

# 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

Discover the international flavours of the seasonal menu from restaurant Bridges. Executive Chef **Raoul Meuwese** prefers to work with local products which are sustainability grown or caught. On the menu you will find a variety of dishes of which the ingredients are largely or completely from Dutch soil. The Grand also has its own urban rooftop garden where a variety of vegetables and herbs grow. The rooftop is also home to our own bees that provide us with real Amsterdam honey.

## Oysters and caviar

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

Prepared Zeeland Creuse oyster

Beef | Horseradish | Caper | Pickle

**Zeeland Creuse** €5<sup>PER PIECE</sup>

Oosterschelde & Grevelingenmeer, The Netherlands

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

€85, €115 or €250

Served with traditional garnish

# 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

## 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

*Do you have an allergy or dietary restriction? Please do not hesitate to ask one of our staff members.*

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## Menu du Chef

Selected by Raoul Meuwese

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

Prepared Zeeland Creuse Oyster  
Beef | Horseradish | Caper | Pickle

### **Royal sea bream**

Mussel | Radish | Celery | Sourdough

### **Langoustine**

Duck liver | Celeriac | Granny Smith | Dashi

### **Caviar Perle Imperial**

Potato | Crème fraîche | Chives

### **Plaice**

Eggplant | Green asparagus | Bottarga

### **Dutch lamb**

Artichoke | Vadouvan | Salty herbs | Young goat cheese

Wagyu A4 instead of Dutch lamb €45 supplement

### **Raspberry**

Honey | Pollen | Kefir

Cheese selection instead of Raspberry €5 supplement

**Lunch: 4 courses €55** with *Royal sea bream, Langoustine, Plaice & Raspberry*

**3 courses €45** with *Royal sea bream, Plaice & Raspberry*

**2 courses €39** with *Royal sea bream & Plaice*

**Dinner: 7 courses €110**

**6 courses €100** without *Signature oyster*

**5 courses €90** without *Signature oyster & Caviar*