

NESSPO

RESTAURANT

PRESS BOOK

THE PLACE

*Placed in the heart
of the most beautiful boulevard in Nice,
between music districts
& golden square...*

NESPO, open since July 2019, is a table on the very select Boulevard Victor Hugo in Nice. It is also a contraction of the patronymic of its young owner and creator of the place, Sébastien Nespolo.

With the support of architect Davidé Mosconi, he skillfully designed the layout of the premises: parquet floor, abundant greenery dressed in handmade terracotta pots from Poterie Goicoechea, custom-made rattan chairs and wooden tables, immaculate white tablecloths, linen hangings to cover the large bay windows and protect from prying eyes.

A true haven of peace, NESPO's veranda allows international customers and regulars alike to meet and enjoy the sunshine.

The interior room has been fitted out in a spirit of elegant conviviality, with a pretty, uncluttered bar and beautiful, comfortable benches.

Softened lights in the evening with candles and a cosy atmosphere.



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THE KITCHEN

*Let's get to the heart
of the establishment,
namely its kitchen...*

The young chef Victorian Duchesne was trained among the starred restaurants of our beautiful city of Nice. He has acquired the precision of cooking and the ability to sublimate exceptional products.

For what is noteworthy at NESPO is this clear and efficient approach to working with noble products in all simplicity.

Under no-frills headings, gourmet plates arrive for perfectly mastered recipes.

For example, these scallops, just snacked, admirably fresh and perfectly cooked (translucent inside as they should be), placed on a bed of cream perfumed with beards recovered from the shells, all garnished with a mashed potato that even Robuchon would validate. Simple, effective and delicious.

For sweetness, NESPO is launching a beautiful collaboration with Philippe Tayac, pastry chef recently at the Cheval Blanc, St-Barth. After debuting with the Negresco in Nice - his hometown - followed by successive stays in the most prestigious establishments around the world, the chef returns to Nice to sign our dessert menu with his delicate creations.

The products chosen come from the best suppliers in all regions of France and their traceability guarantees perfect quality control throughout their journey.

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WINES & SPIRITS

*A fine selection of bottles
to get you elated...*

The NESPO cellar contains a selection of wine references made by the best winemakers. Exceptional nectars, among which great vintages hold a singular place.

Let us mention, for example, some Bordeaux labels, such as the unmissable Château Cheval Blanc, Saint Emilion, Mouton Rothschild, Pauillac, or the famous Château Margaux... But it is also a fine selection of wines from Burgundy, the Loire Valley, the Rhone Valley, the Côte de Provence, or Languedoc Roussillon that will seduce both laymen and initiated oenophiles.

All these references, carefully selected by Sebastien Nespolo, the owner, with the help of Benoît Huguenin, young Chef Somelier of the 3-star restaurant Le Mirazur in Menton.

As for the bar, Laura Lajoie, a passionate mixologist, has concocted a classic cocktail menu, which you can enjoy leaning against the counter or comfortably at your table.

A fine choice of whisky, rum, cognac and other drinks await you to finish your meal. Like a Whiskey, Irish, Redbreast Cherry Cask 19 years, a Rum, Caroni 23 years, "The last" or a Bon Bois cognac, Vallein Tercinier "Homage" Lot 40...



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HUDSON
BABY BOURBON

35 cl 46% vol
Pot Distilled From 100% New York Corn

Hand Crafted and Bottled by,
Tuthiltown Spirits, Gardiner, New York

www.hudsonwhiskey.com

REDBREAST

SINGLE POT STILL
IRISH WHISKEY

OLOROSO SHERRY
SINGLE CASK

CASK NUMBER 2946 LAID DOWN IN THE *Millers* DISTILLERY
IN MARCH 1998 BOTTLED *redbreast* FOR LA MAISON DU WHISKY

Bottle Number 355 of 648

PRODUCT OF IRELAND

09.1
Εχθρή-μόρ
OCTOMORE
09.1 διάλογος

EDITION 09.1
AGED 9 YEARS
PM 156

BRUICHAULON
PROPERLY
DISTILLED

HEBRIDEAN
DISTILLERS

SUPER-HEAVILY PEATED
ISLAY SINGLE MALT
SCOTCH WHISKY

CONVEYED, DISTILLED, MATURED
AND BOTTLED UN-CHILL FILTERED
AND COLORING FREE AT
BRUICHAULON DISTILLERY, ISLE
OF ISLAY, SCOTLAND.

