

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

Saucisse de veau & sauerkraut Grilled Swiss veal sausage served with tangy sauerkraut and classic mustard.	120
La bouchée émincé de veau aux champignons <i>D G</i> Veal émincé in a mushroom cream sauce, served in a puff-pastry vol-au-vent.	140
Foie gras terrine Served with brioche toast, fruit compote, and balsamic glaze.	180
Smoked salmon platter Lemon cream cheese, dill, shallots and capers.	120
Caviar 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*