The Netherlands

PREPARED OYSTER ^{PER PIECE} 9
Lettuce & beurre blanc

MENU DU CHEF

Menu selected by Raoul Meuwese

SLIGHTLY SMOKED TROUT 24
Pumpkin | Buttermilk | Dill | Pear | Mustard
Itsasmendi 7, Hondarribi Zuri/Riesling, Basque country, Spain 12

LANGOUSTINE 32
Celeriac | Granny Smith | Duck liver | Dashi
*Heinrich, Naked White, Chardonnay/Pinot Blanc/Muscat
Burgenland, Austria 11*

CAVIAR PERLE IMPERIAL 35
Potato | Crème fraîche | Chives
Patrick Piuze, Chablis, Chardonnay, Burgundy, France 15

PIKE PERCH 27 | 35*
Jerusalem artichoke | Sauerkraut | Black pudding |
Watercress
Charles & Charles, Riesling, Washington, United States 12

VENISON 38*
Pistachio | Parsnip | Red cabbage | Chartreuse
*Il Canovino, Valpolicella Ripasso Superiore, Corvina/Corvinone/
Rondinella/Oseleta, Valpolicella, Italy 12*

POPCORN 15
Caramel | Cola
Inoue Gōmei, Mii no Umeshu, Fukuoka Prefecture, Japan 11

MENU DU CHEF

Six courses	89	
Five courses	79	<i>Without Caviar Perle Imperial</i>
Four courses	69	<i>Without Caviar Perle Imperial and Langoustine</i>

Optional

*Wagyu A4 instead of Venison: 55 supplement p.p.
Cheese selection instead of Popcorn: 5 supplement p.p.*

LUNCH MENU DU CHEF

Four courses	55
Three courses	45
Two courses	39

As of 7 persons we serve the Menu du Chef for the entire table.

À la carte

STEAK TARTARE 25 | 35*
Oyster | Horseradish | Lavas | Capers
Caviar supplement: €25,00 (10 grams)

HAMACHI 26
Kohlrabi | Radish | Wasabi | Adachi

SCALLOP 30
Cauliflower | Oxtail | Oloroso
Fresh truffle supplement: €15,00

PAN-FRIED DUCK LIVER 28
Brioche | Beetroot | Pickled onion | Verjus

LOBSTER 32 | 42*
Sweetbread | Parsley root | Lacinato kale

TURBOT 60*
Truffle | Cauliflower | Codium | White wine

SEABASS IN SALT CRUST 90*
(Per 2 people; 30 minutes preparing time)
Carrot | Fennel | Cockles | Kurozu-Vermont

WAGYU 95*
Wagyu A4 | 100 grams
Celeriac | Green asparagus | Mushroom | Bordelaise

** As main course*

Sweet & Savoury

VALRHONA CHOCOLATE 18
Mocha | Blood orange | Seabuckthorn

EARL GREY 15
Bergamot | Almond | Herbs

CHEESE SELECTION 18
Cheese selection from Fromagerie L'Amuse in IJmuiden,
The Netherlands
Coup de coeur du sommelier

CHEF'S TABLE EXPERIENCE

For parties up to 6 people you can join the kitchen brigade in the heat of the moment at the special **Chef's Table**. You literally dine in the **heart of the kitchen**, where you experience team spirit, heat and laughter right at the counter where we create all our dishes and serve you **6 courses!** Interested? Please ask our service team about the possibilities and available dates.