59.1% vol. 700 ml.
59.1% alc./vol.

PRODUCT OF
SCOTLAND

Adam Hannett

ADAM HANNETT
HEAD DISTILLER



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EVENTS & PRIVATIZATIONS

*A unique and exceptional service
for events that will leave
a lasting impression...*

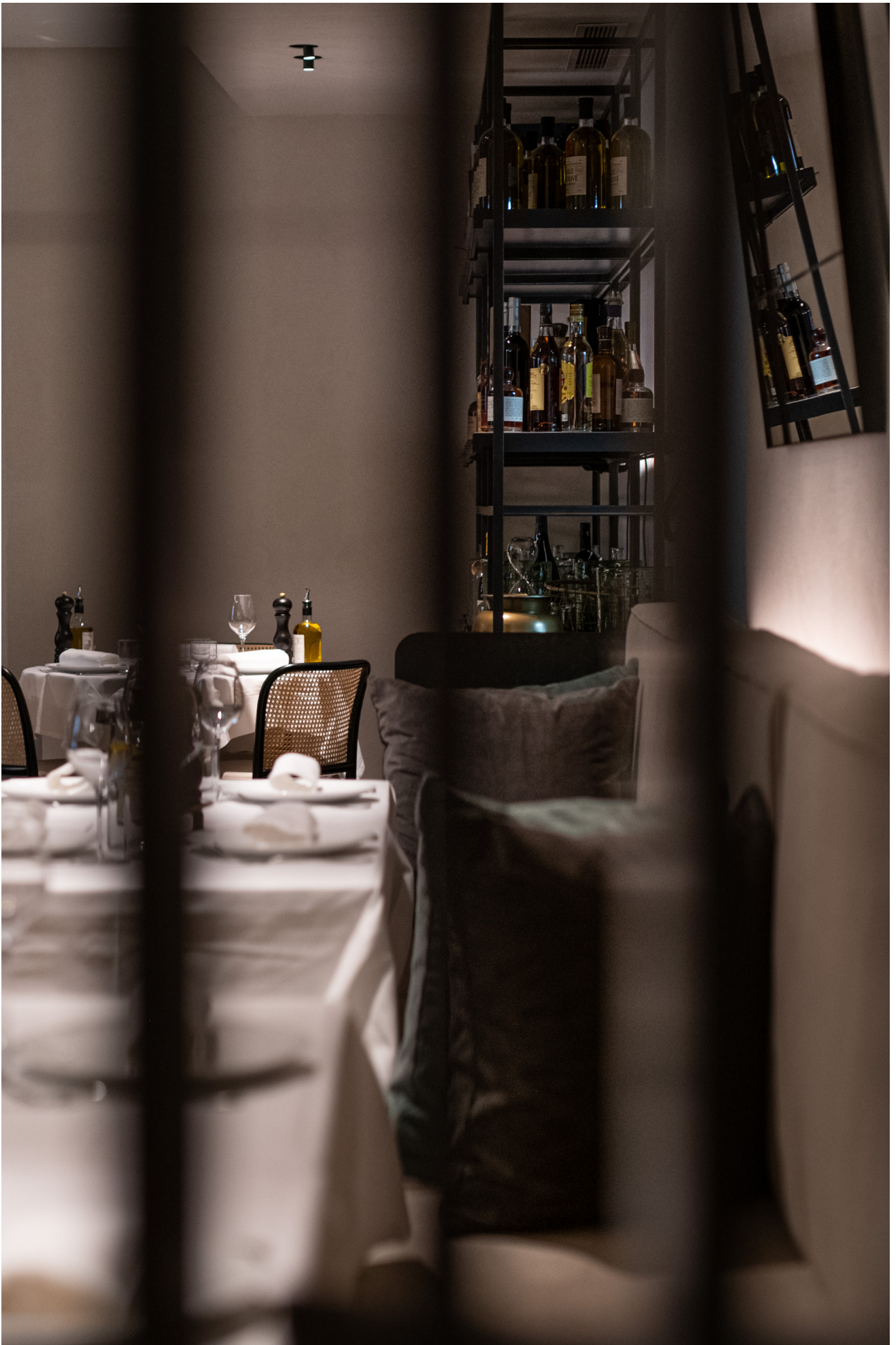
Thanks to the ideal location of the NESPO restaurant, surrounded by the 4 and 5 star hotels of Nice, private and professional events take on a new dimension. Press conference, seminar, launch product, but also business breakfast, lunch, dinner or cocktail, the NESPO restaurant can host a wide variety of events.

