



HOTEL
THE GRAND
AMSTERDAM
Depuis 1578

Candlelight at The Grand

SOFITEL
LEGEND



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The Grand Festive Sparkle

Dear beloved guest,

The most enchanting season of the year has arrived and at Sofitel Legend The Grand Amsterdam, we are preparing for a truly exceptional Festive Season.

Amsterdam's most renowned event is making an extravagant comeback: The Grand Ball Circus Edition.

At The Grand, the holiday season revolves around cherished moments, memorable dining experiences, and sharing the festive spirit with all.

We are looking forward to welcome you and we are ready to extend our timeless, heart-warming hospitality with a touch of holiday magic to your visit!

Season's greetings,

Emmy Stoel
General Manager
Sofitel Legend The Grand Amsterdam



Sofitel Legend The Grand Amsterdam

Spark your Festive Season this year with our timeless French elegance. Enjoy the 'Joie de Vivre' spirit through unrivalled beauty and grace enhanced with our seasonal decorations and extravagant Christmas trees.

Located between two historic canals in the heart of the city, Sofitel Legend The Grand Amsterdam boasts a rich history and offers five-star luxury in a unique 'Amsterdam' ambiance, furnished with French elegance and grandeur. It's the season to be jolly at this historical location as you wonder through The Grand Winter Wonderland.

We are here to help create lasting memories, whether you chose a new tradition or a classic celebration. The rooms, restaurants, bars, banquet halls and beautiful garden terrace captivate and seduce everyone into visiting this unique hotel.

As another year is gradually drawing to a close,
there's no better place to enjoy the season than at The Grand.

RESERVATIONS

Oudezijds Voorburgwal 197
1012 EX Amsterdam
+31(0)20 555 3 111
contact.thegrand@sofitel.com
www.sofitel-legend-thegrand.com



Bridges

Festive Celebrations *at restaurant Bridges*

Around the world people gather together for a festive feast! Let restaurant Bridges take you and your loved ones on a culinary journey as you indulge in the magical world of pure flavours.

This December, restaurant Bridges will become an intimate setting for festive gatherings with family, friends and colleagues. Celebrate together while enjoying the inviting service, hospitality and conviviality.

Executive Chef, Raoul Meuwese and his team, have prepared an inspiring Menu du Chef to set you right into the festive mood. The traditional-modern French cuisine has been given a sparkling twist, as the rich scents and flavours of the dishes remind you of the holiday spirit.

What better way to enjoy the Festive Season?





Bridges

Culinary Calendar

FESTIVE LUNCH

Served on December 25th and 26th
Reservations between 13:00 – 14:00 hours
Five course Menu du Chef €120 per person
Vegetable Menu du Chef €100 per person
Lunch wine pairing €65 per person
Lunch cru wine pairing €175 per person

FESTIVE DINNER

Served on December 24th, 25th and 26th
Reservations between 18:30 – 20:00 hours
Six course Menu du Chef €150 per person
Vegetable Menu du Chef €140 per person
Dinner wine pairing €78 per person
Dinner cru pairing €210 per person

END OF THE YEAR LUNCH

Served on December 31st
Reservations between 13:00 – 14:00 hours
Five course Menu du Chef €120 per person
Vegetable Menu du Chef €100 per person
Lunch wine pairing €65 per person
Lunch cru pairing €175 per person

END OF THE YEAR DINNER

Served on December 31st
Reservations between 18:30 – 20:00 hours
Six course Menu du Chef €170 per person
Vegetable Menu du Chef €160 per person
Dinner wine pairing €78 per person
Dinner cru pairing €210 per person
Including a glass of Henriot Champagne at midnight.

RESERVATIONS

Oudezijds Voorburgwal 197
1012 EX Amsterdam
+31 (0)20 555 3 560
info@bridgesrestaurant.nl
www.bridgesrestaurant.nl

Click here for the allergies and dietary requirements we can accommodate. Please note that a prepayment of €50 per person is required. Modifications or cancellations are accepted until 14:00 hours local time 7 days prior to the arrival date without any charge. 50% of the total reservation value will be charged for modifications or cancellations made between 2 and 7 days prior to the arrival date. The full reservation value will be charged for modifications or cancellations made 2 days or less prior to the arrival date.

Christmas at Bridges

MENU DU CHEF

Seabass

Pumpkin | Algae | Sea buckthorn



Coquille

Duck liver | Jerusalem artichoke | Pear | Hazelnut



Perle Imperial Caviar

Potato | Chives | Crème fraîche



North Sea Sole

Cauliflower | Dutch shrimp | Smoked butter



Veal

Winter truffle | Celeriac | Lavas | Bordelaise



Vanilla

Rum | Chestnut | Pine



Cheese Selection from Fromagerie L'Amuse

Optional course €25

Festive Lunch

Served on December 25th and 26th

Festive Dinner

Served on December 24th, 25th & 26th





Christmas at Bridges

VEGETABLE MENU DU CHEF

Beetroot

Labneh | Verjus | Couscous



Jerusalem Artichoke

Pear | Onion | Hazelnut



Cauliflower

Smoked butter | Parmesan



Winter Truffle

Potato | Chives | Crème fraiche



Pumpkin

Vermouth | Mushroom | Lavas



Vanilla

Rum | Chestnut | Pine



Cheese Selection from Fromagerie L'Amuse

Optional course €25

Festive Lunch

Served on December 25th and 26th

Festive Dinner

Served on December 24th, 25th & 26th

End of the year at Bridges

MENU DU CHEF

Seabass

Pumpkin | Algae | Sea buckthorn



Coquille

Duck liver | Topinambour | Pear | Hazelnut



Perle Imperial Caviar

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Cheese Selection from Fromagerie L'Amuse

Optional course €25

End of the Year Lunch
Served on December 31st

End of the Year Dinner
Served on December 31st





End of the Year at Bridges

VEGETABLE MENU DU CHEF

Beetroot

Labneh | Verjus | Couscous

+

Jerusalem Artichoke

Pear | Onion | Hazelnut

+

Cauliflower

Smoked butter | Parmesan

+

Winter truffle

Potato | Chives | Crème fraîche

+

Pumpkin

Vermouth | Mushroom | Lavas

+

Vanilla

Rum | Chestnut | Pine top

+

Cheese Selection from Fromagerie L'Amuse

Optional course €25

End of the Year Lunch
Served on December 31st

End of the Year Dinner
Served on December 31st

Festive Gifts

Searching for the perfect present this holiday season? Delight your dear ones with a memorable dining adventure at one of our restaurants, an indulging afternoon tea, a pampering massage, or even a memorable overnight retreat. Regardless of the event, The Grand provides a variety of gift vouchers, enabling you to craft the ideal surprise!

YOUR FESTIVE GIFT





Contact

ACCOMMODATION

For information or bookings of our guestrooms please contact our Reservations department at: +31 (0)20 555 3 555 or at reservations@thegrand.com.

RESTAURANT RESERVATIONS

For reservations in one of our restaurants please contact +31 (0)20 555 3 282 or thegrand.restaurant@sofitel.com.

SOFITEL SPA

For information or reservations of a treatment at our Sofitel SPA, please contact +31 (0)20-555 3 111 or sospathegrandamsterdam@gmail.com.



Sofitel Legend The Grand Amsterdam
Oudezijds Voorburgwal 197
1012 EX Amsterdam
www.bridgesrestaurant.nl
www.oriolobistro.nl
www.sofitel-legend-thegrand.com







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There is something very special about spending
your Festive Season at Sofitel Legend The Grand Amsterdam.

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www.sofitel-legend-thegrand.com

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  BridgesAmsterdam

  OrioleBistro

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