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# SSP to operate 10 outlets at NCE

By **Rick Lundstrom** on February, 17 2015 | Airline & Terminal News



SSP has secured an 11-year deal to run 10 outlets at Nice Cote d'Azur Airport. Among the new outlets are a restaurant called *L'Estivale*, created in partnership with two-Michelin starred chef Mauro Colagreco, and the first Jamie's Italian in France.

SSP will take over the operation of two units in Terminal 1 this month, and the additional outlets in both Terminals 1 and 2 respectively during the course of 2015 and in 2017.

"We are delighted to be partnering with the team here at Nice to create a food and beverage offer that will undoubtedly place the airport in the top echelons for dining. Following the successful development of our business at Nantes and Bordeaux airports, this new business represents another major step in the airport sector for SSP France, and secures our position as the leader in the French market," said Gérard d'Onofrio, managing director SSP France, Belgium, Netherlands in today's announcement.

*L'Estivale*, is the creation of chef Mauro Colagreco. At the airport will be a range of small plates as well as a full menu inspired by local foods. The restaurant will offer a modern environment with rustic details designed to bring a flavor of the auberge to the terminal.

Jamie's Italian, created by UK chef Jamie Oliver, was inspired by the traditions of Italy. Jamie's Italian at Nice airport is designed around three distinct zones – a table-service restaurant, a bar and a grab and go area. There will also be a coffee offer landside.

Joe and the Juice is present at 79 outlets across northern Europe. Joe and the Juice made its airport debut when it pressed its first apple at Copenhagen in 2010. Since that time, units have opened at

Landvetta in Norway, at two locations at Arlanda, Sweden, and a second outlet at Copenhagen. At Nice, there will be an outlet in Terminal 1, and a second will be opened in Terminal 2.

Chez Pipo has been a favorite with locals and visitors to Nice since the restaurant welcomed its first customers in 1923, and since that time the Nice institution has retained its simple authenticity. Now passengers at Nice Airport's Terminal 1 will soon be able to sample the socca (a chick-pea flour 'pancake') that customers in the city have enjoyed for nearly 100 years. Adapted for the travel environment, the airport outlet will offer a range of products inspired by the region, including gluten-free, and vegetarian options.

Alexandre Micka opened a pastry shop there in the 1950s. Among his best-sellers was a cream-filled brioche based on a recipe of his grandmother, which according to legend, was named Tarte Tropézienne by film star Brigitte Bardot. The Tarte Tropézienne bakery in Terminal 1 will offer passengers the chance to treat themselves to the tasty confections for the first time at an airport.

A pop-up restaurant called From Nice with Love will feature an ever-changing selection of culinary offers that reflect the best of the art of living on the Côte d'Azur. These will include gourmet sandwiches, also from Mauro Colagreco, a martini bar to celebrate the glamour of the movie business during the Cannes film festival, a Mojito Bar, serving authentic Bacardi cocktails, as well as local ice-cream during the summer season.