

Bridges

“Fish should swim three times:
First in the sea,
then in butter
and finally in good wine”

- Jonathan Swift -



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or write a review on [Tripadvisor](#).

Bridges

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 €210

6 course Bridges Experience €200

Bridges Prestige Experience

For the true wine lover, we serve the Prestige Bridges Experience. The Menu du Chef is accompanied by the most exclusive wines.

7 course Prestige Bridges Experience €250

6 course Prestige Bridges Experience €240

Wine pairing

Our Sommelier would be honoured to pair a glass of wine with each course.

Per glass €13

Oyster and caviar

Zeeuwse Creuse Nr. 3 €6 per piece

Zeeland, the Netherlands

Caviar Perle Imperial €95, €130 or €275

30, 50 or 125 gram

Served with traditional garnish

Do you have any allergies or dietary restrictions? Please do not hesitate to ask one of our staff members.

Bridges

Menu du Chef

Selected by Raoul Meuwese

Scallop

Jerusalem artichoke | Bergamot | Hazelnut

Langoustine

Duck liver | Celeriac | Granny Smith | Dashi

Caviar Perle Imperial

Potato | Crème fraîche | Chives

Leek

Mushroom | Pecan | Shiso

Pikeperch

Oyster | Brussels sprouts | Ham

Anjou Pigeon

Beetroot | Blackberry | Seeds

Tainori Chocolate

Tonka bean | Date | Orange

Cheese selection instead of Tainori Chocolate €10 supplement

7 courses €130 | 6 courses €120 *without Caviar* | 5 courses €110 *without Caviar and Leek*

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Lunch Menu du Chef

Selected by Raoul Meuwese

Scallop

Jerusalem artichoke | Bergamot | Hazelnut

Langoustine

Duck liver | Celeriac | Granny Smith | Dashi

Leek

Mushroom | Pecan | Shiso

Pikeperch

Oyster | Brussels sprouts | Ham

Taïnorì Chocolate

Tonka bean | Date | Orange

Cheese selection instead of Taïnorì Chocolate €10 supplement

5 courses €90 | 4 courses €75 *without Langoustine* | 3 courses €60 *without Langoustine and Taïnorì Chocolate*

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Vegetable Menu du Chef

Selected by Raoul Meuwese

Jerusalem artichoke

Cimi di rapa | Bergamot | Hazelnut

Celeriac

Dashi | Granny Smith | Nastrium

Leek

Mushroom | Pecan | Shiso

Truffle

Potato | Crème fraîche | Chives

Cauliflower

Codium | Miso | Caramelised butter

Dry Aged Beetroot

Brussels sprouts | Cabbage | Lavas

Taïnorì Chocolate

Tonka bean | Date | Orange

Cheese selection instead of Taïnorì Chocolate €10 supplement

Dinner: 7 course €120 | 6 course €110 *without Leek*

5 course €100 *without Leek and Truffle*

Lunch: 5 course €85 | 4 course €70 *without Celeriac and Leek*

3 course €55 *without Celeriac, Leek and Taïnorì Chocolate*

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À la carte

Scallop €38

Jerusalem artichoke | Bergamot | Hazelnut

Langoustine €43

Duck liver | Celeriac | Granny Smith | Dashi

Caviar Perle Imperial €45

Potato | Crème fraîche | Chives

Leek €28

Mushroom | Pecan | Shiso

Northsea Sole €69

Oyster | Brussels sprouts | Ham

Anjou Pigeon €59

Beetroot | Blackberry | Seeds

Salt baked sea bass (2 persons) €135

Opperdoezer Ronde potato | Lettuce | Razor clams | Sherry

Cheese selection €25

Fromagerie L'Amuse in IJmuiden

Taïnorì Chocolate €18

Tonka bean | Date | Orange

Cassis €18

Vacherin | Elder flower | White Chocolate