

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, lomo iberico, brocoletti-jalapeño pepper pesto

Oyster leaves, smoked sardines, guajillo pepper mayonnaise

STARTERS 13€

Veal Tartare

Bonito cream, oyster foam, passion fruit, pickled potatoes

Brioche Bread Soaked with Prawns

Citrus broth, smoked avocado, pearl onions, red currant

Perfect Egg 63°

Wild mushrooms, wild garlic emulsion, parsley

Octopus Tiradito

Cucumber, kumquat, roasted pistachios, coriander-lime sauce, kiwi

MAINS 26€

Slow-cooked Duroc pork rack

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

Griddled Royal Sea Bream

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

Griddled Pollock Fish

Roasted cauliflower, confit shallots, pipián, romanesco, saffron-egg yolk condiment

Crispy Veal Sweetbreads Chef's speciality

Multicolored carrots, soy-caramel shiitake, tom kha kai, blood orange gel, 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€

Floating island

Pineapple & parsley sorbet and brunoise, gavotte tuile

Deconstructed Chocolate Sphere(dark chocolate 72%) Chef's speciality

Tiramisu mousse, ladyfinger biscuits, coffee gel, coffee ice cream

+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