

# 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 Platte<sup>0000</sup> €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*

# Bridges

## 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*

# Bridges

## 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*

# Bridges

## 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 €69**

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