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THE GRAND FESTIVE SPARKLE

Dear beloved guest,

The most wonderful time of the year is upon us and we are getting ready for a very special Festive Season at Sofitel Legend The Grand Amsterdam.

After two years of celebrating the Festive Season a little bit different, this year's festivities will be truly memorable. We cannot wait to lighten our Christmas trees and kindle the fire of hospitality as never before!

At The Grand, the holidays are all about intimate moments, luxurious afternoon teas, scrumptious culinary experiences and spreading the joy of the festive spirit.

We look forward to welcoming you with our everlasting heartwarming service and festive sparkle!

Season's greetings,

Emmy Stoel General Manager Sofitel Legend The Grand Amsterdam







SOFITEL LEGEND THE GRAND AMSTERDAM

Located between two historical canals in the heart of the city, Sofitel Legend The Grand Amsterdam boasts a rich history. The building originates from the 15th-century and started as a convent, turned into royal lodgings and went from the admiralty of Amsterdam to the city hall of Amsterdam and finally to hotel The Grand in 1992.

The Grand offers five-star luxury in a unique 'Amsterdam' ambiance, furnished with French elegance and grandeur. The rooms, restaurants, bars, banquet halls and beautiful garden terrace captivate and seduce everyone into visiting this unique hotel.

Spark your Festive Season this year with our timeless French elegance. Enjoy the 'Joie de Vivre' spirit through unrivalled beauty and grace enhanced with our seasonal decorations and extravagant Christmas trees.

RESERVATIONS

Oudezijds Voorburgwal 197 1012 EX Amsterdam +31(0)20 555 3 111 contact.thegrand@sofitel.com www.sofitel-legend-thegrand.com



Bridges

FESTIVE CELEBRATIONS AT RESTAURANT BRIDGES

Celebrate the most wonderful time of the year at restaurant Bridges! This December, the restaurant will be transformed into a unique fine dining Winter Wonderland. It will be a place where everybody feels at home; with inviting service, hospitality and conviviality.

Executive Chef Raoul Meuwese and his team have prepared an inspiring Menu du Chef for this year's festivities. Meuwese describes his dishes as "classic and traditional French, but with international influences and a modern twist." Some of his favourites have been given a sparkling twist this year and are rich in scents and flavours that remind you of the holiday spirit.

RESERVATIONS

Oudezijds Voorburgwal 197 1012 EX Amsterdam +31 (0)20 555 3 560 info@bridgesrestaurant.nl www.bridgesrestaurant.nl

Click here for the allergies and dietary requirements we can accommodate. Please note that a prepayment of \in 50 p.p. is required. Modifications or cancellations are accepted until 14:00 hours local time 7 days prior to the arrival date without any charge. 50% of the total reservation value will be charged for modifications or cancellations made between 2 and 7 days prior to the arrival date. The full reservation value will be charged for modifications or cancellations made 2 days or less prior to the arrival date.

CULINARY CALENDAR

CHRISTMAS LUNCH

Served on December 25th and 26th Reservations between 13:00 – 14:00 hours Five course Menu du Chef €125 per person Five course Vegetable Menu du Chef €105 per person Lunch wine pairing €75

Lunch cru wine pairing $\in 175$

CHRISTMAS DINNER

Served on December 24th, 25th and 26th Reservations between 18:30 – 20:00 hours Seven course Menu du Chef €165 per person Seven course Vegetable Menu du Chef €115 per person Dinner wine pairing €105 Dinner cru wine pairing €245

END OF THE YEAR LUNCH

Served on December 31st Reservations between 13:00 – 14:00 hours Five course Menu du Chef €125 per person Five course Vegetable Menu du Chef €105 per person Lunch wine pairing €75 Lunch cru wine pairing €175

END OF THE YEAR DINNER

Served on December 31st Reservations between 19:00 – 20:30 hours Seven course Menu du Chef €185 per person Seven course Vegetable Menu du Chef €125 per person Dinner wine pairing €105 Dinner cru wine pairing €245

CHRISTMAS AT BRIDGES MENU DU CHEF

Amuse + Signature Oyster 00000 Sauerkraut | Jerusalem artichokes | Caviar + Lobster Duck liver | Celery | Apricot | Walnut + Scallops

