

Neva

CUISINE

STARTER - MAIN OR MAIN - DESSERT

39€

STARTER - MAIN - DESSERT

48€

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

65€

35€

TO SHARE

18€

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

Oyster leaves, smoked sardines, guajillo pepper mayonnaise

STARTERS

13€

Kombujime Mackerel Tartare

Wakame seaweed, charred Chinese cabbage, sesame condiment, onion crisps

Warm Empress Pearl Oyster No. 3

Roasted crosnes, granny smith apple, red cabbage and celeriac consommé

Perfect Egg 63°

Potato espuma, pork soubressade, paprika-marinated radishes

Duck Foie Gras

Lacto-fermented leek, honey vinaigrette, orange chutney, toasted brioche, passion fruit jelly

MAINS

26€

Free-Range Poultry Breast

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

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 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

Roasted potatoes, hay-smoked beetroots, veal gastrique sauce

+19€/p.p.

DESSERTS & CHEESE

13€

Grapefruit Mont-Blanc

Chestnut cake, chestnut cream, grapefruit sorbet

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

Caramelized banana, vanilla-tonka crumble, French toast brioche ice cream

+3€

Crêpes Suzette Roll

Orange blossom ganache, Cointreau sorbet

Almond Tartlet

Coffee praline, almond and wildflower honey ice cream

Mature cheese platter

Tomme de brebis Pierucci, Comte, Rocamadour

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

BEATRIZ
Gonzalez