

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

Trout from 'T Smaller

Carrot | Dill | Ginger

Langoustine

Duck liver | Celeriac | Granny Smith | Dashi

Caviar Perle Imperial

Potato | Crème fraîche | Chives

Plaice

Mussels | Young leek | Fennel | Saffron

Tenderloin

Green asparagus | Pistachio | Bottarga | Herve

Wagyu A4 instead of tenderloin €45 supplement

Duck liver

Apple | Brioche | Chocolate | Whiskey

Raspberry

Yuzu | Elderflower | Oxalis

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

Trout from 't Smallerst

Carrot | Dill | Ginger

Plaice

Mussels | Young leek | Fennel | Saffron

Tenderloin

Green asparagus | Pistachio | Bottarga | Herve

Wagyu A4 instead of tenderloin €45 supplement

Raspberry

Yuzu | Elderflower | Oxalis

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

Trout from 'T Smallerlert €25

Carrots | Dill | Ginger

Langoustine €34

Duck liver | Celeriac | Granny Smith | Dashi

Caviar Perle Imperial €37

Potato | Crème fraîche | Chives

Plaice €28 | €34

Mussels | Young leek | Fennel | Saffron

Tenderloin €42

Green asparagus | Pistachio | Bottarga | Herve

Wagyu A4 €95 ^{100 gram}

Celeriac | Green asparagus | Button mushroom | Lovage

Raspberry €15

Yuzu | Elderflower | Oxalis

Valrhona chocolate €18

Sea buckthorn berry | Caramel | Mocha

Duck liver €28

Apple | Brioche | Chocolate | Whiskey

Cheese selection €18

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

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