

Welcome at The Grand's Garden
Terrace! You are welcome daily between
12:00 and 18:00 hours to enjoy our
delicious adapted The Grand Menu.

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MENU DU CHEF

Menu selected by Raoul Meuwese

Seabass ceviche

Ribbed celery | Sorrel | Cream of celery | Sourdough bread | Celery oil

White asparagus 25

Hen egg | Pea cream | Beurre noisette | Crunchy broad bean

Lamb rouleau

Samphire | Sea lavender | Sesame | Cream of turnip

Marinated strawberry

White chocolate mousse | Jam of Rhubarb | Yoghurt

VEGETARIAN

Cauliflower from the Josper

Piccalilli | Haricots verts | Chives | Magnolia

White asparagus

Hen egg | Pea cream | Beurre noisette | Crunchy broad bean

Mushroom ravioli

Turnip cream | Dashi beurre blanc | Salty vegetables | Dutch cheese

Marinated strawberry 10

White chocolate mousse | Jam of rhubarb | Yoghurt

MENU DU CHEF

Four courses 59

Three courses 49 *without white asparagus*

Our sommelier happily provides you with an accompanying wine suggestion.

Do you have any allergies or dietary requirements? Feel free to ask the team for the possibilities.

Dining voucher

An explosion of flavour in an envelop;
Ask the team for the possibilities!