

# 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>Cuttlefish à la plancha (+5€ in the menu)</b> Candied potato, samphire, ginger pickles, veal juice	18€
<b>Green asparagus form Gers</b> Faisselle cheese from Ile-de-France, lime, seaweed jam	14€
<b>Fish terrine (+3€ in the menu)</b> Papaya, yellow mango and treviso salad, gochuchang vinaigrette	17€
<b>Charolais Beef tartar</b> Fried onion, botarga, tartar sauce	15€
<b>Cucumber gaspacho</b> Gariguette strawberry, feta, celery stalk slices, red onion pickles, mint oil	15€

## MAIN

<b>Trout medallion à la plancha</b> Zaatar pan-fried leafy carrots and chard, tailed caper, curcuma sabayon	32€
<b>Fish of the day (+3€ in the menu)</b> Grilled white asparagus from Gironde, tetragon, pan-fried button mushrooms, Armorican sauce	36€
<b>Low temperature blue legged Poultry Supreme</b> Leek tagliatelle with pesto and Iranian pistachio, polenta cake, poultry juice	32€
<b>Crispy Veal Sweetbreads <i>chef's speciality</i> (+9€ in the menu)</b> Peppered artichoke, artichoke cream, fallen wild garlic, Kalamata black olive crumble, veal juice	41€
<b>Txogitxu Entrecôte - To share for 2 people (+10€ in the menu)</b> Glazed pear and turnip, fermented lemon condiment, pepper sauce	42€/pers

## CHEESE & DESSERT

<b>Matured cheese plate</b> Brie de Meaux fermier AOP, Mimolette vieille Beffroi 12 mois, Chèvre au lait cru, apple jam	13€
<b>Aloe vera - kiwi freshness</b> Soft almond cookie, aloe vera cube, herb pastry cream, lime segment, kiwi-vanilla sorbet	13€
<b>100% Chocolate Sphere <i>chef's speciality</i> (+3€ in the menu)</b> Cocoa crumble, cocoa-orange crunch, 62% chocolate mousse, cocoa praline, cacao jelly sorbet	15€
<b>Rhubarb, elderflower and hibiscus open tart</b> Puff pastry, almond and sumac cream, poached rhubarb with elderflower, hibiscus gel, rhubarb sorbet	13€
<b>Strawberry pepper and chili</b> Crispy tuile, strawberry-chili compote, fresh strawberry, Sichuan siphon, lime gel, lime 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