

# 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
L'Antidote 0,0% .....	125
Cinot & Tonic 0,0% .....	115

## LE MENU

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

7 4 5

## LES ENTRÉES

Green asparagus, egg mimosa & ramson oil .....	180
Glazed lion's mane mushroom & hazelnuts .....	195
Wild asparagus, colatura & pecorino .....	185
Grilled turbot, mizuna & beurre blanc .....	195
Duck rilette, foccacia, Dijon & cornichons .....	175
French tartare on beef tenderloin .....	190

## LES PÂTES

Fermentata 'cacio e pepe' .....	195/265
Pappardelle med ragù bianco & pecorino .....	195/265
Agnolotti with ricotta, nettles & green peas .....	245

## LES PLATS

Panisse, grilled spring onions, preserved lemon & marinated zucchini .....	335
Wolffish, spinach, lovage, samphire, watercress & fermented white asparagus .....	425
Kintoa pork neck, white asparagus, pumpkin seeds, Swiss chard & jus .....	395

Please let us know of any allergies.