

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, Cantabrian anchovies, crushed artichokes with basil, confit tomatoes

Sautéed Padrón peppers with smoked paprika, chipotle mayonnaise

STARTERS

13€

Sea Bream Tiradito with Lime

Cucumber and kiwi, coconut milk and cherry leche de tigre

Parmesan Gnocchi

Grilled sobrasada, Dubarry espuma, tarragon chervil condiment

Perfect Egg 63°

Grilled peppers with fig vinegar, Camus artichoke, barigoule emulsion, pine nuts

Mediterranean Heirloom Tomatoes

Basil sorbet, gazpacho, Crimson Sweet watermelon, preserved lemon

MAINS

26€

Rabbit Saddle Ballotine

Zucchini babaganoush, marinière emulsion, meat jus

Plancha Grilled Octopus

Summer Vegetable and basilic Risotto, Fennel emulsion, capers, and Fig Vinegar

Griddled Cod Fish

White asparagus, coriander-pistachio pesto, black garlic, hollandaise sauce

Crispy Veal Sweetbreads Chef's speciality

French-style peas, rhubarb pickles, meat jus

+12€

Txogitxu rib steak Pays Basque 700G to share for 2 people

Pressed potato, pickled rhubarb, and Béarnaise sauce, shiitake with soy sauce

+19€/p.p.

DESSERTS & CHEESE

13€

Hibiscus-poached Rhubarb

Green tea madeleines, jasmine espuma, rhubarb sorbet, rhubarb gel

Deconstructed Chocolate Sphere (dark chocolate 65%) Chef's speciality

Apricot sorbet, marigold, thyme crumble, vanilla thyme whipped cream

+3€

Strawberry and Pistachio Cake

Diplomat cream and strawberry compote, pistachio ice cream

Coconut and Granny Smith Panna Cotta

Granola, cardamom marshmallow, coconut sorbet

Mature Cheese Platter

Tome de brebis, Sainte-maure-de-touraine, Camembert

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