

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, raspberry & sabayon	180
Glazed lion's mane mushroom & anchovies	195
Green asparagus, green peas, egg yolk & jus	185
Burrata, tomato, wild garlic & basil	185
Beef tartar, paprika, chili & ground elder	190

LES PÂTES

Fermentata 'cacio e pepe'	195/265
Tajarin with pistou & bottarga	195/265
Agnolotti with ricotta, goat cheese & almonds	245

LES PLATS

Ratatouille, crutons, egg, basil & wild garlic oil	335
Turbot, carrots, broad beans, trout roe & beurre blanc	405
Bigorre pork chop, pak choi, aubergine, thai basil & jus	425

Please let us know of any allergies.