

*Nissa
la Bella*

FRENCH BISTRO & WINE BAR



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

“A TABLE AVEC LE CHEF”

The entire table must order the “menu du chef”
min 2 persons | \$488 per person

STARTERS TO SHARE

SEABASS CEVICHE
GARLIC BUTTER SNAILS
CHICKEN LIVER PARFAIT

MAIN TO CHOOSE

WHOLE SEABASS 600G
RIB EYE & BONE MARROW
CHIMICHURRI SAUCE
TRUFFLE GNOCCHI & SAGE

CHEF'S DESSERT

CHEF'S SWEET TREATS
OR
CHEESE PLATE

“SEAS THE DAY ! FRESH OYSTERS HERE ON ARRIVAL ONLY !”

“PETITS PLAISIRS”

Chicken Liver Parfait onions | bacon jam | croustillant148
法式雞肝醬 配 脆麵包

Smoked Sardines muscat grapes | ajo blanco | balsamic vinegar158
煙燻沙甸魚

Burrata cherry tomatoes | basil oil | pine nut | espelette 🍷🌿178
意大利乳酪 配 紅莓青醬及松子仁

Seabass Cevice espelette | popcorn | chimichurri sauce 🍷158
法式檸檬汁漬鱸魚生

Chicory Salad blue cheese | fuji apple | walnut | honey mustard148
菊苣沙律 配富士蘋果、核桃及藍芝士

“ENTRÉES GOURMANDES”

Garlic Butter Snails x6 parsley | garlic | butter128
法式蒜蓉牛油焗蝸牛

Grilled bone marrow fleur de sel | gremolata | sourdough158
法國海鹽烤牛骨髓 配 酸種麵包

Grilled Octopus Leg sweet potato | chimichurri sauce 🍷218
烤八爪魚觸鬚，蕃薯配 阿根廷蕃茜醬

Crab Tart green apple | salmon eggs | frisee salad 🍷🌿168
蟹肉撻 配 青蘋果沙律菜

“PIÈCES DE RÉSISTANCE”



- Grilled snapper cuttlefish pappardelle** | cauliflower puree | cherry tomatoes ②278
 大西洋鱸魚柳 配 忌廉菠菜
- Duck Confit beans fricassee** | veal jus ②288
 法式燉鴨腿 配 燴豆蓉及牛肉汁
- Handcut Beef Tartare** | parsley | capers | japanese egg yolk | baby gem ②268
 傳統法式生牛肉他他 配 迷你羅馬生菜沙律
- Grilled Ribeye Steak** | bearnaise sauce | baby gem ②328
 烤肉眼牛扒 配 迷你羅馬生菜沙律
- Truffle Gnocchi** | butter noisette | sage | pine nut ③258
 黑松露巴馬臣芝士馬鈴薯團

“LES INCONTOURNABLES”

- Braised Lamb Shank** | seasonal vegetables388
 法式燴羊肉 配 時令蔬菜
- Whole “Mediterranean” Seabass** | chef's acqua pazza | grilled vegetables ②688
 法式煎原條鱸魚 配 烤菜
- Roasted Chicken** | chicken jus | french fries | mixed salad (prep. time 45min)688
 法式原隻烤雞 配 薯條及沙律
- Rigatoni Carabineros** | lobster bisque | roma tomato | spinach328
 紅蝦龍蝦汁扁意大利麵

“ACCOMPAGNEMENTS”

- Truffle Mashed Potatoes** ② ③98
 黑松露薯蓉
- French Fries** ③68
 薯條
- Creamy Spinach** ② ③78
 忌廉菠菜
- Green beans, balsamic reduction** ③78
 炒青豆
- Ratatouille** ② ③78
 普羅旺斯雜燴菜

 Vegetarian  Gluten Free

10% Service Charges

“DESSERTS”

Chocolate Mousse <i>almond sea salt</i> ☺	128
法式朱古力慕絲	
Crème Brûlée <i>vanilla pods</i> ☺	108
法式焦糖燉蛋	
Lemon Tart <i>tangy lemon meringue</i>	108
檸檬撻	
Profiteroles <i>vanilla ice cream whipped cream chocolate sauce</i>	108
法式泡芙 配雲呢拿雪糕、鮮忌廉及朱古力醬	
French Cheese Plate <i>mixed cheese plate</i> ☺	168
是日精選法國芝士拼盤	

SWEET TREATS & SMOOTH SIPS – THE PERFECT FRENCH FINALE!

DIGESTIVES

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

SWEET WINE

Vin Doux Naturel, Roussiellere, Yves Cuilleron	130
Sauternes, Carmes de Rieussec 2017	160
Gewurtraminer Vendanges Tardives 2009	170
Muscat des Beames de Venise 2019	160

COGNAC

Godet VSOP	140
Hennessy VSOP	140
Hennessy XO	210

CALVADOS

Selection C.Drouin	120
Roger Groult 8 Years	130
Chateau du Breuil 8 Years	160

JAPANESE WHISKY

Ichiro's Malt	290
Hakushu Singlè Malt	440
Hibiki Single Malt 21 Years	880