

# 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>Pan-fried Foie-gras (+3€ in the menu)</b> Candied rhubarb, red beet glazed with vinegar	17€
<b>Salmon gravlax</b> Granny-Smith pickles, mint and wasabi, kohlrabi, radish, lemon greek yogurt	15€
<b>Green Zebra tomato</b> Kiwi, cucumber, tailed caper, umibudo, basil gel	14€
<b>Brioche garlic bread (+3€ in the menu)</b> Spanish style pan-fried razor shell, cherry tomato, chorizo, poultry juice	17€
<b>Burrata from Puglia</b> Guariguetta strawberry, pink mizuna, sesame vinaigrette	15€

## MAIN

<b>Roasted Codfish medallion</b> Cauliflower curry, fallen tatsoi, banana-curry condiment, coconut emulsion	32€
<b>Cuttlefish à la plancha (+5€ in the menu)</b> Camus artichoke, cuttlefish ink risotto, bagna cauda sauce	36€
<b>Francilien Pork filet mignon</b> Peas à la française, peas cream with horseradish, lettuce, poultry juice	32€
<b>Crispy Veal Sweetbreads <i>chef's speciality</i> (+9€ in the menu)</b> Chermoulah marinated eggplant, bulgur tabbouleh, veal juice	41€
<b>Txogitxu Entrecôte - To share for 2 people (+10€ in the menu)</b> Pan-fried grenaille potatoes, sautéed oyster mushrooms, red wine sauce	42€/pers

## CHEESE & DESSERT

<b>Matured cheese plate</b> Brie de Meaux fermier AOP, Mimolette vieille Beffroi 12 mois, Chèvre au lait cru, sesame and blackberry praliné	13€
<b>Olive oil Pavlova</b> Meringue, mascarpone cream, peas, lime gel, fresh herb and olive oil sorbet, pistachio 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>Rhubarb, elderflower and hibiscus open tart</b> Puff pastry, almond and sumac cream, poached rhubarb with elderflower, hibiscus gel, rhubarb sorbet	13€
<b>Strawberry grapefruit and Campari</b> Cylinder of sweet pastry, Campari cream, Campari-burnt grapefruit coulis, grapefruit gel, strawberry 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