

Neva

CUISINE

STARTER - MAIN OR MAIN - DESSERT

39€

STARTER - MAIN - DESSERT

48€

FIVE COURSE TASTING MENU

(AT DINER, FOR THE WHOLE TABLE)

65€

WINE PAIRING

35€

TO SHARE

18€

Toasted focaccia, Cantabrian anchovies, crushed artichokes with basil, confit tomatoes

Sautéed Padrón peppers with smoked paprika, chipotle mayonnaise

STARTERS

13€

Smoked Eel

Melting leeks, crispy garlic, lemon sabayon, sage vinaigrette, stemmed capers

Parmesan Gnocchi

Grilled sobrasada, Dubarry espuma, tarragon-chervil condiment

Perfect Egg 63°

Wild mushrooms, wild garlic emulsion, parsley

Flame-Seared Sea Bream Tiradito

Leche de tigre, cucumber, marinated daikon, chili-coriander condiment

MAINS

26€

Slow-cooked Duroc pork rack

Baby potatoes, Munster foam, parsley-apricot condiment, toasted hazelnuts, buckwheat crumble

Grilled Octopus

Asparagus risotto, basil-pistachio pesto, parmesan emulsion, seared bresaola, marinated capers

Griddled Pollock Fish

White asparagus, coriander-pistachio pesto, black garlic, hollandaise sauce

Crispy Veal Sweetbreads Chef's speciality

French-style peas, rhubarb pickles, meat jus

+12€

Txogitxu rib steak Pays Basque 700G to share for 2 people

Pressed potato, pickled rhubarb, and Béarnaise sauce, shiitake with soy sauce

+19€/p.p.

DESSERTS & CHEESE

13€

Hibiscus-poached Rhubarb

Green tea madeleines, jasmine espuma, rhubarb sorbet, rhubarb gel

Deconstructed Chocolate Sphere (dark chocolate 65%) Chef's speciality

Passion fruit macaron, granola, chocolate whipped cream, passion fruit sorbet

+3€

Vanilla Cloud

Mango tartare, lemon rice crisp, tonka ice cream

72% Chocolate Namelaka

Olive oil shortbread and chiffon cake, lemon caviar, chocolate sorbet

Mature cheese platter

Abondance, Crottin de Chavignol, Camembert

We adapt our dishes to allergies and dietary restrictions; we also prepare vegetarian and vegan dishes.
The allergen list is available for you.

Taxes and service are included on the price, price in euros TTC

BEATRIZ
Gonzalez