CAFÉ NIZZA

SNACKS

Almonds 65

Olives 65

Anchovies & toast 150

Three cheeses 165

Charcuterie plate 185

Mixed plate 250

Jesus Basque 80

Winter salad 75

APÉRITIFS

Champagne 210

Prosecco 170

Draft beer 85

Cider Brut 85

Dry Martini 145

Negroni 145

'Nizza Spritz' 155

'Café au Nizza' 155

ALCOHOL-FREE

Antidote 125

Antilope 125

Alcohol-free beer 65

Vals 45

'Ebeltoft Gårdsbryggeri' Soda

'Hindbær' 65

'Ingefær og Citron' 65

'Siciliansk Apelsin' 65

'LE MENU'

Your choice of
2 dishes, 'Cacio e Pepe' & Almond cake.
650

VEGETARIAN

Castelfranco, artichoke, aubergine jam & walnut

Leeks, vinaigrett & mimolette 185

Borlotti beans, bell peppers & basil 175/265

Fermentata 'cacio e pepe' 195/265

Agnolotti filled with Mont d'or, hazelnuts & sage 205

Rigatoni with black cabbage pistou & lemon 195/265

FISH

Celeriac, kohlrabi, crème crue, chives & trout roue 180

Glazed lion's mane with anchovy butter 185

Halibut, chervil root,swiss chard & beurre Nantais 235/425

MEAT

Grilled lamb hearts & red cabbage 195

Saddle of lamb, habanada pepper & jus 225/415

Please let us know of any allergies.

Åsögatan 171, 116 32 Stockholm
08-640 99 50, www.cafenizza.se