

CATHERINE
NICE

CATHERINE



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

COCKTAILS 12 cl

SIGNATURE COCKTAILS

CORSICA FERRY

Corsican edition Melifera Gin, Mattei blanc, immortelle cordial, tonic water, a spray of absinth
14 €

LA PROM'

Rhum Plantation 3*, coco water, Vergus, strawberries purée, white pepper & lime
14 €

GUIITO

Abelha Cachaça, fresh mint, Angostura bitters, peach Rinquinquin, lemon juice, soda water
14 €

LOST IN TRANSLATION

Nikka FTB, Noix Saint Jean, La Quintinye dry vermouth, pissala tincture
15 €

CATRINA

Altos blanco tequila, camomille syrup, verjuice, Bertola fino sherry
14 €

SAINT HONORAT

Savoia Americano, Lérins islands clémentine liqueur, lemon juice, vanilla bitters, Telmont champagne
14 €

BRUNCH COCKTAILS

BLOODY MARY

Wyborowa vodka infused with chipotle, thyme, lemon juice, tomato juice & pissala tincture
12 €

GARIBALDI X FRISSON

Campari, blood orange ice cream scoops from Frisson glacier, Piedmont hazelnuts & Pet Nat rosé Domaine Milan
13 €

ESPRESSO VIENNOIS

Wyborowa vodka, Fair coffee liqueur, espresso, almond cream and orange blossom
13 €

ALCOHOL-FREE COCKTAILS

CORSICA DELIGHT

Alcohol-free marine everleaf gin, immortelle cordial, verjuice, sugar syrup & tonic
10 €

PORT LYMPIA

Martini Floreal, ginger syrup, lime juice & sparkling water
10 €

REGINA

Kombucha Darjeeling pomegranate, homemade strawberry puree, lime juice
10 €

CLASSIC COCKTAILS

Ask our bartender for your favorite cocktail
13 €

CATHERINE

SPIRITS 4 cl

SOUTH AMERICA

TEQUILA OCHO BLANCO
11 €

TEQUILA OCHO REPOSADO
14 €

TEQUILA FORTALEZA BLANCO
17 €

TEQUILA ALTOS BLANCO
10 €

PISCO WAQUAR
12 €

MEZCAL DEL MAGUEY VIDA
12 €

MEZCAL ALIPUS SAN JUAN
14 €

VODKA

FAIR VODKA
13 €

GREY GOOSE
14 €

WYBOROWA
11 €

LIQUEURS

CLÉMENTINE LÉRINS
11 €

ST GERMAIN
11 €

NOIX SAINT JEAN
8 €

RINQUINQUIN PÈCHE
8 €

TEMPUS MENTHE
11 €

TEMPUS CACAO
11 €

FAIR CAFÉ
11 €

TEMPUS CRÈME DE NOYAU
11 €

AFTER-DINNER LIQUEUR

CHARTREUSE JAUNE
12 €

CHARTREUSE VERTE
12 €

GRAPPA NARDINI 7 ANS
13 €

SPIRITS FREE

FLOREAL MARTINI
10 €

ERVERLEAF MARINE
10 €

SUZE TONIC 0%
8 €

CATHERINE

SPIRITS 4 cl

APÉRITIFS / VERMOUTH

CAMPARI 8 €	FERNET BRANCA 9 €	SAVOIA AMERICANO 8 €	SAVOIA ORANCIO 8 €	MONTENEGRO 7 €
PASTIS MANGUIN 7 €	ADRIATICO BRUN 11 €	PIERRE FERRAND 1840 14 €	LILLET BLANC 8 €	RICARD 5 €
ITALICUS 11 €	SUZE 7 €			

EAUX DE VIES

ARMAGNAC BORDENEUVE 3* 13 €	DROUIN BLANCHE AMPHORA 12 €	DROUIN VSOP 15 €	MARTEL CORDON BLEU 16 €
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GIN

CITADELLE 11 €	NIKKA GIN 14 €	HENDRICKS 12 €	PORTOFINO GIN 13 €	MELIFERA CORSE 14 €
MONKEY 47 15 €	PLYMOUTH 12 €	44° COMTE DE GRASSE 16 €	MALFY ROSA 16 €	

