

# 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 €245

6 course Bridges Experience €210

## 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 €290

6 course Prestige Bridges Experience €260

Do you have any allergies or dietary restrictions? Please do not hesitate to ask one of our staff members.

# Bridges

## Oyster and caviar

Zeeuwse Creuse Nr. 3 €6 per piece  
Zeeland, the Netherlands

Gillardeau Special Nr. 3 €7 per piece  
Marennes, France

Caviar Perle Imperial €95, €130 or €275  
30, 50 or 125 gram  
Served with traditional garnish

## Plateau Fruits de Mer

Best of the sea €90 per person

Half lobster | Langoustine | North sea crab  
Dutch shrimp | Carabinero | Clams  
Razor clams | Scallop | Whelks | Oysters  
crab sauce and mayonnaise

*Available as of 2 persons. Products might change due to the season.*

# Bridges

## Menu du Chef

Selected by Raoul Meuwese

### Trout

North sea crab | Green asparagus | Zucchini | Dill

### Langoustine

Duck liver | Celeriac | Granny Smith | Dashi

### Caviar Perle Imperial

Potato | Crème fraîche | Chives

### Cauliflower

Kohlrabi | Quail egg | Haricots verts

### Catch of the day

White asparagus | Wild garlic | Turnip | Morels

### Dry Aged Gasconne Veal

Anchovies | Kale | Oca

### Mango

Passion fruit | Coconut | Basil  
*Cheese selection instead of Mango €10 supplement*

7 courses €130 | 6 courses €120 *without Caviar* | 5 courses €110 *without Caviar and Cauliflower*

# Bridges

## Lunch Menu du Chef

Selected by Raoul Meuwese

### Trout

North sea crab | Green asparagus | Zucchini | Dill

### Langoustine

Duck liver | Celeriac | Granny Smith | Dashi

### Cauliflower

Kohlrabi | Quail egg | Haricots verts

### Catch of the day

White asparagus | Wild garlic | Turnip | Morels

### Mango

Passion fruit | Coconut | Basil  
*Cheese selection instead of Mango €10 supplement*

5 courses €90 | 4 courses €75 *without Langoustine* | 3 courses €60 *without Langoustine and Mango*

# Bridges

## Vegetable Menu du Chef

Selected by Raoul Meuwese

### Green Asparagus

Zucchini | Couscous | Dill | Oloroso sherry

### Celeriac

Dashi | Granny Smith | Nastrium

### Potato

Crème fraîche | Chives | Salty vegetables

### Cauliflower

Kohlrabi | Quail egg | Haricots verts

### White Asparagus

Wild garlic | Turnip | Morels

### Spätzle

Onion | Truffle | Belper Knolle

### Mango

Passion fruit | Coconut | Basil  
*Cheese selection instead of Mango €10 supplement*

**Dinner:** 7 course €120 | 6 course €110 *without Potato*

5 course €100 *without Spätzle and Potato*

**Lunch:** 5 course €85 | 4 course €70 *without White Asparagus, Spätzle and Potato*

3 course €55 *without White Asparagus, Spätzle and Potato and Mango*

# Bridges

## À la carte

### Trout €34

North sea crab | Green asparagus | Zucchini | Dill

### Langoustine €43

Duck liver | Celeriac | Granny Smith | Dashi

### Caviar Perle Imperial €45

Potato | Crème fraîche | Chives

### Spätzle €32

Onion | Truffle | Belper Knolle

### Catch of the day €35

White asparagus | Wild garlic | Turnip | Morels

### Dry Aged Gasconne Veal €42

Anchovies | Kale | Oca

### Salt baked sea bass (2 persons) €135

Opperdoezer Ronde potato | Lettuce | Razor clams | Sherry

### Cheese selection €25

Fromagerie L'Amuse in IJmuiden

### Mango €18

Passion fruit | Coconut | Basil

### Tainori Chocolate €18

Tonka bean | Date | Orange