

# Bridges

“Fish should swim three times:

First in the sea,

then in butter

and

finally in good wine”

- Jonathan Swift -

@bridgesamsterdam



Please share your experience on Tripadvisor!



# Menu du Chef

Selected by Raoul Meuwese

## Coquille

Pumpkin | Kohlrabi | Vadouvan | Macadamia

## Langoustine

Duck liver | Celeriac | Granny Smith | Dashi

## Caviar Perle Imperial

Potato | Crème fraîche | Chives

## Plaice

Mussels | Young leek | Fennel | Saffron

## Tenderloin

Green asparagus | Bottarga | Herve

Wagyu A4 instead of tenderloin €45 supplement

## Duck liver

Apple | Brioche | Chocolate | Whiskey

## Cherry

Dark chocolate | Pistachio | Orange

Cheese selection instead of raspberry €5 supplement

7 courses € 105 | 6 courses €89 *without duck liver* | 5 courses €79 *without duck liver & caviar*

# Bridges Experience

Go 'all the way' and experience Bridges as we envision it.

We serve you a 6 or 7 course Menu du Chef, accompanied by carefully selected wines, table water and coffee or tea with friandises.

7 course Bridges Experience €175

6 course Bridges Experience €149

# Prestige Bridges Experience

For the true wine lover, we created the Prestige Bridges Experience. The Menu du Chef is accompanied by the most exclusive wines, which are served with the help of the Coravin wine preservation opener.

7 course Prestige Bridges Experience €225

6 course Prestige Bridges Experience €195

# Wine pairing

Our sommelier will pair a glass of wine with each course.

7 glasses €67

6 glasses €57

5 glasses €47

*As of seven persons, we only serve the menu du chef for the entire party.  
In case you have any questions regarding a food allergy or dietary restrictions, please do not hesitate to ask one of our staff members.*

# Lunch Menu du Chef

Selected by Raoul Meuwese

## Coquille

Pumpkin | Kohlrabi | Vadouvan | Macadamia

## Plaice

Mussels | Young leek | Fennel | Saffron

## Tenderloin

Green asparagus | Bottarga | Herve

Wagyu A4 instead of tenderloin €45 supplement

## Cherry

Dark chocolate | Pistachio | Orange

Cheese selection instead of raspberry €5 supplement

**4 courses €55 | 3 courses €45** *without tenderloin* | **2 courses €39** *without tenderloin & raspberry*

Our sommelier would be happy to pair a glass of wine with each course:

4 glasses €37

3 glasses €27

2 glasses €17

## Oysters and caviar

**Signature oyster €10**

Prepared Marennes d'Oléron oyster

Beetroot | Horseradish | Treviso tardivo | Sourdough

**David Hervé Marennes €6** PER PIECE

Marennes d'Oléron, France

**Caviar Perle Imperial** 30, 50 OR 100 GRAM

€70, €100 or €200

Served with traditional garnish

# À la carte

## Coquille €30

Pumpkin | Kohlrabi | Vadouvan | Macadamia

## Langoustine €34

Duck liver | Celeriac | Granny Smith | Dashi

## Caviar Perle Imperial €37

Potato | Crème fraîche | Chives

## Plaiice €28 | €34

Mussels | Young leek | Fennel | Saffron

## Tenderloin €42

Green asparagus | Pistachio | Bottarga | Herve

## Wagyu A4 €95 <sup>100 gram</sup>

Celeriac | Green asparagus | Button mushroom | Lovage

## Cherry €15

Dark chocolate | Pistachio | Orange

## Raspberry €15

Yuzu | Elderflower | Oxalis

## Duck liver €28

Apple | Brioche | Chocolate | Whiskey

## Cheese selection €18

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

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