

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
Turnip, trout roe, ground elder & crème crue.....	185
Wild asparagus, colatura & goat cheese	180
Grilled pike perch, nettles & beurre blanc.....	190
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
Mackerel, yellow beets, sorrel, chili & Dijon beurre blanc	395
Cow from Rockbonden, green asparagus, aubergine, preserved lemon & jus	425

Please let us know of any allergies.