

*Nissa  
la Bella*

**FRENCH BISTRO & WINE BAR**



10-14 Upper Station St, Sheung Wan  
Open every day for lunch & dinner.

# MENU DU CHEF

(The entire table must order the "menu du chef" extra ppl +\$444)

\$888

## STARTERS TO SHARE

SEABASS CEVICHE  
GARLIC BUTTER SNAILS  
CHICKEN LIVER PARFAIT

## MAIN TO CHOOSE

WHOLE SEABASS (600G)  
WHOLE CHICKEN (900G)  
GNOCCHI W/ SAGE SAUCE

## CHEF'S DESSERT

SELECTION OF  
DESSERTS

## APÉRITIFS

- Garlic Butter Snails x6 parsley | garlic | butter** ..... 128  
法式蒜蓉牛油焗蝸牛
- Grilled bone marrow fleur de sel | gremolata | sourdough** ..... 158  
法國海鹽烤牛骨髓 配 酸種麵包
- Chicken Liver Parfait onions | bacon jam | croustillant** ..... 148  
法式雞肝醬 配 脆麵包
- Smoked Sardines muscat grapes | ajo blanco | balsamic vinegar** ..... 158  
煙燻沙甸魚

EXPERIENCE THE CHARM OF AUTHENTIC FRENCH BISTRO

## ENTRÉES

- Grilled Octopus Leg sweet potato | chimichurri sauce** 🍷 ..... 218  
烤八爪魚觸鬚，蕃薯配 阿根廷蕃茜醬
- Stracciatella raspberry | basil oil | pine nut | espelette** 🍷🌿 ..... 168  
意大利乳酪 配 紅莓青醬及松子仁
- Crab Tart green apple | salmon eggs | frisee salad** ..... 168  
蟹肉撻 配 青蘋果沙律菜
- Seabass Ceviche espelette | popcorn | chimichurri sauce** 🍷 ..... 158  
法式檸檬汁漬鱸魚生
- Chicory Salad blue cheese | fuji apple | walnut | honey mustard** 🍷🌿 ..... 148  
菊苣沙律 配富士蘋果、核桃及藍芝士

## PLATS



<b>Grilled snapper cuttlefish pappardelle</b>   cauliflower puree   cherry tomatoes 🍷 .....298 大西洋鱸魚柳 配忌廉菠菜
<b>Duck Confit beans fricassee</b>   veal jus 🍷 .....288 法式燉鴨腿 配 燴豆蓉及牛肉汁
<b>Handcut Beef Tartare</b>   parsley   capers   japanese egg yolk   baby gem 🍷 .....268 傳統法式生牛肉他他 配迷你羅馬生菜沙律
<b>Grilled Ribeye Steak</b>   bearnaise sauce   baby gem 🍷 .....328 烤肉眼牛扒 配迷你羅馬生菜沙律
<b>Truffle Gnocchi</b>   butter noisette   sage   pine nut 🌿 .....258 黑松露巴馬臣芝士馬鈴薯團
<b>Rigatoni Carabineros</b>   lobster bisque   roma tomato   spinach .....318 紅蝦龍蝦汁扁意大利麵

## LES INCONTOURNABLES

<b>Braised Lamb Shank</b>   seasonal vegetables .....378 法式燴羊肉 配時令蔬菜
<b>Whole “Mediterranean” Seabass</b>   chef’s acqua pazza   grilled vegetables 🍷 .....688 法式煎原條鱸魚 配烤菜
<b>Marinated Chicken</b>   chicken jus   french fries   mixed salad (prep. time 45min) .....598 法式原隻烤雞 配薯條及沙律

## ACCOMPAGNEMENTS

<b>Truffle Mashed Potatoes</b> 🍷🌿 .....98 黑松露薯蓉	<b>French Fries</b> 🌿 .....68 薯條
<b>Creamy Spinach</b> 🍷🌿 .....78 忌廉菠菜	<b>Green beans, balsamic reduction</b> 🌿 ..78 炒青豆
<b>Ratatouille</b> 🍷🌿 .....78 普羅旺斯雜燴菜	

 Vegetarian  Gluten Free

10% Service Charges

## DESSERTS

<b>Chocolate Mousse</b> almond   sea salt 🍷 .....	128
法式朱古力慕絲	
<b>Crème Brûlée</b> vanilla pods 🍷 .....	108
法式焦糖燉蛋	
<b>Lemon Tart</b> tangy lemon   meringue .....	108
檸檬撻	
<b>Profiteroles</b> vanilla ice cream   whipped cream   chocolate sauce .....	108
法式泡芙 配雲呢拿雪糕、鮮忌廉及朱古力醬	
<b>French Cheese Platter</b> mixed french cheese 🍷 .....	208
是日精選法國芝士拼盤	

*SWEET TREATS & SMOOTH SIPS – THE PERFECT FRENCH FINALE!*

## DIGESTIVES

<b>Eau de Vie de Framboise</b> .....	130
<b>Genepi Guillaume</b> .....	140
<b>Amaretto Disaronno</b> .....	80
<b>Get 27</b> .....	80
<b>Chartreuse Yellow / Green</b> .....	140

## SWEET WINE

<b>Vin Doux Naturel, Roussiellere, Yves Cuilleron</b> .....	130
<b>Sauternes, Carmes de Rieussec 2017</b> .....	160
<b>Gewurtraminer Vendanges Tardives 2009</b> .....	170

## COGNAC

<b>Godet VSOP</b> .....	140
<b>Hennessy VSOP</b> .....	140
<b>Hennessy XO</b> .....	210

## CALVADOS

<b>Selection C.Drouin</b> .....	120
<b>Roger Groult 8 Years</b> .....	130
<b>Chateau du Breuil 8 Years</b> .....	160

## JAPANESE WHISKY

<b>Ichiro's Malt</b> .....	290
<b>Hakushu Single Malt</b> .....	440
<b>Hibiki Single Malt 21 Years</b> .....	880