

# Neva C U I S I N E

STARTER - MAIN OR MAIN - DESSERT

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39€

FIVE COURSE TASTING MENU  
(AT DINER, FOR THE WHOLE TABLE)

WINE PAIRING

48€

65€

35€

## TO SHARE

18€

Toasted focaccia, pata negra ham, broccoletti-pesto, jalapeño pepper

Oyster leaves, smoked sardines, guajillo pepper mayonnaise

## STARTERS

13€

### **Smoked Lean Fish Crudo**

Granny Smith apple, citrus and clam condiment, clam and clementine reduction

### **Duck Tortellini**

Duck and beetroot broth, tonka bean, lardo di Colonnata

### **Perfect Egg 63°**

Oyster mushroom cream, ginger-glazed oyster mushrooms, pickled enoki mushrooms, wakame seaweed

### **Duck Foie Gras Terrine**

Lacto-fermented leek, honey vinaigrette, flower vinegar, orange chutney, toasted brioche

## MAINS

26€

### **Venison Loin Fillet**

Brussels sprout and comte cheese purée, glazed swiss chard, pickled mustard seeds, lamb jus

### **Seared Codfish**

Carrot and lemon purée, braised king oyster mushrooms, horseradish infused beurre blanc sauce

### **Seared Scallops from Saint-Brieuc**

Lobster sauce with Cognac, flame-roasted salsify, einkorn wheat with menton lemon

+5€

### **Crispy Veal Sweetbreads** Chef's speciality

Pressed pumpkin, caramel-anchovy condiment, veal jus with red curry

+12€

### **Txogitxu rib steak Pays Basque 700G to share for 2 people**

Roseval potatoes, hay-smoked beetroots, peach-veal gastrique sauce

+19€/p.p.

## DESSERTS & CHEESE

13€

### **Kiwi Pavlova**

Lemon cream, marinated kiwis, citrus liqueur, black sesame praline, kiwi sorbet

### **Deconstructed Chocolate Sphere(dark chocolate 70%)** Chef's speciality

Gingerbread, whipped cream, clementine confit, yuzu sorbet, spiced crumble

+3€

### **Mulled Wine-Poached Pear**

Puff pastry, star anise ganache, cinnamon ice cream

### **Coffee and Persimmon Cigar**

Cocoa tuile, coffee mousse, candied persimmons, cocoa crumble, coffee ice cream

### **Mature cheese platter**

Tomme de brebis Pierucci, Gruyère Suisse, Parthenay cendré au lait cru

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

**B E A T R I Z**  
*Gonzalez.*