

# 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

### Cauliflower

Kohlrabi | Truffle | Duck bouillon

### Pikeperch

Oyster | Brussels sprouts | Ham

### Dry Aged Gasconne Veal

Anchovies | Kale | Oca

### Mango

Passion fruit | Coconut | Basil

*Cheese selection instead of Mango €10 supplement*

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

# Bridges

## Lunch Menu du Chef

Selected by Raoul Meuwese

### Scallop

Jerusalem artichoke | Bergamot | Hazelnut

### Langoustine

Duck liver | Celeriac | Granny Smith | Dashi

### Cauliflower

Kohlrabi | Truffle | Duck bouillon

### Pikeperch

Oyster | Brussels sprouts | Ham

### Mango

Passion fruit | Coconut | Basil  
*Cheese selection instead of Mango €10 supplement*

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

# Bridges

## 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

### Mango

Passion fruit | Coconut | Basil  
*Cheese selection instead of Mango €10 supplement*

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

5 course €100 *without Leek and Truffle*

**Lunch:** 5 course €85 | 4 course €70 *without Dry Aged Beetroot, Leek and Truffle*

3 course €55 *without Dry Aged Beetroot, Leek, Truffle and Mango*

# Bridges

## 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

### Pikeperch €35

Oyster | Brussels sprouts | Ham

### Dry Aged Gasconne Veal €42

Anchovies | Kale | Oca

### Salt baked sea bass (2 persons) €135

Opperdoezer Ronde potato | Lettuce | Razor clams | Sherry

### Cheese selection €25

Fromagerie L'Amuse in IJmuiden

### Mango €18

Passion fruit | Coconut | Basil

### Tainori Chocolate €18

Tonka bean | Date | Orange