




FOREWORD

— WELCOME TO RESTAURANT NEST!

In this menu, we would like to surprise you again with a new selection of beautiful dishes that fit the fall season.

Package menu

Your package includes a three-course dinner. You can choose from all starters, main courses and desserts with a Nest logo: 

Do you prefer any of the other dishes on our menu? Then the surcharge, if any, is indicated with the dish.

Would you like more information about this menu, the dishes and/or the ingredients? Please don't hesitate to ask, we'll be happy to tell you more!

On behalf of myself and my kitchen brigade, I wish you a wonderful evening!

With hospitable regards,

Rogér Rassin
Executive Chef





WINES BY THE GLASS

WHITE

Spain, La Mancha Luna de Ana Verdejo Light, citrus, aromatic	5.50	27.50
Italy, Veneto Cecilia Beretta Pinot Grigio Fresh, citrus, exotic fruit, mineral	5.75	28.75
Chile, Colchagua Valley 2 Familias Chardonnay, Sémillion Full-bodied, exotic fruit, wood tones	6.00	30.00
France, Pays d'Oc La Chevalière Sauvignon Blanc Fresh, citrus, herbal	6.75	33.75

SWEET

South Africa, Western Cape M Selection Moelleux, Gros Manseng Light, tropical fruit, aromatic	5.00	25.00
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ROSE

Spain, Castilla y León Luna de Ana Rosado Bobal Light, citrus, red fruit	5.50	27.50
France, Provence La Chevalière Cariñena, Garnacha Tinta Fresh, red fruit, floral	5.75	28.75

RED

Spain, La Mancha Luna de Ana Tempranillo, Syrah, Merlot Full-bodied, dark fruit, herbal	5.50	27.50
France, Pays d'Oc Gerard Bertrand Merlot Full-bodied, red fruit, dark fruit, earthy	6.50	32.50
Argentina, Valle de Uco Doña Paula Malbec Full-bodied, dark fruit, wood tones	6.75	33.75
Nieuw Zealand, Marlborough Esk Valley Pinot Noir Smooth, dark fruit, herbal, earthy	7.75	38.75

Do you have an allergy or special dietary requirements? Ask for our allergen menu!



CHEF'S MENU

CHEF'S SUGGESTION

Salmon

Pickled salmon | Algae | Sea buckthorn berry | Lovage vinaigrette

Topinambur soup

Salsify | Pumpkin seed | Parsley

Veal cheek

Red cabbage | Potato | Bay laurel gravy

Cherry bomb

Cherry chibousté | Chocolate | Fig compote | Hazelnut cremeux

4-course Chef's Menu

Wine pairing



23.50

The wine pairing can be adjusted in quantities and rates for directors. Ask our staff about the possibilities!

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ENTRÉE

STARTERS



Breadboard *To Share*

Sourdough | Spreads



Antipasti *To Share*

Coppa di Parma | Serrano ham | Cheese sticks | Olives | Almonds



Carpaccio

Beef carpaccio | Lime | Spring onion | Cashew | Lettuce | Sesame vinaigrette



Crispy chicken

Vegetable salad | Chicken thigh | Avocado | Mango | Sriracha



Tuna tartare

Grapefruit | Orange | Wakame | Sesame | Avocado | Wasabi vinaigrette



Gravad Lax

Salmon fillet | Crème fraîche | Red onion | Capers | Little gem | Dill | Salmon roe

suppl. +2.50

Steak tartare

Spring onion | Sesame | Soy | Seaweed tempura

suppl. +2.50



Burrata

Red beetroot | Yellow beetroot | Chioggia beetroot | Pumpkin seed

suppl. +2.50

Oysters 'Rock no3' (6 pc.)

Shallot | Red wine vinegar | Lemon

suppl. +12.50

SOUPS



Tomato soup

Roasted tomato | Basil | Crème fraîche



Pumpkin soup

Ras el Hanout | Spring onion | Crème fraîche



Noodle soup 'Burmese Khow Suey'

Coconut milk | Smoked chicken | Coriander | Ginger | Onion

suppl. +2.50

Bisque 'Marseille'

Prawn | Fennel | Rouille | Tomato

suppl. +2.50

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FISH

FISH DISHES

Cod

Polenta | Sauerkraut | Beetroot | Coconut-Peanut



Salmon

Tikka Masala | Parelwort | Leek | Yoghurt



Black Tiger prawns

Maroc-Pilav | Romanesco | Palm cabbage | Pumpkin-fennel gravy



North Sea sole (550 gr.)

Unfiled | Brown butter | Salad | Fries

suppl. +25.00

Lobster

Whole lobster (450 gr.) | Potato gnocchi | Tomato | Celeriac | Lobster gravy

suppl. +25.00

VEGETARIAN

MEATLESS SPECIALS



Beetroot risotto

Beetroot | Bimi | Raspberry | Amsterdam onion



Pumpkin ravioli

Parsnip | Parmesan | Sage butter



Nest Burger veggie

Redefine Meat © | Lettuce | Cheddar | Thousand Island mayonnaise | Fries



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MEAT

MEAT DISHES

Nest Burger

Lettuce | Bacon | Cheddar | Thousand Island mayonnaise | Fries



Pork schnitzel

Roasted vegetables | Tomato | Pepper sauce | Fries



Butter chicken

Cumin rice | Paprika | Cucumber yoghurt



Duck breast

Lentils | Indian pakora | Blackberries | Tamarind



Rib eye steak (250 gr.)

Fries | Tomato | Coleslaw | Onion relish

suppl. +7.50

Sirloin steak (220 gr. dry-aged)

Fries | Tomato | Coleslaw | Onion relish

suppl. +7.50

SIDES

SIDE DISHES

Fries with mayonnaise and fleur de sel

5.00

Mixed salad with tomato and cucumber

5.00

Roasted vegetables

5.00

New potatoes with parsley and crispy onions

5.00

'Loaded' Truffle fries with Parmesan, spring onions and truffle mayonnaise

7.00

'Loaded' Pulled pork Fries with spring onions and barbecue sauce

12.50

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DESSERTS

SWEET & SAVORY

Crêpes

Vanilla ice cream | Orange | Kumquat



Dame blanche

Vanilla ice cream | Chocolate sauce | Salted caramel | Pecans



Crème brûlée

Star anise | Fig | Brandied raisins ice cream



Homemade sorbet

Various flavours



Dessert parade (from 2 people)

A parade of the most delicious mini-desserts from the pastry chef

suppl. +2.50 p.p.

Cheese platter (3 pc.)

Nut bread | Marmalade



Our selection of Port wines

• White	4.50
• Tawny	5.00
• Ruby	5.25
• LBV	6.00
• 10 years old	6.25

DESSERT WINES

Donadolça | Valencia D.O.

Spain, Valencia | Moscatel | Flowers, honey, nuts, caramel



Santovino Som mavite | Castellani

Italy, Tuscany | Malvasia trebbiano | Apricot, nuts, herbs



COFFEE (SPECIALS)

Coffee combo deal

Coffee with pastries (3 pieces of your choice)



Coffee specials and cocktails

- Liqueurs per glass
- Irish coffee - with whiskey
- Italian coffee - with Amaretto
- Spanish coffee - with Liquor43
- Espresso Martini



suppl. +2.50