

Bridges

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

- Jonathan Swift -



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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

European lobster

Butter beans | Grapefruit | Coconut

Catch of the day

Young leek | Wild garlic | Turnip

Guinea fowl

Young onion | Mole | Chanterelle

Rhubarb

Strawberry | Elderflower | Vanilla
Cheese selection instead of Rhubarb €10 supplement

Dinner: 7 course €130 | 5 course €110 *without Caviar and European lobster*

Wines: 7 course Classic €110 | Prestige €165
5 course Classic €90 | Prestige €125

Bridges

Signature Menu

Selected by Raoul Meuwese

Available as of 2 persons

Langoustine

Duck liver | Celeriac | Granny Smith | Dashi

Caviar Perle Imperial

Potato | Crème fraîche | Chives

Salt baked sea bass

Opperdoezer Ronde potato | Lettuce | Sherry

Rhubarb

Strawberry | Elderflower | Vanilla

Cheese selection instead of Rhubarb €10 supplement

Menu: 4 course €135 per person

Wines: 4 course Classic €85 | Prestige €130

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

Artichoke

Butter beans | Grapefruit | Coconut

Young Leek

Wild garlic | Turnip | Mushroom

Spätzle

Onion | Truffle | Belper Knolle

Rhubarb

Strawberry | Elderflower | Vanilla

Cheese selection instead of Rhubarb €10 supplement

Dinner: 7 course €120 | 5 course €100 *without Spätzle and Potato*
Lunch: 5 course €85 | 4 course €70

Wines: 7 course Classic €110 | Prestige €165
5 course Classic €90 | Prestige €125

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Lunch Menu du Chef

Selected by Raoul Meuwese

Trout

North sea crab | Green asparagus | Zucchini | Dill

Langoustine

Duck liver | Celeriac | Granny Smith | Dashi

European lobster

Butter beans | Grapefruit | Coconut

Catch of the day

Young leek | Wild garlic | Turnip

Rhubarb

Strawberry | Elderflower | Vanilla
Cheese selection instead of Rhubarb €10 supplement

5 course €90 | 4 course €75 *without Langoustine*