



# MENU

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

## Sharing

- 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
- Planche mezze (hummus, caviar & foccacia) (v/g/n)** \$128  
hummus (beetroot, chickpeas, eggplant caviar, dry tomato caviar, olive tapenade & foccacia)

## Fish

- Bouillabaisse** \$368  
Fsh soup served with mixed fish, rouille, croutons & aioli sauce (full lobster) \$458
- Aioli de poissons** \$268  
Monkfish, mixed vegetables, soft boiled egg, aioli sauce
- Sole meunière** \$258  
lemon butter sole with steamed potatoes & parsley

## Starter

- Thon tataki façon niçoise (va)** \$148  
tuna tataki, poached egg, bell pepper, french beans, olives & anchovies
- Os a moelle** \$138  
grilled bone marrow, fleur de sel & sourdough toast
- Salade de chèvre chaud au miel & toast (v/n)** \$158  
frisee salad, ham, nuts, honey, cherry tomatoes, mustard dressing & toast
- Ceviche de poissons du jour** \$168  
ceviche of the day, sweet or spicy

## Meat

- Joue de boeuf confite au vin rouge** \$258  
slow cook beef cheek, baby carrots, mashed potato & herb
- Magret de canard, spinash & ratatouille** (180g) \$288 (350g) \$360  
duck breast, homemade ratatouille & spinash
- Souris d'agneau & légumes rôtis** \$398  
slow cooked lamb shank & roasted vegetables
- Tartare de boeuf au couteau à la française (180g)** \$228  
traditional beef tartare, frites & salad
- Onglet de boeuf sauce échalottes** \$258  
hanger steak with shallots & red wine sauce, salad & french fries

## Pasta

- Linguine au homard grillé & caviar** (half lobster) \$338 (full lobster) \$438  
penne lobster served w/ lobster tail, caviar W3 & bisque
- Rigatoni parmesan, jambon de Pays & truffe (va)** \$148  
rigatoni parmesan, country ham & truffle cream

## Side

- Poelée de champignons (v)** \$148  
Mixed sauteed mushrooms, parsley & garlic toast
- Haricots verts croquants** \$128  
crunchy green beans, nuts, shallots & shaved mushrooms

## 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)** | \$98  
lemon tart, leamon cream, caramelized meringue

- Profiteroles (vg/g)** | \$118  
pastry puff filled w/ vanilla ice cream, whipped cream & chocolate sauce
- Mousse au chocolat (vg)** | \$98  
chocolate mousse whipped cream chocolate scratch

- Fromages (vg)**  
plate \$158 | platter \$298  
French cheese from Les Frères Marchand



Check all  
 Pastis Group  
 restaurants

+10% Service Charge

# WINES & SPIRITS

## Champagne/Sparkling

|  | Gls   Btl     |
|--|---------------|
| Crémant de Bourgogne, Domaine Perraud <b>BURGUNDY</b>  | \$118   \$498 |
| Chandon Garden Spritz <b>AUSTRALIA</b>                 | \$88   \$318  |
| Veuve Clicquot Yellow Label <b>CHAMPAGNE</b>           | \$178   \$698 |
| Billecart-Salmon Brut Réserve <b>CHAMPAGNE</b>         | \$738         |
| Deutz Brut Classic <b>CHAMPAGNE</b>                    | \$798         |
| Moët & Chandon "Vintage" 2013 <b>CHAMPAGNE</b>         | \$980         |
| Edouard Duval Blanc d'Eulalie <b>CHAMPAGNE</b>         | \$990         |
| Ruinart Blanc de Blancs NV <b>CHAMPAGNE</b>            | \$950         |
| Dom Pérignon 2013 <b>CHAMPAGNE</b>                     | \$2388        |
| Krug "Grande Cuvée" 170ème Edition NV <b>CHAMPAGNE</b> | \$2688        |
| Ruinart Brut Rosé NV <b>CHAMPAGNE</b>                  | \$990         |

## White

|   | Gls   Btl     |
|---|---------------|
| Bougogne Aligoté Domaine Perraud 2021 <b>BURGUNDY</b>                     | \$388         |
| Petit Chablis Christophe & Fils 2021 <b>BURGUNDY</b>                      | \$490         |
| Chablis, Domaine Pattes Loup, Thomas Pico 2019 - <b>BURGUNDY</b>          | \$690         |
| Chardonnay VDF, Camille de Labrie 2021 <b>BORDEAUX</b>                    | \$70   \$328  |
| Sancerre, Domaine Crochet 2022 <b>LOIRE</b>                               | \$100   \$480 |
| Château de Loup 2021 <b>COTES DU ROUSSILLON</b>                           | \$428         |
| Puligny-Montrachet "Rue aux Vaches" Guillemarc Clerc 21 - <b>BURGUNDY</b> | \$1150        |
| Sauvignon Blanc, Cloudy Bay 2022 <b>NEW ZEALAND</b>                       | \$550         |
| Viognier "Les Vignes d'à Côté", Yves Cuilleron 2021 <b>RHÔNE VALLEY</b>   | \$398         |
| Condrieu, Yves Cuilleron 2021 <b>RHÔNE VALLEY</b>                         | \$648         |
| Château Pape Clément 2017 - Pessac-Leognan <b>BORDEAUX</b>                | \$2150        |

