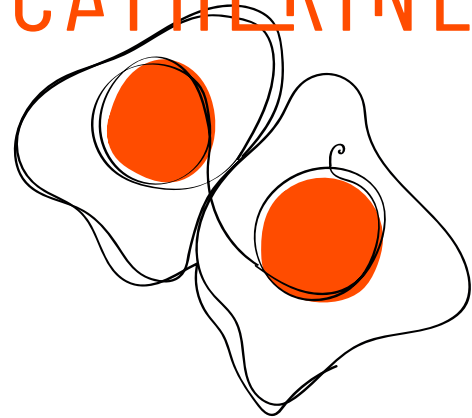


CATHERINE  
NICE

CATHERINE



[HELLO@CATHERINE-NICE.COM](mailto:HELLO@CATHERINE-NICE.COM)

24 rue Catherine Ségurane - 06300 Nice

Our prices are in euros and include taxes and service.

Cheques are not accepted.

We have an allergen menu available.

# CATHERINE

7:30AM - 12PM

## BREAKFAST CLUB

### SEGURANE EXPRESS

hot beverage, cold-pressed juice, pastries or baguette, butter & jams

12 €

### KIDS FAVORITES

hot chocolate, cold pressed juice, granola and Greek yogurt or pancake spread

11 €

### CATHERINE DELIGHT

hot beverage, cold-pressed juice, pastries, butter & jams, granola & Greek yogurt, eggs of your choice (scrambled, fried, mollets)

21 €

Supplement: Avocado (2 €), Bacon (2,5 €), Gravelax Salmon (3.5 €)

## PASTRIES

### CROISSANT

3 €

### PAIN AU CHOCOLAT

3,5 €

### CINNAMON ROLL

3,5 €

### BAGUETTE BREAD & JAMS

3,5 €

### CAKE OF THE DAY

5 €

## EGGS

### FRIED EGGS

toasted baguette & butter

8 €

### SCRAMBLED EGGS

toasted baguette & butter

8 €

### «MOLLETS» EGGS

6-grain toasted bread

8 €

### EXTRAS

Avocado (€2)  
Bacon (€2,5)  
Gravelax Salmon (€3.5)  
Comté cheese (2 €)  
Butter & Jams (€1.5)

# CATHERINE

7:30AM - 12PM

## DRINKS

### SPARKLING WINE BY THE GLASS 12 cl

#### Champagne

Telmont

Réserve brut

17 €

#### Domaine Milan

Pet nat Rosé

11 €

#### Coup de coeur de

la sommelière

9 €

## COCKTAILS

### BRUNCH COCKTAILS 13 cl

#### BLOODY MARY

Chipotle & thyme infused Wyborowa vodka, tomato juice, lemon juice & spices mix

12 €

#### GARIBALDI X FRISSON

Campari, scoop of blood orange ice cream from «Frisson glacier», Milan Pet Nat rosé & Piemont hazelnut

13 €

#### ESPRESSO VIENNOIS

Wyborowa vodka, Fair coffee liqueur, espresso, almond and orange blossom cream

13 €

### ALCOHOL-FREE COCKTAILS 13 cl

#### CORSICA DELIGHT

Spirit free Everleaf Marine gin, immortelle cordial, verjuice, simple syrup & tonic

10 €

#### PORT LYMPIA

Martini Floreal, ginger syrup, lime juice & soda water

10 €

#### REGINA

Darjeeling pomegranate kombucha, homemade strawberry syrup & lime juice

10 €

# CATHERINE

## DRINKS

### SOFT DRINKS

Still water Thonon 75cl 6 €	Sparkling water Vals 75cl 7 €	Coca 33cl 5 €	Coca Zéro 33cl 5 €
Orangina 25cl 5 €	Perrier 33cl 5 €	Fever Tree Tonic 20cl 5 €	Fever Tree Ginger Beer 20cl 6 €
Limonade Bio Galvanina 33cl 5 €	Ice tea Bio Peach Galvanina 33cl 6 €	Kombucha Datxa Darjeeling Grenade Bio 30cl 7 €	Eplem Soda Kefir CBD 33cl 7 €

### BEER

Vega 25cl 5 €	Vega 50cl 8 €	Beer of the month 25cl 5 €	Beer of the month 50cl 8 €
Bajetà NEIPA Micro brasserie niçoise BDA 6,5 €		La Ficanas, red Fruit beer Micro brasserie nicoise BDA 6,5 €	

