

# 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

## 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 €110, €145 or €315  
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

### European lobster

Marrowfat peas | Grapefruit | Coconut

### Catch of the day

White asparagus | Wild garlic | Turnip

### Guinea fowl

Young onion | Mole | Chanterelle

### Rhubarb

Strawberry | Elderflower | Vanilla

*Cheese selection instead of Rhubarb €10 supplement*

Dinner: 7 courses €130 | 6 courses €120 *without Caviar*  
5 courses €110 *without Caviar and European lobster*

Wines: 7 courses Classic €110 | Prestige €165 | Dutch €90  
6 courses Classic €100 | Prestige €145 | Dutch €80  
5 courses Classic €90 | Prestige €125 | Dutch €70

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## 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

Marrowfat peas | Grapefruit | Coconut

### White Asparagus

Wild garlic | Turnip | Mushroom

### Spätzle

Onion | Truffle | Belper Knolle

### Rhubarb

Strawberry | Elderflower | Vanilla

*Cheese selection instead of Rhubarb €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 | 3 course €55

Wines: 7 courses Classic €110 | Prestige €165 | Dutch €90

6 courses Classic €100 | Prestige €145 | Dutch €80

5 courses Classic €90 | Prestige €125 | Dutch €70

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## 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

### **Guinea fowl €42**

Young onion | Mole | Chanterelle

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

Opperdoezer Ronde potato | Lettuce | Razor clams | Sherry

### **Cheese selection €25**

Fromagerie L'Amuse in IJmuiden

### **Rhubarb €18**

Strawberry | Elderflower | Vanilla

### **Mango €18**

Passion fruit | Coconut | Basil

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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

Marrowfat peas | Grapefruit | Coconut

### Catch of the day

White asparagus | Wild garlic | Turnip

### Rhubarb

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

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