

# BELLA

RESTAURANT

*A place to escape, the Restaurant Bella and its rooftop are open at all hours of the day. A timeless interlude, dedicated exclusively to sharing and conviviality.*



Bella's cuisine exudes the fragrance of the Mediterranean. It's a hymn to sharing, generosity and celebration, based on the great revisited classics of Mediterranean cuisine. Here, the Chef selects the best market produce, sublimates the region's vegetables, and chooses the best local meat and fish for a menu that changes with the seasons

# DINNER MENU

## TO SHARE

|   |    |  |    |
|---|----|--|----|
| Houmous, tahini and homemade pita   | 18 | Sweet potatoe with crème fraîche and green chili         | 12 |
| Beetroot salad of the season, stracciatella cheese                        | 18 | Whole roasted cauliflower                                | 21 |
| Houmous, slow cooked beef   | 22 | Cabbage stuffed with seasonal mushrooms                  | 21 |
| Mezze of pickled red peppers, hearts of artichoke, babaganoush and olives | 21 | Baby focaccia, crème fraîche, tomato seeds & green chili | 12 |
| Grilled baby broccoli, smoked olive oil, roasted hazelnuts, parmesan      | 18 |  |    |

## OUR PASTA

|  |    |  |    |
|--|----|--|----|
| 7 clouds of Ricotta and not one more, sage butter and parmesan | 28 | Tubetti rigati with butternut and stracciatella "for the big kids" | 26 |
| Home-made gnocchis with truffle                                | 39 |  |    |

## OUR MEATS

|   |     |   |    |
|---|-----|---|----|
| Slow cooked and braised lamb shoulder for two<br><i>Origin : France</i> | 130 | Roastbeef carpaccio, tomato seeds & green chili<br><i>Origin: Holland</i> | 24 |
| Beef wagyu steak, tahini and green chili<br><i>Origin : Australia</i>   | 42  | Beef filet ~ 250g, pepper sauce<br><i>Origin : Scotland</i>               | 40 |
| Tarragon smoked chicken (to share)<br><i>Origin : France</i>            | 65  |   |    |

## OUR FISH

|   |         |   |    |
|---|---------|---|----|
| Seabass carpaccio from the Mediterranean Sea with olive oil and lemon                   | 32      | Fillet of sea bream, herb and citrus sauce                      | 38 |
| Grilled catch of the day<br><i>Individual or for two, depending on the availability</i> | 16/100g | Scallop carpaccio, citrus dressing, fresh herbs and finger lime | 36 |
| Grilled octopus, red pepper purée with basil black olives powder                        | 36      |   |    |

## OUR SIDE DISHES

|                  |    |                    |    |
|------------------|----|--------------------|----|
| Roasted potatoes | 10 | Green garden salad | 10 |
| Ratatouille      | 10 | Mashed potatoes    | 10 |

*Net price in euros, service included.*