neva
CUISINE

STARTER - MAIN OR MAIN - DESSERT 38€
STARTER - MAIN - DESSERT 45€

FIVE COURSE TASTING MENU
(AT DINNER, FOR THE WHOLE TABLE) 65€
WINE PAIRING 35€

TO SHARE 18€

Toasted focaccia, Cantabrian anchovies, crushed artichokes with basil, confit tomatoes

Sautéed Padrón peppers with smoked paprika, chipotle mayonnaise

STARTERS 13€

Perfect Egg 63°
Corn espuma, wilted onions, sobrasada and crispy tortilla

Madagascar Prawns with Lemongrass
Green Meat Radish, Guajillo Chilli Grapefruit, Shimeji Mushroom

Pointed Cabbage
Farm-raised pork belly, caccio e pepe condiment, meat jus with hazelnut oil

Flame-Seared Mackerel
Black radish, pink peppercorns, ajo blanco, black garlic condiment

MAINS 26€

Plancha Duck Breast
White Balsamic Beetroot,Tarragon,Anchovies, Pearl jus

Grilled Scorpionfish à la Plancha
Romanesco broccoli, horseradish cauliflower purée, lemon beurre blanc

Plancha Scallops
Salsify, quince pickles, barde sauce

Crispy Veal Sweetbreads Chef's speciality
Roasted Jerusalem artichoke, kale, hazelnuts, vin jaune emulsion **+12€**

Pork Chop Duroc 700 GR to Share for 2 people
Baby potatoes, Black garlic, Beetroot ,Jalapeño Béarnaise **+12€/p.p.**

DESSERTS & CHEESE 13€

Kafa Forest Lavazza Coffee Millefeuille
Light cream and coffee gel, chestnut cream and coffee ice cream

Deconstructed Chocolate Sphere (dark chocolate 65%) Chef's speciality **+3€**
Saffron-poached Pears, candied orange granola, soft orange cake, vanilla ice cream

Spiced rum Baba
Chai tea ganache, candied ginger, caramelized apples and ice cream

Hazelnut and Quince Financier
Hazelnut whipped cream, poached quinces, yuzu-tonka gel, gavotte tuile and yuzu 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 in the price. price in euros TTC

BEATRIZ Gonzalez