

CAFÉ NIZZA

LES SNACKS

Almonds	65
Olives	65
Anchovies, toast & lemon	150
Three hard cheeses	165
Charcuterie plate	185
Mixed plate	250
Chorizo Basque	95
Jambon de Kintoa	155
Green salad	65

LES APÉRITIFS

Champagne	210
Prosecco	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

White asparagus, radish & chervil	190
Braised pointed cabbage, lumpfish roe & crème cru	185
Oyster mushroom, preserved lemon & egg yolk.....	185
Accras de morue, mâche & lemon.....	175
Calf sweetbreads, champignon, ramson & anchovies.....	195

LES PÂTES

Fermentata 'cacio e pepe'	195/265
Spaghetti pistou with pistage	195/265
Agnolotti with ricotta, goat cheese, mint & tardivo	235

LES PLATS

Tian de Légumes Provençal, panisse & basil	335
Turbot, sugar peas, baby gem lettuce & samphire	395
Roasted duck, swiss chard, shallots, chilli & jus	425

Please let us know of any allergies.