



MENU

vg: vegetarian
 v: vegan
 va: vegan/vegetarian options available upon request
 g: contains gluten
 n: contains nuts & can be removed upon request

Terrroir

- Pissaladière (g)** \$128
focaccia based, caramelized onions, anchovies, olives, mixed herbs
- Escargots rôtis au beurre persillé** \$128
garlic butter snails
- Terrine du jour maison** \$ Market Price
homemade terrine of the day
- Os a moelle** \$138
grilled bone marrow, fleur de sel & sourdough toast

Starter

- Salade de poulpe** \$148
sauteed octopus w/ hummus, garlic, pastis rocket & cherry tomatoes
- Carpaccio de Thon** \$138
tuna carpaccio w/ chimichurri, coriander sauce, lime & fried capers
- Salade de chèvre chaud au miel & toast (v/n)** \$158
frisee salad, ham, nuts, honey, cherry tomatoes, goat cheese & toast
- Ceviche de peche du jour** \$178
ceviche of the day "spicy"
- Salade de haricots verts croquants** \$128
crunchy Green Beans, nuts, shallots & shaved mushrooms

Pasta

- Risotto d'asperges** \$178
asparagus risotto w/ sauteed baby asparagus & parmesan cheese
- Rigatoni parmesan, jambon de Pays & truffe (va)** \$168
rigatoni parmesan, prosciutto & truffle cream

Fish

- Bouillabaisse** \$368
Fish soup served with mixed fish, rouille, croutons & aioli sauce
- Aioli de poissons (v/a)** \$268
Monkfish, mixed vegetables, soft boiled egg, aioli sauce
- Filet de cabillaud grillé** \$298
atlantic cod fish w/ green peas & beans

Meat

- Joue de boeuf confite au vin rouge** \$268
slow cooked beef cheek, baby carrots, mashed potato & herb
- Côte de porc rotie** \$318
roasted pork chops, polenta, spinach & truffle sauce
- Souris d'agneau & légumes rôtis** \$398
slow cooked lamb shank & roasted vegetables
- Tartare de boeuf au couteau à la française** \$228
traditional beef tartare w/ frites
- Entrecote grillée sauce bearnaise** \$368
ribeyes steak with bearnaise sauce, salad & french fries

Side

- Poelée de champignons (v)** \$148
mixed sauteed mushrooms, parsley & garlic toast
- Haricots verts sautés (v)** \$88
sauteed green beans

Dessert

- Pavlova aux fruits de saison (vg)** \$108
pavlova whipped vanilla cream, seasonal fruit, ice cream, flowers & fruit coulis
- Tarte au citron meringuée (vg/g)** \$108
lemon tart, lemon cream, caramelized meringue
- Profiteroles (vg/g)** \$118
pastry puff filled w/ vanilla ice cream, whipped cream & chocolate sauce
- Baba au rhum** \$108
rhum baba, pastry & whipped cream
- Fromages (vg)** (plate) \$158
French cheese selection (platter) \$298

WEEKLY OFFERS

- | | |
|--|-------------------------------------|
| MONDAY
Bouillabaisse Night | WEEKDAYS
Happy Hour |
| TUESDAY
Mont d'or cheese Night | WEEKENDS
Brunch Set |
| WEDNESDAY
Aligot & Steak Night | EVERYDAY
Weekly Set Lunch |



Check all
 Pastis Group
 restaurants

+10% Service Charge

SPIRITS

Spirit

Ricard, Get 27, Pimm's ANIS/VERMOUTH	\$60
Campari, Martini (Rosso/Bianco/Dry) VERMOUTH	\$60
Bailey's, Sambuca LIQUOR	\$80
Cointreau, Aperol, Jägermeister LIQUOR	\$80
Amaretto Disaronno LIQUOR	\$80
Johnnie Walker Black Label (Pouring) WHISKY	\$80
Jack Daniel's WHISKY	\$88
The Macallan 12', GlenGrant, WHISKY	\$120
Glenmorangie Original, Mortlack 16' WHISKY	\$150
Hakushu 12' WHISKY	\$440
Hibiki 21' WHISKY	\$880
Smirnoff VODKA	\$70
Belvedere VODKA	\$120
Gordon's GIN	\$70
Tanqueray GIN	\$120
Hendrick's GIN	\$160
Malibu RHUM	\$60
Pampero RHUM	\$80
Zacapa 23 RHUM'	\$160
Jose Cuervo Especial Gold TEQUILA	\$90
Codigo Rosa Reposado TEQUILA	\$160
Poire Williams, Framboise EAUX DE VIE	\$130
Calvados du Breuil 8'	\$158
Génépi	\$140
Chartreuse Green & Yellow	\$140
Hennessy VSOP	\$140
Hennessy X.O	\$210

Cocktail

Chandon Spritz / Aperol	\$80 / \$80
Negroni / Old fashioned	\$100
Margarita / Dry Martini	\$90/\$110

Beer

Peroni - Bottle	\$60
Stella - 40cl	\$70
Sassy Cider	\$70

Soda/Water

Coca Cola, Coke Zero, 7Up	\$40
Ginger Beer, Ginger Ale	\$40
Tonic water, Soda water	\$40
Panna Still 75cl	\$50
San Pellegrino 75cl	\$50

Juice/Coffee

Orange, Apple, Pineapple, Tomato juice	\$60
Fresh Lime Soda, Fresh Lemon Squash	\$40
Camomille. Earl Grey, Green Tea, Peppermint	\$40
Espresso, Double Espresso, Lungo Decaf	\$30
Latte, Cappuccino	\$35



View full Nissa wine list

Corkage fee \$300 per bottle
Buy 1 get 1 free corkage

+10% Service Charge