Within the framework of a total privatization, the restaurant can accommodate up to 80 - 100 seated people (main room and veranda) in this 100m² overall space.

Menu development, sommelier advice, staging, animation...

The NESPO restaurant accompanies its customers in the smooth running of their events. To facilitate the receptions, special menus are imagined and updated every season.

For smaller groups, the 50m² indoor room is available for your convenience is an ideal option. With a capacity of about 40 seats, it guarantees peace and discretion to its guests.



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ATMOSPHERE

*When art, music and gastronomy
meet up...*

A place not to be missed in Nice and its surroundings, as much for its cuisine, its decoration as for its atmosphere.

Lunch on the terrace in the sun, pleasant background music, impeccable and efficient service. In the evening, subdued lights, candles on the table, and DJ with turntables, in a trendy atmosphere.

The +: A valet service set up by NESPO, every evening to guarantee you a peaceful evening.

Chic & fashionable, trendy & comfortable... excited to be in the place where you need to be, while feeling "at home". What a strange paradox!

Celebrities, politicians, athletes, business people, professionals, families, international and regular customers...NESPO brings people together.

Tasty food, delicious music, a festive atmosphere, and art. Art, because NESPO exhibits works by artists it chooses and loves throughout the year.

Last year, Fred Allard, The Artist - Sculptor from Nice, has exhibited some of his most beautiful works: Kate Moss Painting, Bronze sculpture and Cabin Suitcase...

This year, it's the turn of the Nice-born artist Jacques Pelissier who takes over the walls of the restaurant through an original and powerful exhibition.



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43°39'45''N 7°11'36''E
FREDALLARD
ARTISTE SCULPTEUR

NESSPO
RESTAURANT





FRED ALLARD

NESPO
RESTAURANT

INFORMATIONS

ACCESS

NESPO RESTAURANT
48, BD VICTOR HUGO - NICE

www.nespo-restaurant.com

RESERVATIONS

Open from Tuesday to Saturday :
12:00AM - 2:30PM / 7:30PM - 11:00PM
And Sunday : 7:30PM - 11:00PM

Tel.: 06 03 81 14 81

VALET PARKING

Offered to our customers by a specialized company benefiting
from all insurances, 10 euros per vehicle.

TRANSPORTS

Possibility to order a taxi and/or a private driver in a few minutes.
A taxi stand is located on the sidewalk
at the corner of the restaurant.

MASS TRANSIT

Tramway Lign 1 - Station Jean Médecin
Tramway Lign 2 - Station Alsace-Lorraine

PARKING

Parking Indigo Nice Louvre - 20, Boulevard Victor Hugo - 347 places
Parking Mozart - 11, avenue Auber - 468 places
Espace Grimaldi - 11, rue Maccarani - 300 places

FIND US :

