

Neva

CUISINE

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| 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

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| Homemade gnocchi Chanterelles and trumpets of death sautéed, black melanosporum truffle, supreme sauce | 14€ |
| Borsch Red beet, smoked salmon, crème fraîche, salmon roe | 14€ |
| Braised Pork cheek Sweet potato cream, fried onions, cinnamon meat juice | 14€ |
| Oysters White Pearls n°3 Crushed Jerusalem artichoke with tarragon, chopped hazelnuts, finger lime, hazelnut emulsion | 14€ |
| Amberjack Sashimi (+3€ in the menu) Yuzu-marinated daikon, candied kombu, radish shavings, dashi | 17€ |

MAIN

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| Fish of the day Fallen chard, salsify, kimchi sesame seeds, beurre blanc sauce | 32€ |
| Scallops à la plancha (+3€ in the menu) Orange-glazed carrots, black bean and cumin cream, orange and ginger emulsion | 35€ |
| Pork pluma Peruvian oca confit with gochuchang, sautéed cauliflower, fallen tetragon, peanut sauce | 32€ |
| Crispy Veal Sweetbreads <i>chef's speciality</i> (+9€ in the menu) Braised chicory with cocoa, chestnut cream, brown mushrooms, 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

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| Matured cheese plate Abondance, smoked Basque sheep's cheese, creamy goat's cheese, apple caramel condiment | 13€ |
| Christmas deconstructed chocolate Sphere <i>chef's speciality</i> (+3€ in the menu) Hazelnut cookie, gingerbread, clementine gel, cocoa whipped cream, muscovado ice cream | 15€ |
| Sobacha, chocolate and coffee Chocolate shortbread, sobacha crisp, cocoa tuile, caramel sauce, peanut ice cream | 13€ |
| Grapefruit and Chestnut Mont blanc Crispy meringue, grapefruit gel, grapefruit supreme, chestnut ganache, chestnut ice cream | 13€ |
| Pear, citron and lemon balm Poached pears, citron brunoise, Breton biscuit, pear and citron gel, lemon caviar, pear and lemon balm 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