

# THE WINTER NEST

## WHEN WINTER WARMS THE SOUL.

AND THE DESERT FEELS JUST LIKE HOME

### FESTIVE ALPINE CHALET

SET MENU

#### TO START

##### **Traditional onion soup** G D

Caramelised onions simmered in a rich broth, topped with melted cheese and toasted croutons.

or

##### **Pumpkin soup** V

Roasted pumpkin soup, finished with hazelnut oil.

#### MAINS

*All main courses are served with a selection of cold cuts, green salad, rösti, artisanal bread, and house sauces*

*Choose one per couple:*

##### **Moitié-moitié fondue (with wine or verjus)** D

Traditional Swiss moitié-moitié fondue with Gruyère and Vacherin.

**Additional fresh truffle:** AED 190

or

##### **Swiss raclette** D

Melted Raclette cheese with boiled potatoes and condiments.

or

##### **Pierrade beef and chicken** D

Pierrade of beef and chicken.

#### TO FINISH

##### **Valrhona chocolate fondue**

Valrhona chocolate fondue with biscuits, marshmallows, vanilla Chantilly, and seasonal fruit.

V - Vegan D - Dairy G - Gluten

\*Beverages are not included.

Water, coffee, and soft drinks will be available for purchase at The Nest

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### FESTIVE ALPINE CHALET

À LA CARTE MENU

<b>Saucisse de veau &amp; sauerkraut</b> Grilled Swiss veal sausage served with tangy sauerkraut and classic mustard.	120
<b>La bouchée émincé de veau aux champignons D G</b> Veal émincé in a mushroom cream sauce, served in a puff-pastry vol-au-vent.	140
<b>Foie gras terrine</b> Served with brioche toast, fruit compote, and balsamic glaze.	180
<b>Smoked salmon platter</b> Lemon cream cheese, dill, shallots and capers.	120
<b>Caviar</b> Iranian Beluga caviar (50 g), served with blinis and traditional accompaniments.	390

D - Dairy G - Gluten

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All prices are in AED, inclusive of 7% municipality fee and 5% VAT