Nest

CHEF'S MENU

Tuna tartare — **12.50**
Spicy marinated tuna | Pickles | Wasabi

Pumkin soup — **10.50**
Mushrooms | Parsley | Hazelnut

Veal cheek — **26.50**
Red cabbage | Apple | Onions | Bay jus

Layer cake — **10.00**
Chocolate | Vanilla | Caramel | Ice cream

4-course chef's menu — **39.50**
3-course chef's menu *(without pumkin soup)* — **34.00**

SPECIALS

Lobster (500 g) — **49.50**
Potato gnocchi | Artichoke | Tomato

Sole (400–500 g) — **49.50**
French fries | Lettuce | Ravigotte sauce

Spring chicken 'butterfly' — **26.50**
French fries | Mushrooms | Tarragon cream sauce

Château Briand (450 g) *for 2 persons* — **75.00**
Potato gratin | Green beans | Carrots | 2 sauces of choice

TO SHARE

Bread basket *To Share* — **10.00**
Sourdough | Butter | Tapenade | Herb butter

Charcuterie platter *To Share* — **15.50**
Jambon cru | Saucisson | Paté | Camembert

Warm camembert — **14.00**
Toast | Thyme | Honey | Olive oil

Bitterballen (8 pc.) — **8.50**
Pickles | Mustard

Mixed snack platter (12 pc.) — **13.50**
Various fried snacks

Nest

STARTERS

Carpaccio — **17.00**
Arugula | Parmesan | Truffle mayonnaise

Smoked salmon — **16.50**
Butter lettuce | Crème fraîche | Mustard-dill sauce

Creamy burrata — **15.50**
Tomato | Arugula pesto | Olive | Croutons

Steak tartare (100 or 200 g) — **16.50 (small) / 32.50 (large)**
Onions | Capers | Mustard | Parsley | Tomato | Egg yolk

Caesar salad — **16.50 (small) / 24.50 (large)**
Romaine lettuce | Chicken thigh | Parmesan | Poached egg | Croutons | Caesar dressing

Crayfish cocktail — **17.50**
Avocado mousse | Bread croutons | Cocktail sauce

Mushrooms à la escargot — **15.50**
Mushrooms | Cream | Tarragon | Parsley | Garlic | Toast

SOUPS

Tomato soup — **7.50 (small) / 10.00 (large)**
Roasted tomato | Basil | Crème fraîche

Onion soup — **12.50**
Bread crouton | Gruyère cheese | Gratinated

Breton shellfish soup — **15.00**
Crayfish | Fennel | Tomato | Rouille | Croutons

SIDES

French fries — **5.50**
From Zuyd | Coarse salt

Loaded fries 'Provençale' — **9.50**
Bacon | Onions | Parsley | Dijon mayonnaise

Truffle mashed potatoes — **8.50**
Mashed potatoes | Truffle tapenade | Parsley butter

Salad — **5.00**
Butter lettuce | Arugula | Tomato | Red onion

Sautéed mushrooms — **7.50**
Mushrooms | Red onion | Herb-parsley butter

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FISH

Salmon — 27.00
Mashed potatoes | Bimi | Tomato | Lemon butter sauce

Cod — 27.00
Risotto | Grilled vegetables | Fennel sauce

Piri-piri prawns — 28.50
Crispy potatoes | Green asparagus | Spring onion

Catch of the day — 28.50
Basmati rice | Eggplant | Carrot jus

VEGETARIAN

Truffle ravioli — 23.00
Ricotta | Mushrooms | Cream sauce | Arugula

Meatless burger — 20.50
Lettuce | Tomato | Cheddar | Nest sauce | Fries

Linzendahl & naan — 18.00
Red lentils | Coconut | Tomato | Bimi | Spices

MEAT

Nest burger — 21.50
Lettuce | Tomato | Bacon | Cheddar | Nest sauce | Fries

Pork schnitzel — 18.50 (160 g.) / 23.50 (200 g.)
Green beans | Baby potatoes or fries | Sauce of choice

Corn-fed chicken fillet — 25.00
Chantenay carrots | Tarragon cream sauce | Baby potatoes or fries

Entrecôte (250 g.) — 35.00
Green beans | Truffle mayonnaise | Baby potatoes or fries

Tournedos (180 g.) — 29.50
Green beans | Truffle mayonnaise | Baby potatoes or fries

Tournedos with foie gras — 35.50
Baby potatoes or fries

Sauces of choice:
Béarnaise | Stroganoff | Mushroom | Pepper

DESSERTS

	Dame Blanche Vanilla ice cream | Chocolate sauce | Salted caramel | Pecans	**10.50 (small) / 13.50 (large)**
	Crème brûlée Specula spice | Orange	**9.50**
	Dessert from the platter Please ask our staff	**8.50**
	Café glacé Coffee | Mocha | Vanilla ice cream	**9.50**
	Mousse au chocolat Chocolate mousse | Raspberry | Passion fruit sorbet	**11.50**
	Cheese platter Various French cheeses | Marmalade	**13.50 (3 pc.) / 15.50 (4 pc.)**
	Tarte tatin Vanilla ice cream | Pecans	**13.50**
	Coffee Completo Coffee | Liqueur cream | Treats	**7.50**

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