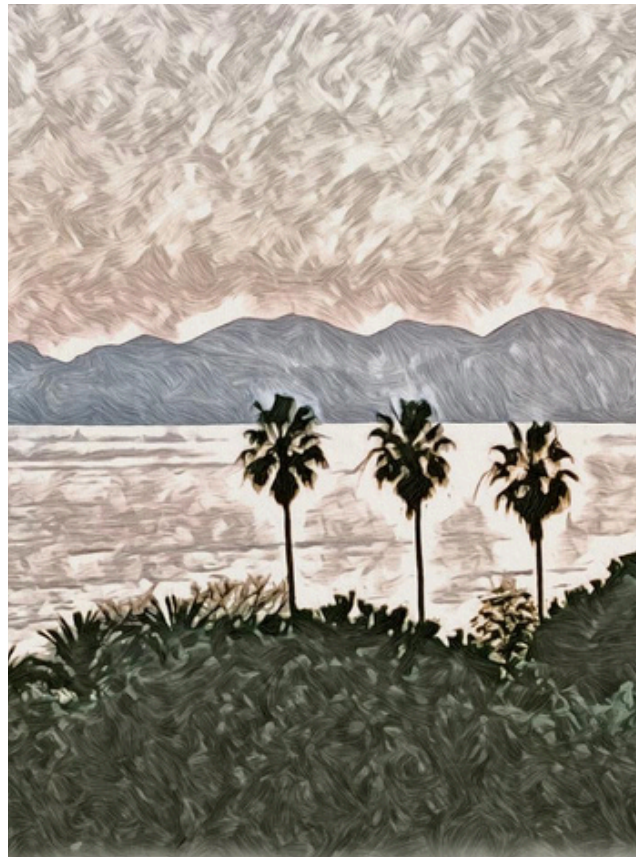


BELLA

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, sublimate the region's vegetables and chooses the best local meat and fish for a menu that changes with the seasons.

NOS ENTRÉES OUR STARTERS

Sardines, poivron épicé & piment vert <i>Fresh sardines with spicy bell pepper and green chili</i>	18
Poireaux au tahini-miel <i>Leeks with honey-tahini sauce</i>	20
Patate douce, labneh & herbes, gremolata <i>Sweet potato, labneh, herbs & gremolata</i>	20
Houmous et pain pita <i>Hummus and pita bread</i>	21
Chou-fleur rôti, tahini, piment <i>Roasted cauliflower, tahini & chili</i>	22
Asperges grillées, feta & pistaches <i>Grilled asparagus served with feta cheese, pistachios, and a light dressing</i>	22

NOS PÂTES OUR PASTAS

Risotto au pesto, courgettes, mozzarella & huile fumée <i>Creamy risotto with pesto, zucchini, fresh mozzarella, and a touch of smoked oil</i>	26
Ravioles de gambas & gambas grillées au thym <i>Prawn ravioli served with grilled prawns flavored with fresh thyme</i>	34

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, citron piment vert <i>Sea bass carpaccio, lime & green chili</i>	31
Pagre grillé, fenouil confit & émulsion safran <i>Grilled sea bream with confit fennel and saffron emulsion</i>	30
Dos de cabillaud, duo de courgettes & beurre blanc au hareng fumé <i>Cod loin with zucchini duo and a smoked herring beurre blanc sauce</i>	32



NOS VIANDES OUR MEATS

Suprême de pintade rôti au zaatar, labneh, aubergines fumées & mélasse	30
<i>Roasted guinea fowl supreme with zaatar, labneh, smoked eggplant, and molasses</i>	
Tartare de bœuf, câpres, estragon & Savora (grenailles incluses)	34
<i>Classic beef tartare with capers, tarragon, Savora mustard, served with baby potatoes</i>	
Noix de veau au cumin, orzo & jus au citron noir	36
<i>Veal loin seasoned with cumin, served with orzo and a black lemon jus</i>	
Poulet rôti de Bella, condiment moutardé, 2 garnitures – Origine : France	80
<i>Bella's roasted chicken, mustard condiment, 2 side dishes – Origin : France</i>	
Chaudron d'épaule d'agneau fondante, 2 garnitures – Origine : France	160
<i>Tender lamb shoulder pot, 2 side dishes – Origin : France</i>	

NOS GARNITURES OUR SIDE DISHES

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


RETOUR DU MARCHÉ MARKET SPECIALS

Suggestions évoluant selon les arrivages du jour
Changing daily depending on availability

N'hésitez pas à vous rapprocher de votre serveur
Please ask your server for details



NOS DESSERTS OUR DESSERTS

<p>Mohalabiyé, crème de fleur d'oranger, pâte de datte, pistache <i>Mohalabiye with orange blossom cream, date paste and pistachio</i></p>		17
<p>Pomme tatin, miel & sarrasin, gel miel, crémeux sarrasin, panna cotta au miel, crumble sarrasin & fleur de sel <i>Tatin apple, honey & buckwheat, honey gel, buckwheat crémeux, honey panna cotta, buckwheat crumble & fleur de sel</i></p>		19
<p>Pavlova agrumes, yaourt grec & huile d'olive à la bergamote, granola à l'huile d'olive, gel bergamote, orange sanguine <i>Citrus pavlova, Greek yogurt & bergamot olive oil, olive oil granola, bergamot gel, blood orange</i></p>		17
<p>Mousse au Chocolat, crumble amande, crémeux vanille tonka, siphon chocolat 70 %, crème anglaise vanille tonka <i>Chocolate mousse, almond crumble, vanilla tonka crémeux, 70% chocolate espuma, vanilla tonka custard</i></p>		18
<p>Baba ananas, vanille, rhum & cardamome, crumble noisette & fleur de sel, crème à la vanille, duo de rhums <i>Pineapple baba, vanilla, rum & cardamom, hazelnut crumble & fleur de sel, vanilla cream, rum duo</i></p>		20

NOS DIGESTIFS

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Limoncello	15
Two Stacks Irish Cream	15
Eau d'Or - Liqueur d'agrumes	16
Pegasus Minty	16
Noces Royales Liqueur de cognac & poire	20

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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