WHISKY

BUFFALO TRACE 13 €	BULLEIT RYE 14 €	MICHTERS RYE 16 €	WOODFORD 16 €	NIKKA FTB 13 €
NIKKA COFFEY GRAIN 15 €	TAKETSURU 17 €	MACALLAN 12 DBL CASK 18 €	NAKED MALT 11 €	BALVENIE 12 17 €
LAPHROAIG 10 15 €	KAVALAN EX BOURBON 22 €	YELLOW SPOT 22 €	PEAT MONSTER 15 €	

RHUM

ABELHA 11 €	PLANTATION PINEAPPLE 12 €	PLANTATION 3* 10 €	PLANTATION DARK 11 €	SANTA THERESA 16 €
APPLETON 15 18 €	THE NECTAR GUYANA 2002 35 €			

CATHERINE

DINNER

6:00PM - 10:30PM

AMUSE BOUCHES

DRIED-AGE PERUGINE seaweed butter 8 €	BRESAOLA lemon & pickles 9 €
FRIED POLENTA magic mayo & pecorino cheese (vg) 7 €	

PLATES

TARTELETTE STRACIATELLA & ROASTED FIGS candied onions, pistachios, harissa & pinprenelle (vg) 12 €	BEEF CHEEK CROQUETTES fried in Japanese Panko breadcrumbs & daube sauce (x5) 13 €
TUNA TOSTADA raw tuna, rouille, avocado, onion pickles & jalapenos 14 €	ROASTED BROCCOLINIS & pissaladière sauce (vg) 11 €
SEA BASS TIRADITO raw sea bass fillet, parsley-lemon-kiwi juice, jalapenos, apples & coriander 15 €	CREAMY CELERIAC SOUP WITH COFFEE cauliflower florets & roasted hazelnuts (vg) 11 €
FATOUSH SALAD aragula salad, tomatoes, cucumbers, fennel, olives, onions, pomegranate, tahini, fesh herbs mix & zaatar croutons (vg) 13 €	CFC Catherine Fried Chicken, fried chicken & ketchup-miso 12 €

PLANCHA

PICANHA OF ANGUS BEEF ABERDEEN in tagliata, homemade fries & vierge sauce 26 €	SEA BASS FILLET crispy vegetables and vegetable broth, miso & lemongrass 24 €
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DESSERTS

LEMON POSSET caramelized lemon cream 8 €	POACHED PEARS VANILLA-GINGER crumble, salted butter caramel & vanilla «crème montée» 11 €	CHOCOLATE GANACHE olive oil, hazelnut praline, caramelized granola & salt flower 10 €
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CATHERINE

DRINKS

WINE BY THE GLASS 12 cl

**Ask for the wine list for the bottles*

White (Côte du Roussillon)
Mas Amiel, Natural white,
2023
8 €

White (Provence)
Domaine Sulauze,
Galinette, 2021
7 €

White (Bourgogne)
Domaine Girard,
Bourgogne Aligoté
8 €

Rosé (Provence)
Chateau Lacoste,
Rosée d'une Nuit 2023
7 €

Orange (Sud-Ouest)
Mas Del Perie, Skin
Contact, 2023
9 €

*Red (Collines
Rhodaniennes)*
Jeanne 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 €

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 €

BEER

Vega 25cl
5 €

Vega 50cl
8 €

Beer of the month
25cl
5 €

Beer of the month
50cl
8 €

Baietà Neipa - Ficanas
Micro brasserie BDA
6,5 €

SOFT DRINKS

Mineral 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 €

Thé glacé Bio
Pêche Galvanina
33cl
6 €

Kombucha Datxa
Darjeeling Grenade
Bio 30cl
7 €

Eplem Soda Kefir
CBD 33cl
7 €

Eplem Shot
Kombucha
Gingembre
Curcuma bio
75 ml
5 €

CATHERINE

DRINKS

ALAIN MILLIAT FRUIT JUICE 20 cl

Apple
6 €

Strawberry
7 €

Abricot
6 €

Tomato
6 €

COFFEE SHOP

**Available: in iced version (€0.5) - in vegetable milk (€0.5) - in decaf version*

CAFE EXPRESSO
2,9 €

DOUBLE EXPRESSO
3,5 €

AMERICANO
3 €

MOCHACCINO
5 €

MACCIATO
3,5 €

CAFE CRÈME
4 €

LATTE
5 €

FLAT WHITE
5 €

CAPPUCCINO
5 €

CHAI LATTE
6 €

MATCHA LATTE
6 €

TEA / HERBAL TEA FROM KODAMA
5 €

HOT CHOCOLATE
5 €

ADAPTOGENE MUSHROOM & CBD
GOLDEN LATTE
6,5 €

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