



FOREWORD

WELCOME TO RESTAURANT NEST!

In this menu, we are delighted to surprise you once again with a new selection of beautiful dishes that perfectly complement the season.

You will find my personal recommendation in the 'Chef's Menu'; a compilation of my favorite dishes specially curated for summer. If desired, you can also opt for a matching wine pairing.

Would you like more information about this menu, the dishes, and/or the ingredients? Please feel free to ask, we would be happy to provide you with more details!

On behalf of myself and the kitchen brigade, I wish you a delightful evening!

With hospitable regards,

Rogér Rassin
Executive Chef



Do you have any allergies or dietary requirements? Please ask for our allergen menu!



MENU DU JOUR

CHEF'S SUGGESTION

Sea bream ceviche

Bitter salad | Grilled bread | Kalamata olive | Beetroot

Vichyssoise (served cold)

Leek & potato | Miso

Duck breast (Magret de canard)

Sweet potato | Shiitake | Port wine sauce

Lemon "longueur"

Vanilla | Anise | Meringue | Lime | Raspberry

4-course menu

Including wine arrangement

39.50

67.50

3-course menu (without vichyssoise)

Including wine arrangement

33.50

55.50



ENTRÉE

APPETIZERS

✓	Bread <i>to Share</i>	9.00
	Sourdough Farmhouse butter Tapenade Herb butter	
	Charcuterie board <i>To Share</i>	15.00
	Cured Ham Dry Sausage Pâté Camembert Olives Crackers	
	Carpaccio of the 'Dutch beef'	17.00
	Beef carpaccio Arugula Parmesan Balsamic vinegar Truffle mayonnaise	
✓	Burrata	14.50
	Peach Butter lettuce Balsamic vinegar Extra virgin olive oil <i>Supplement: Serrano ham +4.00</i>	
	Caesar salad	15.50
	Romaine lettuce Chicken thigh Boiled egg Anchovy Parmesan	
	Niçoise salad	17.50
	Tuna Baby potatoes Beets Egg Green beans Tomato Olives Anchovy	
✓	Taco	16.50
	With salmon, beef or avocado Shallot Capers Chives Cured egg yolk Lime	
	Oysters 'Umami'	3 pc. 11.50
	Tapioca Yuzu Lemon or plain	6 pc. 21.00

SOUPS

THE PERFECT STARTER

✓	Tomato soup	10.00
	Roasted tomato Basil Crème fraîche	
	Crayfish bisque	15.00
	Crayfish Fennel Rouille Tomato	





FISH

FISH DISHES

Sea bream Pea purée Fennel Pilaf rice Sauce vierge	26.50
Salmon Green curry Jasmine rice Eggplant Bok choy Green beans	26.00
Lobster (450/500 gr.) Whole lobster Orecchiette Samphire Peas Serrano ham Lobster sauce	49.50
North Sea sole Whole (not filleted) Brown butter Salad 'Fries from Zuyd'	49.50

VEGETARIAN

VEGETARIAN

 Linguine Pasta ribbons Lemon butter Crispy onion Fresh herbs	16.50
 Vega Nest burger Little gem Cheddar NESTY mayonnaise 'Fries from Zuyd'	19.50






MEAT

MEAT DISHES

Nest burger Little gem Cheddar Bacon NESTY mayo 'Fries from Zuyd'	19.50
Schnitzel à la Française Ratatouille Mushroom-Dijon cream sauce Gratin dauphinois <i>Supplement 'Fries from Zuyd' +3.50</i>	22.50
Butter chicken Naan bread Basmati rice Red chili Cumin yoghurt Mango chutney <i>Supplement 'Fries from Zuyd' +3.50</i>	24.50
Rib eye (250 gr.) Roseval potatoes Green beans Truffle mayo Cowboy sauce <i>Supplement 'Fries from Zuyd' +3.50</i>	36.00
Entrecote (250 gr.) Roseval potatoes Green beans Truffle mayo Cowboy sauce <i>Supplement 'Fries from Zuyd' +3.50</i>	36.00

SIDES

ON THE SIDE

 Fries from Zuyd Mayonnaise Fleur de sel	5.00
 Fries from Zuyd 'Provençal loaded' Tomato relish Olive Thyme Red onion Crème fraîche	9.50
 Salad Lamb's lettuce Olive oil Balsamic vinegar Nuts	5.50