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'

'Rabarber' 65

'Ingefær og Citron' 65

'Siciliansk Apelsin' 65

'LE MENU'

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

VEGETARIAN

Artichoke, ricotta, chili & mint 185

Borlotti beans, bell peppers & basil 175/265

Fermentata 'cacio e pepe' 195/265

Agnolotti filled with goat cheese, sage & hazelnuts 205

FISH

Glazed lion's mane, anchovy butter & persillade 195

Poached skate wing, beurre noisette, capers & parsley 195

Salmon, chervil root, shallots & beurre blanc 235

MEAT

Reindeer roast beef, foccacia toast & aioli 195

Casarece with lamb ragú & gremolata 195/265

Grilled guinea fowl, jerusalem artichoke & rosemary 225

Pork from Rocklunda Gård, yellow beets, sage & jus 225

Please let us know of any allergies.

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