



Chambre Nizza

Your own room for the evening is available for parties of 7-10 persons. If you are ok with a very (very) tight seating we can juuuust squeeze in 12 of you!

The different menus and arrangements we offer are presented on the following pages. The last page is dedicated to wine!

All reservations in Chambre Nizza must be **confirmed** with a valid debit or credit card via our booking system. All communication up until that will be regarded as a **preliminary reservation**.

For us to move on with your request and register a preliminary reservation which you then confirm via a separate email we need:

- Choice of menu
- For **Menu Pâtes**, your mutual choice of main course.
- Time of arrival. **Fridays and Saturdays either between 16.00 - 18.00 or from 20.30 and onwards.**
- Number of guests
- Name
- Email
- Phone number

The person making the reservation is responsible for any information regarding allergies or other dietary restrictions that may be present in the party. We highly appreciate you notifying us in advance!



Menu Pâtes

SEK 650/person

Nizza's equivalent to a relaxed Sunday dinner with the nearest and dearest. Easy going and familiar. Sometimes it doesn't have to be more complicated than snacks, pasta and some dessert!

Snacks: Almonds, olives, anchovies with toast, charcuterie, bread & butter.

For **main course** your **mutual** choice between

Lasagna

(vegetarian version also available)

or

Fermentata Cacio e Pepe.

Your main course is always served with a **salad**.

Exact composition depends on the season!

For **dessert**, our almond cake with some seasonal fruit.

Any allergies or other dietary restrictions excluded for the mutual choice of main course. We can always arrange something else for the one or those who, for dietary reasons, cannot eat the shared main course.



Menu Cave
SEK 845/person

A meal composed of several smaller dishes to share based on **Cave Nizza's** menu. A table that is gradually filled with a little bit of everything!

The menu changes a bit more or less daily, so this is a dinner for those of you who are okay with (and maybe even think it's fun) not knowing **exactly** what it will be in advance.

That being said, the general blueprint goes something like this:

A few **snacks**. Almonds, olives, some charcuterie etc.
A **crudo** of some nice fish we got our hands on. Dressed and stuffed **endives**.
We probably have some kind of **mussels** on the menu that are sometimes gratinated and sometimes served marinières. A **pâté** may very well appear. If we got hold of a beautiful **bird** or two, they have probably been marinated before going into the oven. Salad? Of course there will be a lovely **salad**!
Always together with freshly baked **baguette**. To round things off, a **frangipane** or **chocolate mousse** might land on the table.

It is both welcomed and important that you provide us with the necessary information about any allergies, dietary restrictions and any general wishes you may have. We always do our utmost to meet these!

Cave Nizza's menu is continuously updated on our website, so feel free to take a look there to get an idea of it all.



Menu Nizza

SEK 1795/person

(a minimum of 5 days in advance)

Celebration? Time to go all in for the birthday, the engagement or just simply because life sometimes demands it?

Menu Nizza could be described as the restaurant's **Le Menu** on some very potent steroid.

Like **Menu Cave**, this menu is dictated by what produce we are working with and where the heart of our kitchen is leaning at the moment.

When seated and with something delicious in your glasses you start with a few servings of **snacks**. Most likely a couple of oysters. Anchovies and some charcuterie are always a good idea. Caviar, or maybe foie gras, on buttered toast could appear.

Next up a **starter** from the restaurant menu the day in question that we strongly feel you really shouldn't miss out on.
Hamachi crudo or veal tartar, perhaps.

Time for a midcourse serving of our
Fermentata Cacio e Pepe.

For the **main course**, let us know how many of you would like meat, fish or something vegetarian and we'll take it from there.

Cheese

No meal is complete without **dessert**. As with the starter, we will send you the one thing you shouldn't be without.

It is both welcomed and important that you provide us with the necessary information about any allergies, dietary restrictions and any general wishes you may have. Do you dream of fish and shellfish?

Is chocolate mousse something you can't live without?

Please let us know!



Wine

We have a constantly rotating selection of wines we love and are excited about. We feel it benefits everyone to make a plan ahead of time to make sure everything runs like clockwork. A sample of our wine list can always be found [here](#) under LES VINS. Just let us know if you would like to put a specific bottle or two aside in advance.

We're happy to chat about options anytime!

We're also very happy to make things easy: for SEK 850/person, we can select sparkling, white and red wines that will be poured generously and will be versatile with whichever menu you choose.

Please let us know in advance which option you'd like to go with and we'll have everything set up so all you need to do when you arrive is relax and enjoy!