

Bridges

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RESERVATIONS

For above mentioned reservations we ask you to sign a credit card authorization form to confirm the reservation. Modifications or cancellations are accepted until 2 p.m. local time 7 days prior to the arrival date without any charge. 50% of the total reservation value will be charged for modifications or cancellations made between 2 and 7 days prior to the arrival date. The full reservation value will be charged for modifications or cancellations made 2 days or less prior to the arrival date.

ART DE NOËL

CHRISTMAS JOY

BRIDGES LUNCH OR DINNER

APERITIF

Langoustine: Caviar, Beet, Crème fraîche

Trout: Horseradish, Radish, Dill

Lobster: Duck liver, Apricot, Walnut

Halibut: Sauerkraut, Sprouts, Jerusalem artichoke,
Winter truffle

Fawn: Celeriac, Chartreuse, Mushroom, Cabbage

OR

Wagyu: Celeriac, Mushroom, Bordelaise [*]

OPTIONAL

Duck liver: Granny Smith, Brioche, Whisky [**]

OR

Cheese selection from Fromagerie L'Amuse [**]

Christmas dessert: Valrhona chocolate,
Caramel, Almond, Cassis

[*] Wagyu instead of Fawn, supplement € 30

[**] Supplement Duck Liver or Cheese selection € 18



CULINARY CALENDAR

CHRISTMAS LUNCH

Five-course lunch menu

Served on December 25th and 26th from 1.00 pm
€ 85 per person, pairing wines € 55

CHRISTMAS DINNER

Six-course dinner menu

Served on December 24th, 25th
and 26th from 6.30 pm

€ 145 per person, pairing wines € 75

END OF YEAR LUNCH

Five-course lunch menu

Served on December 31st from 1.00 pm
Including a glass of champagne upon arrival
€ 135 per person, pairing wines € 65

END OF YEAR DINNER

Six-course dinner menu

Served on December 31st from 6.30 pm
Including a glass of champagne upon arrival.
€ 185 per person, pairing wines € 85

BRIDGES CHILDREN'S MENU

Crisp lemon sole: Cucumber, Curry,
Mayonnaise

or

Parma ham: Cantaloupe, Galia melon

Pomodori crème soup: Pesto

Corn goose: Green vegetables, Potato gratin

or

Halibut: Carrot, Fettuccini pasta

Create your own dessert in our pastry kitchen

Three-course kids menu € 30

Four-course kids menu € 37