



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 winter season.

My personal suggestion can be found in the 'Chef's Menu'; a composition of my favourite dishes that I have specially selected for these colder days. You can opt for 3 or 4 courses 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





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 included

39.50

62.50

3-course Chef's Menu (without topinambur soup)

Wine pairing included

34.50

52.00

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

9.50**Antipasti *To Share***

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

13.50**Carpaccio**

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

15.50**Crispy chicken**

Vegetable salad | Chicken thigh | Avocado | Mango | Sriracha

14.50**Gravad Lax**

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

17.00**Steak tartare**

Spring onion | Sesame | Soy | Seaweed tempura

16.00**Tuna tartare**

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

15.50**Burrata**

Red beetroot | Yellow beetroot | Chioggia beetroot | Pumpkin seed

14.50**Oysters 'Rock no3' (6 pc.)**

Shallot | Red wine vinegar | Lemon

25.00

SOUPS

**Tomato soup**

Roasted tomato | Basil | Crème fraîche

10.00**Pumpkin soup**

Ras el Hanout | Spring onion | Crème fraîche

10.00**Noodle soup 'Burmese Khow Suey'**

Coconut milk | Smoked chicken | Coriander | Ginger | Onion

14.50**Bisque 'Marseille'**

Prawn | Fennel | Rouille | Tomato

15.00

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FISH

FISH DISHES

Cod Polenta Sauerkraut Beetroot Coconut-Peanut	27.50
Salmon Tikka Masala Parelwort Leek Yoghurt	28.50
Black Tiger prawns Maroc-Pilav Romanesco Palm cabbage Pumpkin-fennel gravy	26.50
North Sea sole (550 gr.) Unfiled Brown butter Salad Fries	49.50
Lobster Whole lobster (450 gr.) Potato gnocchi Tomato Celeriac Lobster gravy	49.50

VEGETARIAN

MEATLESS SPECIALS

✓ Beetroot risotto Beetroot Bimi Raspberry Amsterdam onion	19.50
✓ Pumpkin ravioli Parsnip Parmesan Sage butter	17.50
✓ Nest Burger vegetarian Redefine Meat © Lettuce Cheddar Thousand Island mayonnaise Fries	21.50

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MEAT

MEAT DISHES

Nest Burger Lettuce Bacon Cheddar Thousand Island mayonnaise Fries	21.50
Pork schnitzel Roasted vegetables Tomato Pepper sauce Fries	24.50
Butter chicken Cumin rice Paprika Cucumber yoghurt	27.50
Duck breast Lentils Indian pakora Blackberries Tamarind	27.50
Rib eye steak (250 gr.) Fries Tomato Coleslaw Onion relish	34.50
Sirloin steak (220 gr. dry-aged) Fries Tomato Coleslaw Onion relish	34.50

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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