

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

Tataki beef « Simmental » Sirloin steak, green watercress curry, broccoli tops, shallot pickles, black radish	14€
Roasted beet Eel, beet, farmhouse raw cream	14€
Vitello Tonato Low-temperature veal quasi, winter radishes, mustard seed pickles, Tonnato sauce	14€
Butternut squash, roasted Caramelized orange supremes with honey, pecorino, orange olive oil	14€
Chestnut and miso soup Sot-l'y poultry leash, mushroom duxelle	14€

MAIN

Fish of the day Pan-fried vegetables, salsify, carrots, Brussels sprouts, turnips, Hollandaise sauce with langoustine bisque	32€
Scallops à la plancha (+3€ in the menu) Roasted Jerusalem artichokes, smoked potato purée, pan-fried Comice pear, vanilla corail emulsion	35€
Nikuman, Brioche stuffed with pig Shiitake, white cabbage, "Umiboshi" sesame seeds, mustard juice	32€
Crispy Veal Sweetbreads <i>chef's speciality</i> (+9€ in the menu) Cream of celery with truffle, pan-fried crosnes, black melanosporum truffle, veal jus	41€
Limousin rib steak - To share for 2 people (+10€ in the menu) New potatoes, escarole salad, pine nuts, aioli	42€

DESSERT & CHEESE

Kiwi, aloe vera, lime Lime marinated kiwi, almond dacquoise, lime gel, mint mousse and sorbet	13€
Tiramisu-style unstructured sphere "Tannea 43%" Madagascar <i>chef's speciality</i> (+3€ in the menu) Coffee crumble, mascarpone whipped cream, coffee caramel, almond and vanilla ice cream	15€
Chestnut, blackcurrant, tonka Chestnut cake, crunchy meringue, blackcurrant pickles and gel, tonka ice cream	13€
Orange, grapefruit and persimmon tart Puff pastry, cinnamon pastry cream, citrus compote, flambéed persimmon, lemon sorbet	13€
Mature cheese platter Beaufort, Selles sur Cher, Ossau Iraty, quince	13€
Citrus gin baba Lemon confit, clementine gel, vanilla chantilly, yuzu sorbet - mint basil	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