

29 rue Benoît Bunico, Vieux-Nice

La Cave du Fromager

In Nice, cheese has been melting since 1987 beneath the vaults of a 17th-century cellar

At 29 rue Benoît Bunico, in the heart of Vieux-Nice, La Cave du Fromager serves fondue, raclette and matured cheeses in a vaulted stone cellar. A warm place for dinner, run by Mathieu Bloch since 2017.

A few steps from place Rossetti, you dine beneath 17th-century stone vaults. Bottles climb the walls, candles light the tables, and the dining room has kept the look of a cellar: you eat surrounded by wine, in the golden light of the stone.

Cheese is at the centre of everything. The fondue is made with Comté Extra matured for eighteen to twenty-three months and with Morbier. The Morbier raclette is melted by flame, one pan at a time, and comes with charcuterie and potatoes. The matured cheeses come from a buffet of more than thirty cheeses, which change with the seasons and with what comes in. When the cold sets in, Mont d'Or is back: it is baked in its spruce box and comes to the table runny, with potatoes, charcuterie and the house bread for dipping.

Around all this, the menu stays true to the spirit of the house: charcuterie sliced to order, baked camembert with hazelnuts, apples, Calvados and honey, tartiflette, and feather blade of Aubrac beef cooked for twelve hours in red wine, in the style of a daube. The bread and desserts are made in house.

As for the wine, that is Mathieu Bloch's passion. He goes to his winegrowers for his bottles, and year after year his wine lists grow more precise, with increasingly prestigious names, from Prieuré Roch to Domaine Guiberteau.

The restaurant opened in 1987. Mathieu Bloch took it over in 2017. He grew up between the corridors of the hotel school in Nice, where his father taught, and his grandmother's kitchen. He has kept the motto printed on the menu: « Quand les choses ont le goût de ce qu'elles sont ! » (When things taste of what they are!)

Practical information

- 29 rue Benoît Bunico, 06300 Nice (Vieux-Nice), a few steps from place Rossetti
- Evenings from 7pm; last kitchen orders at 10pm; closed on Thursdays
- Booking recommended, online at lacavedufromager.fr or on +33 6 99 59 75 94
- Payment on site in cash or by cheque (online booking requires card details as a guarantee)



Morbier raclette melted by flame



The selection of matured cheeses, homemade bread

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Alcohol abuse is dangerous to your health. Drink in moderation.