

Bridges

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

- Jonathan Swift -



Follow us on Instagram via [@bridgesamsterdam](#) & tag us in your most beautiful pictures
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 €215

6 course Bridges Experience €195

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, which are served with the help of the Coravin wine preservation opener.

7 course Prestige Bridges Experience €265

6 course Prestige Bridges Experience €235

Wine pairing

Our Sommelier would be honoured to pair a glass of wine with each course.

Per glass €13

Oysters and caviar

Zeeuwse Platte ⁰⁰⁰⁰⁰ €24

Sauerkraut | Jerusalem artichoke | Lardo | Sea buckthorns

Zeeland Flat Oyster ⁰⁰⁰⁰⁰ €7 per piece

Zeeland, the Netherlands

Zeeland Creuse ⁰⁰⁰⁰⁰ €6 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? [Click here](#) for more information about the exceptions we can accommodate.

Bridges

Menu du Chef

Selected by Raoul Meuwese

Trout

Pumpkin | Dill | Buttermilk | Mustard

Langoustine

Duck liver | Celeriac | Granny Smith | Dashi

Caviar Perle Imperial

Potato | Crème fraîche | Chives

Codfish

Zeeland mussels | Leek | Potato

Winter Truffle

Parsnip | Egg yolk | Hazelnut

Veal

Sweetbread | Cauliflower | BBQ garlic | Lovage

or

Wagyu A4

Celeriac | Green asparagus | Bordelaise sauce
Wagyu A4 instead of Veal €55 supplement

Mandarine

Semolina | White chocolate | Tarragon
Cheese selection instead of Mandarine €10 supplement

Dinner: 7 courses €125 | 6 courses €115 *without Caviar* | 5 courses €105 *without Caviar & Codfish*

Bridges

Menu du Chef

Selected by Raoul Meuwese

Trout

Pumpkin | Dill | Buttermilk | Mustard

Langoustine

Duck liver | Celeriac | Granny Smith | Dashi

Winter Truffle

Parsnip | Egg yolk | Hazelnut

Codfish

Zeeland mussels | Leek | Potato

or

Wagyu A4

Celeriac | Green asparagus | Bordelaise sauce
Instead of Codfish €55 supplement

Mandarine

Semolina | White chocolate | Tarragon
Cheese selection instead of Mandarine €10 supplement

Lunch: 5 courses €90 | 4 courses €75 *without Langoustine* | 3 courses €60 *without Langoustine & Mandarine*

Bridges

Vegetable Menu du Chef

Selected by Raoul Meuwese

Pumpkin

Radish | Dill | Mustard

Celeriac

Dashi | Nameko mushroom | Granny Smith

Leek

Potato | Sherry | Mushroom

Winter Truffle

Parsnip | Egg yolk | Hazelnut

Beetroot

Pointed cabbage | Pearl barley | Spices

Mandarine

Semolina | White chocolate | Tarragon
Cheese selection instead of Mandarine €10 supplement

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

Bridges

À la carte

Trout €30

Pumpkin | Dill | Buttermilk | Mustard

Langoustine €43

Duck liver | Celeriac | Granny Smith | Dashi

Caviar Perle Imperial €45

Potato | Crème fraîche | Chives

Winter Truffle €38

Parsnip | Egg yolk | Hazelnut

Codfish €44

Zeeland mussels | Leek | Potato

Veal €45

Sweetbread | Cauliflower | BBQ garlic | Lovage

Beetroot €34

Pointed cabbage | Pearl barley | Spices

Wagyu A4 €110 per 100 gram

Celeriac | Green asparagus | Bordelaise sauce

Cheese selection €25

Fromagerie L'Amuse in IJmuiden

Mandarine €17

Semolina | White chocolate | Tarragon

Raspberry €22

Honey | Pollen | Kefir