## Rosé

|   | Gls   Btl     |
|---|---------------|
| Sand Tropez <b>PROVENCE</b>                         | \$70   \$298  |
| Domaine la Rouillere Grande Réserve <b>PROVENCE</b> | \$428         |
| Whispering Angel <b>PROVENCE</b>                    | \$110   \$480 |
| 281, Château Minuty 2020 <b>PROVENCE</b>            | \$648         |
| Château Galoupet <b>PROVENCE</b>                    | \$800         |

## Red

|   | Gls   Btl     |
|---|---------------|
| Graves, Château Haut-Selves "Réserve" 2019 <b>BORDEAUX</b>            | \$105   \$498 |
| Saint-Émilion Grand Cru, Haut de Croix de Labrie 2015 <b>BORDEAUX</b> | \$598         |
| Les Creisses - Domaine des Creisses 2019 <b>BORDEAUX</b>              | \$498         |
| Syrah "Les Vignes d'à Côté", Yves Cuilleron 2021 <b>RHÔNE VALLEY</b>  | \$398         |
| Château de Loup 2021 <b>COTES DU ROUSSILLON</b>                       | \$428         |
| Fleurie Domaine de Fa 2019 <b>BEAUJOLAIS</b>                          | \$528         |
| Saint Joseph Cavanos, Yves Cuilleron 2019 <b>RHONE</b>                | \$518         |
| Châteauneuf-du-pape, Gonnet 2017 <b>RHONE</b>                         | \$718         |
| Pinot Noir Te Wahi 2019 <b>NEW ZEALAND</b>                            | \$980         |
| Côtes du Rhône, Kuddiat by Domaine Lavau 2021 <b>RHONE</b>            | \$70   \$328  |
| Saumur Domaine Guilberteau 2018 <b>LOIRE</b>                          | \$480         |
| Bourgogne Pinot Noir "Les Forêts" Dom Perraud 2021 <b>BOURGOGNE</b>   | \$488         |
| Gevrey Chambertin "Terres Blanches" Charlopin 2015 <b>BOURGOGNE</b>   | \$1630        |

## Sweet

|  |        |
|--|--------|
| Sauternes, Carmes de Rieussec 201 <b>BORDEAUX</b>              | \$490  |
| Banyuls "Bilat-Haut", M.Chapoutier 2018 (500ml) <b>(RHONE)</b> | \$450  |
| Royal Tokaji Szt. Tamàs, 6 Puttonyos Aszù 2007 (550ml)         | \$1250 |

## Spirit

|   |       |
|---|-------|
| Ricard, Get 27, Pimm's <b>ANIS/VERMOUTH</b>         | \$60  |
| Campari, Martini (Rosso/Bianco/Dry) <b>VERMOUTH</b> | \$60  |
| Bailey's, Sambuca <b>LIQUOR</b>                     | \$80  |
| Cointreau, Aperol, Jägermeister <b>LIQUOR</b>       | \$80  |
| Amaretto Disaronno <b>LIQUOR</b>                    | \$80  |
| Johnnie Walker Black Label (Pouring) <b>WHISKY</b>  | \$80  |
| Jack Daniel's <b>WHISKY</b>                         | \$88  |
| The Macallan 12', GlenGrant, <b>WHISKY</b>          | \$120 |
| Glenmorangie Original, Mortlack 16' <b>WHISKY</b>   | \$150 |
| Hibiki 21' <b>WHISKY</b>                            | \$880 |
| Smirnoff <b>VODKA</b>                               | \$70  |
| Belvedere <b>VODKA</b>                              | \$120 |
| Gordon's <b>GIN</b>                                 | \$70  |
| Tanqueray <b>GIN</b>                                | \$120 |
| Hendrick's <b>GIN</b>                               | \$160 |
| Malibu <b>RHUM</b>                                  | \$60  |
| Pampero <b>RHUM</b>                                 | \$70  |
| Zacapa 23 <b>RHUM'</b>                              | \$160 |
| Jose Cuervo Especial Gold <b>TEQUILA</b>            | \$110 |
| Casamigos Blanco Codigo <b>TEQUILA</b>              | \$140 |
| Poire Williams, Framboise <b>EAUX DE VIE</b>        | \$120 |
| Calvados  | \$120 |
| Génépi  | \$140 |
| Chartreuse Green                                    | \$140 |
| Hennessy VSOP                                       | \$140 |
| Hennessy X.O  | \$210 |

## 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 |
| Iced Lemon Tea, Iced Coffee                 | \$30 |
| Hot Chocolate                               | \$40 |



View full Nissa wine list

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

+10% Service Charge

