

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

Hamachi

Mussels | Mole Verde | Radish

Langoustine

Duck liver | Celeriac | Granny Smith | Dashi

Caviar Perle Imperial

Potato | Crème fraîche | Chives

Halibut

Cauliflower | Porcini mushrooms | Jus Bécasse

Fawn

Parsnip | Mushroom | Cabbage | Chartreuse

Wagyu A4 instead of fawn €45 supplement

Duck liver

Brioche | Chocolate | Whisky

Golden Rennet

Beurre Noisette | Almond | Honey | Verjus

Cheese selection instead of Golden Rennet €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

Hamachi

Mussels | Mole Verde | Radish

Halibut

Cauliflower | Chanterelles | Jus Bécasse

Fawn

Parsnip | Mushroom | Cabbage | Chartreuse

Wagyu A4 instead of Fawn €45 supplement

Golden Rennet

Beurre Noisette | Almond | Honey | Verjus

Cheese selection instead of Golden Rennet €5 supplement

4 courses €55 | 3 courses €45 *without fawn* | 2 courses €39 *without fawn & Golden Rennet*

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

4 glasses €37

3 glasses €27

2 glasses €17

Oysters and caviar

Signature oyster €14

Prepared Zeeuwse Platte oyster

Beetroot | Horseradish | Sourdough

David Hervé Marennes €6 PER PIECE

Marennes d'Oléron, France

Zeeuwse Platte oyster €7 PER PIECE

Yerseke, The Netherlands

Caviar Perle Imperial 30, 50 OR 100 GRAM

€70, €100 or €200

À la carte

Hamachi €30

Mussels | Mole Verde | Radish

Langoustine €34

Duck liver | Celeriac | Granny Smith | Dashi

Caviar Perle Imperial €37

Potato | Crème fraîche | Chives

Halibut €32 | €48

Cauliflower | Chanterelles | Jus Bécasse

Fawn €42

Parsnip | Mushroom | Cabbage | Chartreuse

Wagyu A4 €95 ^{100 gram}

Celeriac | Green asparagus | Mushroom | Lovage

Duck liver €28

Brioche | Chocolate | Whisky

Cherry €15

Dark chocolate | Pistachio | Oriental sencha

Golden Rennet €15

Beurre Noisette | Almond | Honey | Verjus

Cheese selection €18

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

*For parties of seven persons or more, 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.*