

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
Cinot & Tonic 0,0%.....	115

LE MENU

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

7 4 5

LES ENTRÉES

White asparagus, forced rhubarbs & vinaigrette	180
Glazed lion's mane mushroom & hazelnuts	195
Dandelion flower tempura & sauce aigrelette	175
Turnip, trout roe, ground elder & crème crue.....	185
Wild asparagus, mizuna, colatura & goat cheese	185
Cured beef tenderloin, beetroot, rosé pepper & water cress	190

LES PÂTES

Fermentata 'cacio e pepe'	195/265
Spaghetti with squid, parsley & garlic	195/265
Agnolotti filled ricotta & nettles with green peas & lardo	245

LES PLATS

Panisse, grilled spring onions, zucchini & basil	335
Mackerel, yellow beets, sorrel, chili & beurre blanc	395
Guinea fowl, green asparagus, garlic, preserved lemon & jus	395

Please let us know of any allergies.