

Neva

CUISINE

STARTER - MAIN OR MAIN - DESSERT	44 €
STARTER - MAIN - DESSERT	52 €
TASTING MENU SIX STEPS AT DINER. FOR THE WHOLE TABLE WINE PAIRING	84 € 45 €

STARTERS

Smoked Beef Faux-filet Broccoli, black radish, shallot pickles, watercress green curry	14€
Duck breast marinated in pepper Butternut squash, candied grapefruit, soy vinaigrette	14€
Red Beet carpaccio Mango tartar, smoked feta cheese, cumin condiment	14€
Langoustine tartar (+3€ in the menu) Green beans macédoine, radish, lemon caviar, nori mayonnaise	17€
Ceviche of Line-caught yellow Pollack fish Cauliflower, bottarga, yuzu gel, leche de tigre	14€

MAIN

Fish of the day Risotto, candied fennel, glazed baby carrots, bisque emulsion	32€
Scallops à la plancha (+3€ in the menu) Roasted parsnip, kasha, parsnip cream, coral-coffee Kaffa emulsion	35€
Low-temperature blue legged Poultry Supreme Pan-fried gnocchi and mushrooms, pesto, corn mousse with basil, broccoli, poultry juice	32€
Roasted Deer back Toad beetroot, pear poached in red wine, radicchio lettuce, red wine sauce	32€
Crispy Veal Sweetbreads <i>chef's speciality</i> (+9€ in the menu) Porcini mushrooms, turnips and grapes glazed with rosemary, celery purée, veal juice	41€
Txogitxu Entrecôte - To share for 2 people (+10€ in the menu) Mashed potatoes with smoked butter, glazed baby onions and Brussels sprouts, veal juice	42€

CHEESE & DESSERT

Matured cheese plate Beaufort, raw milk Moelleux de Revard, raw milk goat cheese, apple and caramel condiment	13€
Cream cookie style deconstructed chocolate Sphere <i>chef's speciality</i> (+3€ in the menu) Madagascar 43% milk chocolate crumble, peanut cookies, cocoa nib chantilly, peanut ice cream	15€
Plum with ginger and verbena Roasted yellow plum, yogurt crumble, verbena gel, lemon and ginger sorbet	13€
Baba with Quince, elderberry and yuzu Baba soaked in elderberry, poached quince, yuzu gel, honey chantilly, marigold petal ice cream	13€
Fig from Solliès, blackberry and cocoa nib Figs au chalumau, Honduras chocolate ganache, cocoa nib tuile, soft chocolate cookie, blackberry sorbet	13€

BEATRIZ

Gonzalez

We adapt to your allergies. We can prepare a vegetarian or vegan dishes.
The list of allergens and meat's origins is at your disposition.

All taxes and service are included in euros