

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

Squid à la plancha (+5€ in the menu) Candied potato, samphire, ginger pickles, veal juice	18€
Green asparagus form Gers Faisselle cheese from Ile-de-France, lime, seaweed jam	14€
Sea Bream ceviche Grapefruit supreme, pomegranate, trout eggs, oxalis, coconut leche de tigre	15€
Charolais Beef tartar Fried onion, botarga, tartar sauce	15€
Cucumber gaspacho Gariguette strawberry, feta, celery stalk slices, red onion pickles, mint oil	15€

MAIN

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

CHEESE & DESSERT

Matured cheese plate Brie de Meaux fermier AOP, Mimolette vieille Beffroi 12 mois, Chèvre au lait cru, apple jam	13€
Aloe vera - kiwi freshness Soft almond cookie, aloe vera cube, herb pastry cream, lime segment, kiwi-vanilla sorbet	13€
100% Chocolate Sphere <i>chef's speciality</i> (+3€ in the menu) Cocoa crumble, cocoa-orange crunch, 62% chocolate mousse, cocoa praline, cacao jelly sorbet	15€
Yuzu hazelnut meteorite Hazelnut cake, chocolate meringue, Earl Grey cream, poached yuzu, roasted hazelnut, yuzu sorbet	13€
Strawberry pepper and chili 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