

# 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

Our enthusiastic team, led by Executive Chef Raoul Meuwese and Maître Marco Westra would like to welcome you to restaurant Bridges! Enjoy the exquisite cuisine, inviting service and enjoy an unforgettable gastronomic experience at Bridges. Our hospitality serves as the bridge between the exceptional and accessible.

Restaurant Bridges is located on the ground floor of hotel Sofitel Legend The Grand Amsterdam. The building has a rich history starting in 1411 and used to be the city hall of Amsterdam from 1808 until 1988. During this period the canteen used to be right where you are sitting now. In 1949, the well-known Dutch painter Karel Appel, who was a main representative of the cobra movement back in the day, was asked to create a painting for the wall next to the entrance. The artwork has been hidden behind a wall for years, but today it is considered a true masterpiece.



Raoul lays great importance on working with local and seasonal products. We truly believe in the economic circularity and thrive to create as little waste as possible.. On the menu you will find a variety of dishes of which the ingredients are largely or completely from Dutch soil. Therefore, we are a proud member of the Fish&Season Foundation, which is committed to sustainability and offers restaurants an assortment of 100% Fish&Season. The fish from this assortment is caught in the ideal season, has a healthy population, is caught sustainably and is of high quality. The team of The Grand grows their own vegetables and herbs on the urban rooftop garden, which is also home to our own bees that provide us with real Amsterdam honey.

# 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 €190

6 course Bridges Experience €165

## 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, which are served with the help of the Coravin wine preservation opener.

7 course Prestige Bridges Experience €240

6 course Prestige Bridges Experience €210

## Wine pairing

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

6 glasses €77

5 glasses €66

Do you have any allergies or dietary restrictions? [Click here](#) for more information about the exceptions we can accommodate.

# Bridges

## Menu du Chef

Selected by Raoul Meuwese

### Zeeuwse Platte <sup>00000</sup>

Zeeland Flat Oyster  
Beef | Horseradish | Caper | Pickle

### Scallops

Pear | Hazelnut | Beurre noisette | Soy sauce

### Langoustine

Duck liver | Celeriac | Granny Smith | Dashi

### Caviar Perle Imperial

Potato | Crème fraîche | Chives

### Plaice

Sauerkraut | Jerusalem artichoke | Porcini

### Deer

Parsley root | Cherry | Brouwerij 't IJ Cherry Sour | Pointed cabbage

*or*

### Wagyu A4

Instead of deer €45 supplement  
Celeriac | Green Asparagus | Bordelaise sauce

### Tangerine

Semolina | White chocolate | Tarragon  
Cheese selection instead of Tangerine €5 supplement

Dinner: 7 courses €110 | 6 courses €100 *without Signature oyster* | 5 gangen €90 *without Signature oyster & Caviar*

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### Tangerine

Semolina | White chocolate | Tarragon

Cheese selection instead of Tangerine €5 supplement

Lunch: 5 courses €65 | 4 courses €55 *without Langoustine* | 3 courses €45 *without Langoustine & Tangerine*

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## Oysters and caviar

**Zeeuwse Platte<sup>00000</sup> €24**

Zeeland Flat Oyster  
Beef | Horseradish | Caper | Pickle

**Zeeland Flat Oyster €7 per piece**

Zeeland, the Netherlands

**Caviar Perle Imperial €88, €115 or €250**

30, 50 or 125 gram  
Served with traditional garnish

## À la carte

**Scallops €34**

Pear | Hazelnut | Beurre noisette | Soy sauce

**Langoustine €41**

Duck liver | Celeriac | Granny Smith | Dashi

**Caviar Perle Imperial €43**

Potato | Crème fraîche | Chives

**Plaice €48**

Sauerkraut | Jerusalem artichoke | Porcini

**Deer €55**

Parsley root | Cherry | Brouwerij 't IJ Cherry Sour | Pointed cabbage

**Wagyu A4 €105 per 100 gram**

Celeriac | Green Asparagus | Bordelaise sauce

**Cheese selection €25**

Fromagerie L'Amuse in IJmuiden

**Tangerine €22**

Semolina | White chocolate | Tarragon