

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

Céleri rôti au romarin, noisette et jus végétal <i>Roasted Celery with Rosemary, Hazelnut and Vegetable Jus</i>	18
Poireaux “brulés”, Miel & Tahini <i>Charred Leeks, Tahini & Honey</i>	21
Pissaladière Bella, oignons confits, sauge, anchois <i>Bella-Style Pissaladière Caramelized onions, Sage, Anchovies</i>	20
Butternut, ricotta, guanciale et amandes <i>Butternut Squash, Ricotta, Guanciale and Almonds</i>	20
Houmous, piment, pita <i>Hummus, Chili, Pita</i>	21

NOS PÂTES OUR PASTAS

Risotto de Fregola au citron <i>Fregola Risotto with Lemon</i>	25
Farfalles fraîches, beurre de sauge et parmesan <i>Fresh Farfalle, Sage Butter and Parmesan</i>	28

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
Carpaccio de loup, pâte de citron, piment vert <i>Sea bass carpaccio, lemon curd, green chilli</i>	29
Maquereaux, pomme de terre confite et sauce anguille fumée <i>Mackerel with Confit Potato and Smoked Eel Sauce</i>	31
Lieu Jaune confit zaatar, pamplemousse et panais <i>Yellow Pollock Confit with Zaatar, Grapefruit and Parsnip</i>	33

NOS VIANDES OUR MEATS

Magret de canard, betteraves et mélasse <i>Duck breast, beets et molasses</i>	30
Brochette de bœuf, oignons et sésame <i>Beef skewer, with Onion and Sesame</i>	35
Selle d'agneau grillée, mini poivron farci et jus de poivron <i>Grilled Saddle of Lamb with Stuffed Mini Pepper and Pepper Jus</i>	40
Bavette Wagyu, romaines grillées et condiment moutardé <i>Wagyu Flank Steak, Grilled Romaine Lettuce and Mustard Condiment</i>	45
Chaudron d'épaule d'agneau fondante, 2 garnitures au choix — Origine : France <i>Tender lamb shoulder pot, and 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
Gâteau chocolat, caramel, tonka, sorbet passion <i>Chocolate cake, caramel, tonka bean, passion fruit sorbet</i>	16
Fondant au chocolat, chocolat 70%, coeur de gianduja, glace vanille <i>Chocolate fondant, 70% chocolate, gianduja center, vanilla ice cream.</i>	17
Entremet noisette citron yuzu <i>Hazelnut, lemon, yuzu entremet</i>	18
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

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

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