

Bridges

Restaurant

MENU DU CHEF

Menu selected by Raoul Meuwese

SCALLOP 28

Fennel | Artichoke | Grapefruit | Bottarga

LANGOUSTINE 32

Duck liver | Celeriac | Granny Smith | Dashi

CAVIAR PERLE IMPERIAL 35

Potato | Crème fraîche | Chives

PLAICE 26 | 32

Porcini | Jerusalem artichoke | Kombu | Mussel

DRY AGED ENTRECOTE 32 | 42

Parsley root | green asparagus | Champignons | Lovage

DUCK LIVER 27

Apple | Whisky | Brioche | Chocolate

PURE CHOCOLATE 15

Raspberry | Vanilla | Caramel

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Caviar & Oysters

CAVIAR PERLE IMPERIAL 30, 50 OF 100 GRAM

70, 100 of 200

Served with traditional garnish

ZEEUWSE PLATTE 00000 PER PIECE 6

Zeeland, The Netherlands

PREPARED OYSTER PER 3 PIECES 21

Zeeuwse platte

Poached, grilled and raw

MENU DU CHEF

Seven courses 105

Six courses 89 *Without Duck Liver*

Five courses 79 *Without Caviar and Duck Liver*

WINE PAIRING

Seven courses 66

Six courses 57

Five courses 48

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

6-COURSES ALL-IN MENU PRESTIGE 195 P.P.

7-COURSES ALL-IN MENU PRESTIGE 225 P.P.

Including wine pairing, water and coffee or tea