

CAFÉ NIZZA

LES SNACKS

Almonds	65
Olives	65
Anchovies, toast & lemon	150
Three hard cheeses	165
Charcuterie plate	185
Mixed plate	250
Jesus Basque	95
Green salad	65

LES APÉRITIFS

Champagne	210
Prosecco	170
Helles Lager	75
Poiré Cider	85
Negroni	145
Dry Martini	145
L'Antidote 0,0%	125
Orangina 0,0%	45

LE MENU

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

7 4 5

LES ENTRÉES

White asparagus, rhubarb & vinaigrette	180
Glazed lion's mane mushroom & anchovies	195
Green asparagus, green peas, egg yolk & jus	185
Wild asparagus, colatura & goat cheese	180
Grilled mackerel, lovage & Dijon beurre blanc	185
Beef tartar, paprika, chili & water cress	190

LES PÂTES

Fermentata 'cacio e pepe'	195/265
Casarecce with ragù & gremolata	195/265
Agnolotti with ricotta, goat cheese & almonds	245

LES PLATS

Ratatouille, crutons, egg, basil & wild garlic oil	335
Monkfish, carrots, broad beans & chicken broth	405
Bigorre pork chop, pak choi, polka beets & jus	425

Please let us know of any allergies.