

Bridges

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

- Jonathan Swift -



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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 Platte⁰⁰⁰⁰ €7 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

Hamachi

North Sea crab | Kohlrabi | Blossom | Radish

Langoustine

Duck liver | Celeriac | Granny Smith | Dashi

Caviar Perle Imperial

Potato | Crème fraîche | Chives

Leek

Mushroom | Pecan nut | Chives

North Sea Sole

Cauliflower | Truffle | Seaweed

Roebuck

Cévennes sweet onion | Carrot | Long pepper

Cassis

Vacherin | Elderflower | White Chocolate
Cheese selection instead of Cassis €10 supplement

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

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Lunch Menu du Chef

Selected by Raoul Meuwese

Hamachi

North Sea crab | Kohlrabi | Blossom | Radish

Langoustine

Duck liver | Celeriac | Granny Smith | Dashi

Leek

Mushroom | Pecan nut | Chives

North Sea Sole

Cauliflower | Truffle | Seaweed

Cassis

Vacherin | Elderflower | White Chocolate
Cheese selection instead of Cassis €10 supplement

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

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Vegetable Menu du Chef

Selected by Raoul Meuwese

Kohlrabi

Blossom | Radish | Quinoa | Salty herbs

Celeriac

Oyster Mushroom | Dashi | Granny Smith | Water cress

Truffle

Potato | Crème fraîche | Chives

Leek

Mushroom | Pecan nut | Chives

Beetroot

Carrot | Cévennes Onion | Cherry

Cassis

Vacherin | Elderflower | White Chocolate
Cheese selection instead of Cassis €10 supplement

Dinner: 6 courses €110 | 5 courses €100 *without Truffle*

Lunch: 5 courses €85 | 4 courses €70 *without Celeriac and Truffle*

3 courses €55 *without Celeriac, Truffle and Cassis*

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À la carte

Hamachi €35

North Sea crab | Kohlrabi | Blossom | Radish

Langoustine €43

Duck liver | Celeriac | Granny Smith | Dashi

Caviar Perle Imperial €45

Potato | Crème fraîche | Chives

Leek €28

Mushroom | Pecan nut | Chives

North Sea Sole €55

Cauliflower | Truffle | Seaweed

Roebuck €49

Cévennes sweet onion | Carrot | Long pepper

Salt baked sea bass (2 persons) €135

Opperdoezer Ronde potato | Lettuce | Razor clams | Sherry

Cheese selection €25

Fromagerie L'Amuse in IJmuiden

Hazelnut €18

Mocha | Amaro Averna | Cream

Cassis €18

Vacherin | Elderflower | White Chocolate