

# Bridges

“Fish should swim three times:

First in the sea,

then in butter

and

finally in good wine”

- Jonathan Swift -



@bridgesamsterdam



Please share your experience on Tripadvisor!

# Menu du Chef

Selected by Raoul Meuwese

## **Signature Oyster<sup>00000</sup>**

Prepared David Hervé Marennes oyster

Beef | Horseradish | Caper | Pickle

## **Trout**

White asparagus | Ramson | Black radish

## **Langoustine**

Duck liver | Celeriac | Granny Smith | Dashi

## **Caviar Perle Imperial**

Potato | Crème fraîche | Chives

## **Monkfish**

Eggplant | Orange | Green asparagus | Bottarga

## **Dutch lamb**

Artichoke | Vadouvan | Salty herbs | Young goat cheese

Wagyu A4 instead of Dutch lamb €45 supplement

## **Chocolate**

Ginger | Yeast | Lemon

Cheese selection instead of Chocolate €5 supplement

**7 courses € 110 | 6 courses €100 without Signature Oyster | 5 courses €90 without Signature Oyster & Caviar**

## 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

## Prestige Bridges 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

*As of seven persons, we only serve the menu du chef for the entire party.  
In case you have any questions regarding a food allergy or dietary restrictions, please do not hesitate to ask one of our staff members.*

# Lunch Menu du Chef

Selected by Raoul Meuwese

## Trout

White asparagus | Ramson | Black radish

## Langoustine

Duck liver | Celeriac | Granny Smith | Dashi

## Monkfish

Eggplant | Orange | Green asparagus | Bottarga

Wagyu A4 instead of Monkfish €45 supplement

## Chocolate

Ginger | Yeast | Lemon

Cheese selection instead of Chocolate €5 supplement

**4 courses €55 | 3 courses €45** *without Langoustine* | **2 courses €39** *without Langoustine & Chocolate*

Our sommelier is happy to advise you on matching wines.

## Oysters and caviar

**Signature Oyster**<sup>00000</sup> €14

Prepared David Hervé Marennes oyster

Beef | Horseradish | Caper | Pickle

**David Hervé Marennes** €6 <sup>PER PIECE</sup>

Marennes d'Oléron, France

**Caviar Perle Imperial** <sup>30, 50 OR 125 GRAM</sup>

€85, €115 or €250

Served with traditional garnish

# À la carte

## **Trout** €30

White asparagus | Ramson | Black radish

## **Langoustine** €34

Duck liver | Celeriac | Granny Smith | Dashi

## **Caviar Perle Imperial** €37

Potato | Crème fraîche | Chives

## **Monkfish** €38

Eggplant | Orange | Green asparagus | Bottarga

## **Dutch lamb** €38

Artichoke | Vadouvan | Salty herbs | Young goat cheese

## **Wagyu A4** €95 <sup>100 gram</sup>

Celeriac | Green asparagus | Mushroom | Lovage

## **Duck liver** €28

Brioche | Chocolate | Whisky

## **Chocolate** €15

Ginger | Yeast | Lemon

## **Strawberry** €15

Elderflower | Basil | Aceto Balsamico

## **Cheese selection** €20

Fromagerie L'Amuse in IJmuiden, The Netherlands

*For parties of seven persons or more, we only serve the Menu du Chef for the entire party.  
In case you have any questions regarding a food allergy or dietary restrictions, please do not hesitate to ask one of our staff members.*