

DINNER SET MENU

From \$488

Amuse-Bouche

Pissaladière, caramelised onion

Starters Mains

Salade Niçoise
w/ tuna, soft boiled egg, French
beans, olives, anchovies & lemon dressing

Gravlax de saumon
w/ blinis & tzatziki sauce

Petits farcis Niçois
Mediterranean vegetables stuffed w/ minced pork

Soupe de poisson (+\$88)
fish soup w/ Rouille & croutons

Terrine de foie gras (+\$118)
w/ sourdough bread & fig jam

Ravioles d'épinard & ricotta
spinach ricotta ravioli w/ pumpkin cream, sage
& hazelnut foam

Filet de loup grillé
seared seabass, green risotto, asparagus
w/ lemon & garlic cream

Daube Niçoise
Beef stew, shitake mushrooms & homemade gnocchi

Tartare de boeuf
Beef charolais w/ shallots, chives,
jalapeños & salad

Entrecôte sauce poivre (+\$118)
Ribeye steak w/ panisse, salad &
black pepper sauce

Fromages

Selection of French cheese (+\$108)

Desserts

Tiramisu
mascarpone cream, ladyfinger cookies & coffee

Profiteroles
pastry puff filled w/ vanilla ice cream, whipped cream & chocolate sauce

Tarte Tropézienne (+\$48)
orange flavoured brioche pastry filled w/ cream

Nissa
la Bella

+ 10% service charge