

Fish should swim three times:


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

Jonathan Swift

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MENU DU CHEF

Menu selected by Raoul Meuwese

HAMACHI 26

Tomato | Radish | Piment d'Espelette

LANGOUSTINE 32

Celeriac | Granny Smith | Duck liver | Dashi

CAVIAR PERLE IMPERIAL 35

Potato | Crème fraîche | Chives

COD 29 | 37

Turnip | Green Pea | Vintage soy

VEAL 38

Artichoke | Chanterelle | Vadouvan | Wild garlic

STRAWBERRY 15

White chocolate | Basil | Yogurt

MENU DU CHEF

Six courses 89

Five courses 79 *Without Caviar Perle Imperial*

Four courses 69 *Without Caviar Perle Imperial
and Langoustine*

OPTIONAL

Wagyu A4 instead of Veal: 55 supplement p.p.

Cheese selection instead of Strawberry: 5 supplement p.p.

WINE PAIRING

Six courses 54

Five courses 45

Four courses 36

6-COURSES ALL-IN MENU 135 P.P.

5-COURSES ALL-IN MENU 115 P.P.

Including wine pairing, water and coffee or tea

LUNCH MENU DU CHEF

Four courses 55

Three courses 45

Two courses 39

As of 7 persons, we only serve the Menu du Chef for the entire party.

In case you have any questions regarding dietary restrictions or you wish to have a vegetarian menu? Please do not hesitate to ask one of our staff members.

Caviar & Oysters

CAVIAR PERLE IMPERIAL ^{30, 50 OF 100 GRAM}

70, 100 of 200

Served with traditional garnish

DAVID HERVÉ FINE DE SPECIAL NO.3 ^{PER PIECE 6}

French waters

CREUSES OOSTERSCHELDE NO.3 ^{PER PIECE 6}

Zeeland, The Netherlands

PREPARED OYSTER ^{PER 3 PIECES 21}

David Hervé fine de special No. 3

Poached, grilled and raw

À la carte

Due to the effects of COVID-19 we are serving a smaller à la carte menu than we normally do. Please feel free to order all dishes part of the Menu du Chef as an à la carte dish.

DRY AGED BEEF 35

Celeriac | Green asparagus | Button mushroom | Lovage

LOBSTER 27 | 37

Corn Fed Chicken | Carrot | Melon | Kaffir

TURBOT 50

Truffle | Cauliflower | Nameko mushroom | Codium

Sweet & Savoury

OPERA CAKE 18

Valrhona | Orange | Sea buckthorn

CHEESE SELECTION 18

Cheese selection from Fromagerie L'Amuse in IJmuiden, The Netherlands

Did you know?

Did you know that Bridges also provides a **private dining area**, where you can enjoy an intimate lunch or dinner in the comfort of your own private space?

The private dining features its own cocktail station and a selection of specialty whiskeys. This private room is suitable for parties up to **8 people** and provides a pleasant view on one of the historical canals of the city.