

# CAFÉ NIZZA

## LES SNACKS

Almonds .....	65
Olives .....	65
Half a dozen Oyster no.4.....	200
Anchovies, toast & lemon .....	150
Three hard cheeses .....	165
Charcuterie plate .....	185
Mixed plate .....	250
Jambon Kintoa .....	155
Green salad .....	65

## LES APÉRITIFS

Champagne .....	210
Crémant .....	170
Helles Lager .....	75
Poiré Cider .....	85
Negroni .....	145
Dry Martini .....	145
Suze Tonic .....	145
Chartreuse Tonic .....	145
Cinot & Tonic.....	115

## LE MENU

Your choice of  
starter, pasta, main course & dessert.

7 4 5

## LES ENTRÉES

Grilled white asparagus, preserved lemon, tardivo & honey .....	190
Braised pointed cabbage, fresh lumpfish roe, crème cru & chive .....	185
Grilled octopus, yellow pea hummus, coriander & Jambon de Kintoa.....	185
Empanadas with bell pepper, pork & taramasalata .....	175
Beef tartar, bread crumbs, oysters & xipister .....	190
Lamb sweetbreads, champignon, ramson & anchovy.....	195

## LES PÂTES

Fermentata 'cacio e pepe' .....	195/265
Rigatoni with ragù 'bourguignon' & pecorino .....	195/265
Agnolotti with braised chicken & sage .....	235

## LES PLATS

Panisse, artichoke, tomatoes & tapenade .....	335
Wild salmon, confit celeriac, blackcurrant leaves oil & citrus beurre blanc.....	395
Beef från Rockbonden, spinach, morels & jus.....	425

Please let us know of any allergies.