### WINE BY THE GLASS 12 cl

*\*for bottle orders, ask for our wine menu*

White (Côte du Roussillon) Mas Amiel, Natural white, 2023 8 €	White (Provence) Domaine Sulauze, Galinette, 2021 7 €	White (Bourgogne) Domaine Grivot Gaisot, Bourgogne Aligoté 8 €	Rosé (Provence) Chateau Lacoste, Rosée d'une Nuit 2023 7 €
Orange (Sud-Ouest) Mas Del Perie, Skin Contact, 2023 8 €	Red (Collines Rhodaniennes) J. Gaillard, Syrah Terres de mandrins 2021 8 €	Red (Languedoc) Mas Becha, Oh My Grenache, 2021 9 €	Red (Cahors) Haute Côt de Fruits, Fabien Jouves, 2022 7 €

# CATHERINE

7:30AM - 3:00PM

## SPECIAL

POTATO RÖSTI, FRIED EGG & SALMON  
GRAVLAX WITH RED CABBAGE  
herb salad & trout roe  
Extra: Avocado (2 €)  
15 €

EGG MUFFIN BACON & CHEDDAR  
fried egg, grilled pork belly, cheddar,  
zaatar - maple syrup, avocado &  
green salad  
14 €

GREEN SHAKSHUKA  
soft-boiled eggs, avocado,  
samphire, salsa verde & herb  
salad  
14 €

## SANDWICH

GRILLED CHEESE SANDWICH  
Brioche bread toast, cheddar,  
comté, jalapenos, avocado &  
green salad  
Extra: Bacon (2,5 €),  
Jambon (2,5 €)  
12 €

CROISSANDWICH  
ham, comté, fried egg, herb pesto,  
cucumber pickles & fresh herb  
mix  
13 €

## BOWLS

GRANOLA  
Greek yogurt, seasonal fruits, &  
maple syrup  
9 €

COCO CHIA PUDDING  
bananas, seasonal fruits, peanut  
butter, sunflower seeds & roasted  
coconut flakes  
10 €

BOWL OF SEASONAL FRUITS  
Greek yogurt supplement (1,5 €)  
8 €

# CATHERINE

12:00PM - 3:00PM

## LUNCH

### FATTOUSH SALAD

aragula salad, tomatoes, cucumbers, fennel, olives, onions, pomegranate, tahini, fresh herbs mix & zaatar croutons  
13 €

### CAESAR SALAD

Romaine salad, soft-boiled eggs, crispy chicken fillets, pecorino cheese, crispy onions, croutons & caesar sauce  
14 €

### TIRADITO DE BAR

raw sea bass fillet, parsley-lemon-kiwi juice, jalapenos, apples & coriander  
15 €

### CHICKEN BURGER & HOMEMADE FRIES

breaded chicken fillet, cheddar, candied onions, tomato, cucumbers pickles, fresh herbs salad & Catherine sauce  
21€

## SWEET NOTES

### CARAMELISED POMELO

sesame seeds & flowers  
6 €

### LEMON POSSET

caramelized lemon cream  
8 €

### BLUEBERRY PANCAKE

vanilla whipped cream & granola  
10 €

### POACHED PEAR SALAD

ginger & vanilla syrup  
7 €

### BRIOCHE PAIN PERDU

hazelnut praline, peanut butter and whipped cream  
11 €

### PLAIN PANCAKE

maple syrup 9€  
or nocciolata spread 10€

# CATHERINE

## DRINKS

### COFFEE SHOP

\*Available: frozen version (0,50 €) - vegetal milk (0,50 €) - decaf version

ESPRESSO  
2.9 €

DOUBLE  
ESPRESSO  
3.5 €

AMERICANO  
3 €

ALLONGÉ  
3 €

CAFÉ CREME  
4 €

CAPPUCCINO  
5 €

LATTE  
5 €

MACCHIATO  
3,5 €

FLAT WHITE  
5 €

HOT  
CHOCOLATE  
5 €

MOCHACCINO  
5 €

TEA / HERBAL TEA  
MAISON KODAMA  
5 €

HOT  
CHOCOLATE  
CBD-infused  
organic raw  
cacao  
6,5 €

ADAPTOGENE &  
CBD GOLDEN  
LATTE  
6,5 €

CHAÏ LATTE  
6 €

MATCHA LATTE  
6 €

### FRUIT JUICE 20 cl

Orange cold  
pressed juice  
« Moco »  
6 €

Grapefruit cold  
pressed juice  
« Moco »  
6 €

Lemon cold  
pressed juice  
« Moco »  
6 €

Strawberry juice  
Alain Milliat  
7 €

Abricot juice  
Alain Milliat  
6 €

Apple juice  
Alain Milliat  
6 €

Tomate juice  
Alain Milliat  
6 €

Imunity Shot Kombucha Gingembre  
Curcuma bio Eplem 75ml  
5 €