

Neva CUISINE

STARTER - MAIN OR MAIN - DESSERT 44 €

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TASTING MENU SIX STEPS 84 €

AT DINER, FOR THE WHOLE TABLE
WINE PAIRING

45 €

STARTERS

Pumpkin flan

Button mushroom duxelles, chanterelle mushrooms, roasted pumpkin and sunflower seeds, veal juice

14€

Bio 63° Perfect Egg

Coco de Paimpol, sparassis mushrooms, parmesan broth

14€

Pugliese stracciatella

Mango marinated in saffron, bottarga, pine nuts

14€

Leeks terrine with nori

Parmesan, lemon, pistacchio, anchovy mayonnaise, lemon vinaigrette

13€

Ikejime line red Tuna tataki (+3€ in the menu)

Fennel shavings, radish, sumiso marinated cucumber

16€

Lamb shoulder candied

Chickpea and red onion raïta, coriander

14€

MAIN

Sea Trout à la plancha

Pan-fried carrots, trout roe, carrot purée, burnt grapefruit condiment, kombu beurre blanc

32€

Grilled Squid (+3€ in the menu)

Fresh spaghetti, cherry tomato confit, capers, parmesan cheese, supreme sauce

36€

Low-temperature Francilian Pork loin

Fregola sarda cremosa, chard, roasted Solliès figs, poultry juice

32€

Roast Loiret Pigeon (+10€ in the menu)

Candied pigeon legs, potato gnocchi, mushroom stuffed with zaatar, guanciale, poultry juice

42€

Crispy Veal Sweetbreads *chef's speciality* (+9€ in the menu)

Roasted eggplant, miso-glazed baby onions, fallen tetragon, veal juice

41€

Txogitxu Entrecôte - To share for 2 people (+10€ in the menu)

Red cabbage coleslaw with tarragon, watercress, Béarnaise sabayon

42€

CHEESE & DESSERT

Matured cheese plate

Mimolette vieille Beffroi 12 months, Ossau-Iraty, Abondance, apple and caramel condiment

13€

Belle-Hélène-style deconstructed Pear Sphere *chef's speciality* (+3€ in the menu)

Poached pears, vanilla and tonka crumble, chocolate crumble, vanilla chantilly, vanilla ice cream

15€

Mirabelle plum with bergamot

Marinated mirabelles, almond streusel, mirabelle cream, bergamot gel, Timut pepper ice cream

13€

Apple, cider and rosemary

Puff pastry, apples with cider, Java pepper ganache, verjuice gel, rosemary ice cream

13€

Fig from Solliès, shiso and raspberry

Fresh figs, raspberry-oat granola, meringue, shiso gel, rose watermelon water, lemon 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