CAFÉ NIZZA

SNACKS

Almonds 65

Olives 65

Anchovies & toast 150

Three cheeses 165

Charcuterie plate 185

Mixed plate 250

Chorizo 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, radicchio, walnuts & chilisabayon 185

Baked savoy cabbage, mint & ricotta provençale 175

Fermentata 'cacio e pepe' 195/265

Agnolotti filled with goat cheese, puntarelle & hazelnuts 205

Futsu black pumpkin, rosé onion, black cabbage & brown butter 195

FISH

Gratinated blue mussels, pastis & breadcrumbs 175

Glazed lion's mane, anchovy butter & persillade 195

Accras de moreu, yoghurt & chives 185

Salmon, chervil root, shallots & beurre blanc 235

MEAT

Reindeer roast beef, foccacia toast & aioli 195

Saucisson brioché, pistacchios & salad 195

Rigatoni with salsiccia ragú & gremolata 195/265

Pork neck from Rocklunda Gård, Jerusalem artichoke & jus 225

Please let us know of any allergies.

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