

Neva

CUISINE

STARTER - MAIN OR MAIN - DESSERT	38€
STARTER - MAIN - DESSERT	45€
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€

Perfect Egg 63°

Corn espuma, wilted onions, sobrasada and crispy tortilla

Charcoal-Grilled Octopus

Green Tomatoes, avocado cream and pineapple- jalepeño

Rabbit Ravioli

Mushrooms, prawns and Guajillo, chili white butter

Sea Bream Carpaccio

MAINS 26€

Plancha Duck Breast

White Balsamic Beetroot, Tarragon, Anchovies, Pearl jus

Cod

Paimpol Coco Beans, Red Bell peppers, Saffron Tomatoes Reduction

Plancha Red Scorpion Fish

Grenaille Potatoes, Aioli, Samphire

Crispy Veal Sweetbreads Chef's speciality

Green Beans and yellow Wax Beans, Almond condiment, Meat Jus

+12€

700g Basque Txogotxu Rib Steak for 2 people

Baby potatoes, Black garlic, Beetroot, Jalapeno Béarnaise

+22€/p.p.

DESSERTS & CHEESE 13€

Black sésame Cherry Tartlet

Clafoutis, cherry compote, black sésame praline and cream fresh sorbet

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

Apricot sorbet, marigold, thyme crumble, vanilla thyme whipped cream

+3€

Strawberry and Pistachio Cake

Diplomat cream and strawberry compote, pistachio ice cream

Coconut and Granny Smith Panna Cotta

Granola, cardamom marshmallow, coconut sorbet

Mature Cheese Platter

Tome de brebis, Sainte-maure-de-touraine, 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