



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.

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 forward with your request and register a preliminary reservation we need:

- Choice of menu
- For **Menu Pâtes**, your choice of main course
- Time of arrival.
Optional between 16.00 - 21.00 Sundays - Thursdays.
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.

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

For **main course** your choices between

Fermentata Cacio e Pepe

or

Lasagna

(vegetarian version also available)

or

Tortellini al brodo

(vegetarian version also available)

For **lasagna and tortellini**, both vegetarian and with meat, **a minimum of 4 people need to choose the same.**

We need everyone's choice of main course by the latest 3 days prior to your arrival. In case of incomplete info we'll serve Cacio e Pepe!

Your main course is always served with a **salad**.
Exact composition depends on the season!

For **dessert**, our almond cake with seasonal fruit and whipped cream.

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

Please let us know in advance!



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 slightly 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:

First out a few **snacks**. Almonds, olives, some charcuterie etc. A **pâté** may very well appear. A **crudo** of some nice fish we got our hands on. We probably have some kind of **mussels** on the menu that are sometimes gratinated and sometimes served marinières. 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 an **almond cake** or **crème brûlée** lands on the table.

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

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



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!