

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

Tortellini cocoa (+3€ in the menu)

Shavings of bottarga, button mushrooms, Jerusalem artichoke espuma 17€

Ankino monkfish liver

Daikon radish, cauliflower, kombu, smoked eel dashi 14€

Octopus salad

Kalamata olives, endives, clementines 14€

Green asparagus from the Gers

Elderflower yoghurt, pomelo segments with star anise sugar, kasha 14€

MAIN

Fish of the day

Roasted potatoes, Brussels sprouts, sorrel, smoked butter sabayon sauce 32€

White asparagus from the Loire Valley

Arborio risotto with melanosporum truffle, pine nuts, pesto 32€

Roast duck breast

Pan-fried carrots, small spelt, button mushrooms, bigarade sauce 32€

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

Salsify kimpira, pan-fried oyster mushrooms and shiitake, veal jus 41€

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

Beer-braised red cabbage, glazed rutabaga, blue cheese sauce 42€

DESSERT & CHEESE

Yogurt, ginger, shiso

Shortbread biscuit, yoghurt ganache, candied ginger, green shiso juice, yoghurt sorbet 13€

Unstructured chocolate sphere with almond, hazelnut and lemon "Tanea 43%" *chef's speciality* (+3€ in the menu)

Almond crisp, hazelnut softness, candied lemon, vanilla chantilly, lemon sorbet 15€

Caramel, goat's cheese, coffee

Salted butter caramel mousse, oat crumble, milk cookie, coffee snow, goat's milk ice cream 13€

Citrus tartlet

Sweet pastry, mandarin cream, kalamansi gel, candied kumquat, chamomile ice cream 13€

Mature cheese platter

Bleu des causses, fontin, livarot, apple cardamom condiment 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