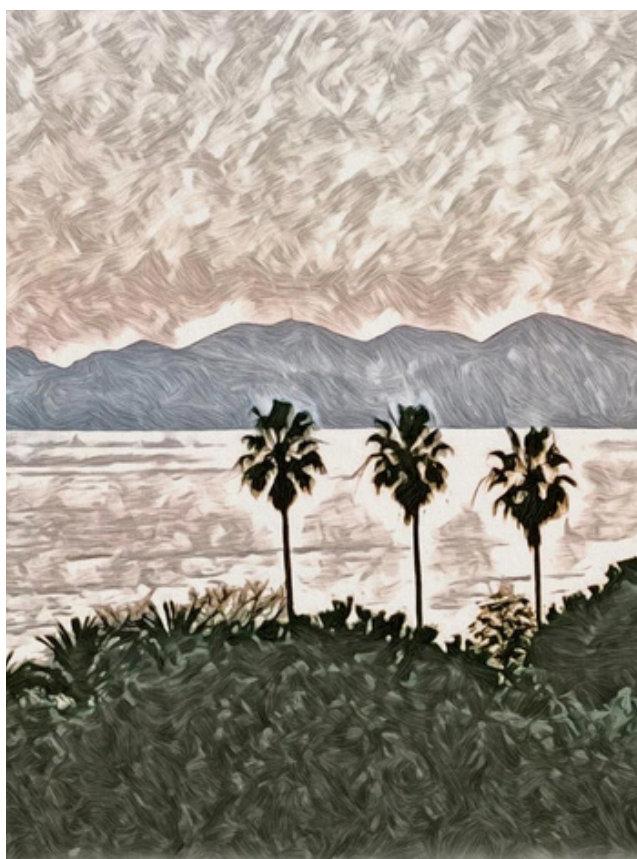


BELLA

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.

NOS ENTRÉES OUR STARTERS

Patate douce rôtie, crème aigrette & harengs fumés <i>Roasted sweet potato, tangy cream & smoked herring</i>	18
Betteraves jaunes & rouges, crème raifort, basilic & marjolaine <i>Yellow & red beets, horseradish cream, basil & marjoram</i>	18
Pastèque, feta grecque et olives, parfum basilic <i>Watermelon, Greek feta and olives, basil aroma</i>	19
Duo de Mezzé : babaganoush, olives, labneh et pain pita sésame <i>Duo Mezze: babaganoush, olives, labneh, and sesame pita</i>	18
Poireaux « brûlés », miel & tahini <i>Charred leeks, honey & tahini</i>	21
Houmous tahini et pain pita maison à partager <i>Hummus tahini and homemade pita to share</i>	21
Carpaccio de courgette, velours basilic & tomates, fleurs de courgette <i>Zucchini Carpaccio, Basil Velouté & Tomato Condiment, Zucchini Flowers</i>	20
Tatin de tomates confites, olives & stracciatella <i>Caramelized tomato tart, olives & stracciatella</i>	22

NOS PÂTES OUR PASTAS

Gnocchi maison sauce tomate, stracciatella, ricotta séchée et fumée <i>Homemade gnocchi, tomato sauce, stracciatella, dried and smoked ricotta</i>	28
Pappardelle farcies à la ricotta, basilic et courgette, crème au parmesan <i>Stuffed pappardelle with ricotta, basil and zucchini, parmesan cream</i>	31
Risotto Fregola à la truffe <i>Risotto Fregola with truffle</i>	38

NOS POISSONS OUR FISH

Pêche du jour grillée, individuelle ou à partager (selon l'arrivage) <i>Grilled catch of the day, individual or for two, depending on availability</i>	22 100g
Tartare de thon, pickles radis Red Meat & leche de grenade <i>Tuna tartare, Red Meat radish pickles & pomegranate leche</i>	28
Carpaccio de loup, pâte de citron, piment <i>Sea bass carpaccio, lemon curd, chilli</i>	31
Thon mi-cuit en croûte d'olives, fenouil & condiment méditerranéen <i>Seared tuna in an olive crust, fennel & Mediterranean condiment</i>	35
Rougets de Méditerranée, émulsion de ventrèche de thon & fenouils confits <i>Mediterranean red mullet, tuna belly emulsion & confit fennel</i>	34
Dorade en croûte d'algues <i>Sea bream baked in a seaweed crust</i>	80

NOS VIANDES OUR MEATS

Duo de volailles, zaatar, thym, marjolaine, harissa, jus corsé <i>Poultry duo, zaatar, thyme, marjoram, harissa, sauce</i>	30
Brochette de bœuf, algues nori et basilic <i>Beef skewer, nori seaweed and basil</i>	37
Bavette de bœuf Wagyu, symbiose carotte-rhubarbe & jus carotte-harissa <i>Wagyu Flank Steak, Carrot-Rhubarb Harmony & Carrot-Harissa Jus</i>	48
Carré d'agneau rôti au zaatar, tahini, ail et thym — Origine : France + 1 garniture <i>Roast lamb rack with zaatar, tahini, garlic, and thyme — Origin: France + 1 side dish</i>	55
Cote de Boeuf <i>Beef Rib Steak</i>	160
Chaudron d'épaule d'agneau fondante, 2 garnitures — Origine : France <i>Tender lamb shoulder pot, 2 side dishes — Origin: France</i>	160

NOS GARNITURES OUR SIDE DISHES

Pommes de terre grenaille <i>Roasted potatoes</i>	10	Légumes du soleil <i>Seasonal vegetables</i>	10
Salade verte <i>Green salad</i>	10	Purée de pommes de terre* <i>Mashed potatoes</i>	10
Brocoletti grillé et herbes fraîches <i>Charred Broccoletti with Fresh Herbs</i>	10	*Supplément truffe <i>truffle supplement</i>	+5

NOS DESSERTS OUR DESSERTS

Nos glaces maison, 1 à 3 boules <i>Our Homemade Ice Creams, 1 to 3 scoops</i>	5 9 13
Mohalabiyé, crème de fleur d'oranger, pâte de datte, pistache <i>Mohalabiye with orange blossom cream, date paste and pistachio</i>	 15
Fondant au chocolat, chocolat 70%, coeur de gianduja, glace vanille <i>Chocolate fondant, 70% chocolate, gianduja center, vanilla ice cream.</i>	17
Tarte de pêche verveine, biscuit amande, chantilly vanille et sorbet pêche <i>Peach and verberna tart, almond biscuit, vanilla whipped cream and peach sorbet</i>	18
Tropézienne abricots et fleur d'oranger <i>Apricot and orange blossom Tropézienne</i>	16
Assiette de fruits frais <i>Fresh fruit plate</i>	20

NOS DIGESTIFS

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Limoncello	14
Baileys	14
Eau de vie - Poire, prune, mandarine	14
Remy Martin VSOP	20
Henessey XO	50

NOS CIGARES

—	
CAO Pilon Robusto	25
Horacio Classic 1	38
Montecristo N°2	48
Davidoff WSC Toro	59
Cohiba Siglo 2	79
Cohiba Robusto	155

APPELER

RÉSERVER

RETOUR