

# 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