

À la carte

Signature amuse-bouche 10

Prepared Marennes d'Oléron oysters

Beetroot | Horseradish | Treviso tardivo | Sourdough

Caviar Perle Imperial ^{30, 50 OR 100 GRAM}

70, 100 of 200

Served with traditional garnish

David Hervé Marennes ^{PER PIECE 6}

Marennes d'Oléron, France

Wagyu A4 100 gram 95

Celeriac | Green asparagus | Button mushroom | Lovage

Valrhona chocolate 18

Sea buckthorn berry | Caramel | Mocha

Cheese selection 18

Cheese selection from Fromagerie L'Amuse in IJmuiden,

The Netherlands

Menu du Chef

Menu selected by Raoul Meuwese

Trout from 'T Smaller 25

Carrots | Dill | Ginger

Langoustine 34

Duck liver | Celeriac | Granny Smith | Dashi

Caviar Perle Imperial 37

Potato | Crème fraîche | Chives

Plaice 28 | 34

Mussels | Young leek | Fennel | Saffron

Tenderloin 42

Green asparagus | Pistachio | Bottarga | Herve

Duck liver 28

Apple | Brioche | Chocolate | Whiskey

Raspberry 15

Yuzu | Elderflower | Oxalis

Extra's

Wagyu A4 instead of tenderloin: 45,- supplement p.p.

Cheese selection instead of raspberry: 5,- supplement p.p.

Seven courses 105

Six courses 89 Without duck liver

Five courses 79 Without duck liver & caviar

Bridges experience

Go "all the way" and experience Bridges as we envision it. We serve you a six or seven course Menu du Chef, accompanied by carefully selected wines, table water and coffee or tea with friandises.

Seven courses 175 per person

Six courses 149 per person

For the true wine lover, we created the Prestige menu. The menu is accompanied by the most exclusive wines, which are served with the help of the Coravin wine preservation opener.

Seven courses Prestige 225 per person

Six courses Prestige 195 per person

As of seven persons, we only serve the Menu du Chef for the entire party.

In case you have any questions regarding a food allergy or dietary restrictions, please do not hesitate to ask one of our staff members.