Turnip cabbage | Dashi | Trout roe | Herbs

Turbot Leek | Potato | Sherry

Winter Truffle Celeriac | Egg yolk | Hazelnut | Chives

Roe Deer Parsley root | Savoy cabbage | Pistachio Wagyu A4 instead of Roe Deer €50 supplement

Apple Caramel | Calvados brandy | Pine tree leaf

Cheese Selection from Fromagerie L'Amuse Optional course €18

Christmas Lunch - served on December 25th and 26th Five course Menu du Chef € 125 without Osyter and Scallops

Christmas Dinner - served on December 24th, 25th & 26th Seven course Menu du Chef €165

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CHRISTMAS AT BRIDGES VEGETABLE MENU DU CHEF

Amuse

Jerusalem Artichokes Celery | Kriek lambic | Onion | Walnut Mushroom Seaweed | Quinoa | Sea buckthorn berry Cauliflower Parmigiano Reggiano | Macadamia | Curry spice Potato Leek | Seaweed | Sherry Winter Truffle Celeriac | Egg yolk | Hazelnut | Chives Dry Aged Beetroot Parsley root | Mushroom | Cabbage | Pistachio Apple Caramel | Calvados brandy | Pine leaf tree Cheese Selection from Fromagerie L'Amuse Optional course €18

Christmas Lunch - served on December 25th and 26th Five course Menu du Chef €105 without Jerusalem artichoke and Cauliflower

> Christmas Dinner - served on December 24th, 25th & 26th Seven course Menu du Chef €115

END OF THE YEAR AT BRIDGES MENU DU CHEF

Amuse Signature Oyster 00000 Sauerkraut | Jerusalem artichokes | Caviar Lobster Duck liver | Celery | Apricot | Walnut Scallops Turnip cabbage | Dashi | Trout roe | Herbs Turbot Leek | Potato | Sherry Winter Truffle Celeriac | Egg yolk | Hazelnut | Chives Roe Deer Parsley root | Savoy cabbage | Pistachio Wagyu A4 instead of Roe Deer €50 supplement Apple

Caramel | Calvados brandy | Pine leaf tree

Cheese Selection from Fromagerie L'Amuse Optional course € 18

End of the Year Lunch - served on December 31st Five course Menu du Chef €125 without Osyter and Scallops

End of the Year Dinner - served on December 31st Seven course Menu du Chef €185



END OF THE YEAR AT BRIDGES VEGETABLE MENU DU CHEF

Amuse

Jerusalem Artichokes Celery | Kriek lambic | Onion | Walnut Mushroom Seaweed | Quinoa | Sea buckthorn berry Cauliflower Parmigiano Reggiano | Macadamia | Curry spice Potato Leek | Seaweed | Sherry Winter Truffle Celeriac | Egg yolk | Hazelnut | Chives Dry Aged Beetroot Parsley root | Mushroom | Cabbage | Pistachio Apple Caramel | Calvados brandy | Pine leaf tree Cheese Selection from Fromagerie L'Amuse Optional course € 18

End of the Year Lunch - served on December 31st Five course Menu du Chef €105 without Jerusalem artichoke and Cauliflower

> End of the Year Dinner - served on December 31st Seven course Menu du Chef €125



FESTIVE GIFTS

Looking for the ultimate gift for Festive Season? Surprise your loved ones with an unforgettable culinary experience at one of our restaurants, an indulging afternoon tea, relaxing massage or even a luxurious overnight stay. No matter what the occasion, The Grand offers a wide selection of different gift vouchers for you to create the ultimate surprise!

GIFT VOUCHERS







CONTACT

ACCOMMODATION

For information or bookings of our guestrooms please contact our Reservations department at: +31 (0)20 555 3 555 or at reservations@thegrand.com.

RESTAURANT RESERVATIONS

For reservations in one of our restaurants please contact +31 (0)20 555 3 282 or thegrand.restaurant@sofitel.com.

SOFITEL SPA

For information or reservations of a treatment at our Sofitel SPA, please contact +31 (0)20-555 3 111 or sospathegrandamsterdam@gmail.com.

> Sofitel Legend The Grand Amsterdam Oudezijds Voorburgwal 197 1012 EX Amsterdam www.bridgesrestaurant.nl www.oriolebistro.nl www.sofitel-legend-thegrand.com



There is something very special about spending your Festive Season at Sofitel Legend The Grand Amsterdam.



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