

# 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

|                                                                                                                                  |    |
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| Patate douce rôtie, crème aigrette & harengs fumés<br><i>Roasted sweet potato, tangy cream &amp; smoked herring</i>              | 18 |
| Pastèque, feta grecque et olives, parfum basilic<br><i>Watermelon, Greek feta and olives, basil aroma</i>                        | 19 |
| Duo de Mezzé : babaganoush, olives, labneh et pain pita sésame<br><i>Duo Mezze: babaganoush, olives, labneh, and sesame pita</i> | 18 |
| Poireaux « brûlés », miel & tahini<br><i>Charred leeks, honey &amp; tahini</i>                                                   | 21 |
| Houmous tahini et pain pita maison à partager<br><i>Hummus tahini and homemade pita to share</i>                                 | 21 |
| Carpaccio de courgette, velours basilic & tomates<br><i>Zucchini Carpaccio, Basil Velouté &amp; Tomato Condiment</i>             | 20 |
| Tarte aux figues, olives & stracciatella<br><i>Fig tart, olives &amp; stracciatella</i>                                          | 22 |

## NOS PÂTES OUR PASTAS

|                                                                                                                                                       |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Gnocchi maison sauce tomate, stracciatella, ricotta séchée et fumée<br><i>Homemade gnocchi, tomato sauce, stracciatella, dried and smoked ricotta</i> | 28 |
| Farfalle, parmesan & émulsion de courgette<br><i>Farfalle, parmesan, and zucchini emulsion</i>                                                        | 31 |
| Risotto Fregola à la truffe<br><i>Risotto Fregola with truffle</i>                                                                                    | 38 |

## NOS POISSONS OUR FISH

|                                                                                                                                                           |           |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| Pêche du jour grillée, individuelle ou à partager (selon l'arrivage)<br><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<br><i>Tuna tartare, Red Meat radish pickles &amp; pomegranate leche</i>                        | 28        |
| Carpaccio de loup, pâte de citron, piment<br><i>Sea bass carpaccio, lemon curd, chilli</i>                                                                | 31        |
| Thon mi-cuit en croûte d'olives, fenouil & condiment méditerranéen<br><i>Seared tuna in an olive crust, fennel &amp; Mediterranean condiment</i>          | 35        |
| Rougets de Méditerranée, émulsion de ventrèche de thon & fenouils confits<br><i>Mediterranean red mullet, tuna belly emulsion &amp; confit fennel</i>     | 34        |

## NOS VIANDES OUR MEATS

|                                                                                                                                                                                     |     |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| Magret de Canard, betteraves & mélasse<br><i>Duck breast, beets &amp; molasses</i>                                                                                                  | 30  |
| Brochette de bœuf, algues nori et basilic<br><i>Beef skewer, nori seaweed and basil</i>                                                                                             | 37  |
| Bavette de bœuf Wagyu, symbiose carotte-rhubarbe & jus carotte-harissa<br><i>Wagyu Flank Steak, Carrot-Rhubarb Harmony &amp; Carrot-Harissa Jus</i>                                 | 48  |
| Carré d'agneau rôti au zaatar, tahini, ail et thym — Origine : France + 1 garniture<br><i>Roast lamb rack with zaatar, tahini, garlic, and thyme — Origin: France + 1 side dish</i> | 55  |
| Cote de Boeuf, 2 garnitures<br><i>Beef Rib Steak, 2 side dishes</i>                                                                                                                 | 160 |
| Chaudron d'épaule d'agneau fondante, 2 garnitures — Origine : France<br><i>Tender lamb shoulder pot, 2 side dishes — Origin: France</i>                                             | 160 |

## NOS GARNITURES OUR SIDE DISHES

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

## NOS DESSERTS OUR DESSERTS

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

### NOS DIGESTIFS

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

### NOS CIGARES

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|-------------------|-----|
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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 |