



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 summer season.

My personal suggestion can be found in the 'Chef's Menu'; a composition of my favourite dishes that I have specially selected for the summer. You can choose from a 3- or 4-course menu; if desired with an accompanying wine arrangement which is also available for drivers. (adjusted quantities and prices).

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

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



CHEF'S MENU

SUGGESTION OF THE CHEF

Scallops

North Sea crab | Orange

Mullet fillet

Taggia olive | Tomato compote | Crumble

Anjou pigeon

Beetroot | Bulgur | Raspberry

Passion

Mango | Banana | Pear sorbet

4 course Chef's Menu	49.50
Including wine pairing	72.50
3 course Chef's Menu (without mullet fillet)	37.50
Including wine pairing	55.00

*The wine pairing is also available for drivers (modified quantities and rates).
Please ask our staff for the possibilities!*

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ENTRÉE



CHEF'S FAVORITE: STARTER

Oysters 'Tara Iers no3 Hervé (6 pc.) 21.00
Shallot | Red wine vinegar | Lemon

Wine suggestion! Cava Organic Brut | Dignitat | Catalonië, Spain
Xarel-Lo, Macabeo Parellada
Glass: 6.50 | Bottle: 32.50

STARTERS

Bread Sourdough bread Farmer's butter	6.95
Carpaccio Beef Tenderloin Roquette lettuce Basil Parmesan	13.50
Caesar salad Lettuce Chicken thigh Anchovy Egg Croutons	14.50
Veal tartare Veal Cauliflower Piccalilli	14.50
Herring salad Beetroot Young potatoes Pickled onion Crème fraîche	13.75
Poké bowl with salmon or red beans (vegetarian) Sushi rice Avocado Mango Togarashi Lime Wasabi vinaigrette	13.50
Burrata Tricolor of tomato Basil vinaigrette Crostini	13.50
Tomato soup Roasted tomato Basil Crème fraîche	6.75
Bisque 'Marseille' Prawn Fennel Rouille Tomato	13.50
Tom Kha Kai Smoked chicken Coconut milk Lime	12.50

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FISH



CHEF'S FAVORITE: FISH

North Sea sole (550 gr.) Brown butter Fries Salad (unfilleted)	49.50 p.p.
Wine suggestion! Viña mancera DO Rueda, Spain Verdejo Glass: 5.50 Bottle: 27.00	

FISH DISHES

Cod Fregola Beetroot Bimi Herb compote	23.75
Black Tiger prawns Pandan rice Mango Papaya Tom Kha Kung	24.75
Lobster Whole lobster (450 gr.) Potato Tomato Celeriac Parsley Vanilla	42.50

VEGETARIAN

VEGETARIAN DISHES

Asparagus risotto Green asparagus Parmesan	19.25
Sweet potato Hummus Chickpea Artichoke Eggplant Redefine meat ©	22.50
Ravioli Burrata Tomato Black olive Basil	19.25
Nest Burger vegetarian Redefine meat © Lettuce BBQ Mayonnaise Guacamole Fries	18.75

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MEAT



CHEF'S FAVORITE: MEAT

Entrecote Roseval potato Tomato Courgette Chimichurri	32.50
Wine suggestion! Casarena 505 Medoza, Argentina Malbec Glass: 7.50 Bottle: 37.00	

MEAT DISHES

Nest Burger Lettuce Bacon BBQ mayonnaise Guacamole Fries	18.75
Sparerib BBQ lacquer Tomato salad Garlic sauce French fries	21.50
Schnitzel Peas Tomato Veal gravy French fries	23.50
Corn chicken Potato gnocchi Celeriac Artichoke Morel gravy	22.50
Tournedos Baby potato Chanterelles Haricot verts Balsamic gravy	29.50

SIDES

SIDE DISHES

Mixed salad	3.25
Fries with mayonnaise	2.75
Extra vegetables	3.25

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DESSERT



CHEF'S FAVORITE: DESSERT

Dessert parade (from 2 persons)

14.75 p.p.

Parade of the most delicious mini desserts from the patissier.

We ask you kindly to take a slightly longer preparation time into account.

Wine suggestion! Auslese Juffer | Weingut Reuter - Dusemund | Mosel, Germany

Riesling

Glass: 6.25 | Bottle: 31.50

DESSERT

Strawberries

12.50

Citrus | Hibiscus | Vanilla ice cream

Dame Blanche

11.50

Vanilla ice cream | Chocolate sauce | Salted caramel | Pecans

White chocolate

10.50

Red fruit compote | Meringue | Elderflower sorbet

Homemade sorbet, choice of flavours:

12.50

Elderflower | Mango | Lychee

Cheese board

3 pc. 8.75

Selection of cheese | Nut bread | Marmelades

4 pc. 11.25

5 pc. 13.75

Ask our employees about the different cheeses from our Cheese Cart!

They are happy to advise you about the options and matching (port) wines.

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