

# 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

<b>Lamb sweetbreads (+3€ in the menu)</b> Chickpea salad with fresh herbs, garlic-marinated bell pepper, poultry juice	17€
<b>Heirloom tomatoes carpaccio</b> Aioli, anchovies, Kalamata black olive tapenade	14€
<b>Burrata from Puglia</b> Guariguette strawberry, mizuna, sesame vinaigrette	15€
<b>Baby purple artichoke</b> Smoked eel, lemon fresh cream	15€

## MAIN

<b>Red Mullet from Quiberon à la plancha (+5€ in the menu)</b> Candied fennel, cuttlefish ink risotto, shells, marinara-tonka emulsion	38€
<b>Fish of the day</b> Kohlrabi, glazed green asparagus and baby leek, seaweed condiment, beurre blanc sauce	32€
<b>Roasted Duck breast</b> Eggplant à la flamme, cherry marinated in vinegar, fallen chard, poultry juice	32€
<b>Crispy Veal Sweetbreads <i>chef's speciality</i> (+9€ in the menu)</b> Ginger sautéed carrot, pan-fried shiitake and nameko mushrooms, veal juice	41€
<b>Txogitxu Entrecôte - To share for 2 people (+10€ in the menu)</b> Pan-fried grenaille potatoes and spring onion, sautéed oyster mushrooms, red wine sauce	42€

## CHEESE & DESSERT

<b>Matured cheese plate</b> Mimolette vieille Beffroi 12 mois, Saint-Nectaire fermier au lait cru, fromage de Brebis au lait cru « Les Paulinetoises »	13€
<b>Peach-fennel-verbena Millefeuille</b> Fresh peach, yellow peach compote, vanilla custard, poached fennel, verjuice gel, verbena berry ice cream	13€
<b>62% Tanea Chocolate Sphere <i>chef's speciality</i> (+3€ in the menu)</b> Soft chocolate biscuit, cocoa crumble, vanilla chantilly, bergamot gel, raspberry sorbet	15€
<b>Amaretto, cherry and verbena Baba</b> Soak baba, sautéed cherry with verbena, vanilla chantilly, fresh herbs sorbet	13€
<b>Strawberry-cardamom-yogurt tartelette</b> Breton shortbread, strawberry compote, fresh strawberries, mint gel, faisselle 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