



Neva
CUISINE

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The Neva is no longer just a Russian river flowing through St. Petersburg. It's also this restaurant, set on the banks of the Rue de Saint-Pétersbourg and run by Beatriz Gonzalez.

Now a recognized venue for Parisian bistronomy, we offer creative, seasonal French cuisine, inspired by Mexican touches.

The decor is intimate and discreet, chic and sober, with dark parquet flooring, elegant banquettes and hanging lamps, and a 1900s bistro feel.



At the helm of Neva Cuisine (8th arrondissement) and Coretta (17th arrondissement), the most Parisian of Mexican chefs is finally reconnecting with her origins.

Beatriz Gonzalez grew up in her parents' two restaurants on the Mexican island of Cozumel. At the age of 18, she moved to France to attend the prestigious Institut Paul Bocuse, and fell in love with French gastronomy, which she transcends in her two Parisian establishments opened with her husband Matthieu Marcant.

Taco Mesa symbolizes a return to her roots for this daughter of Mexican restaurateurs.

PRIVATISATION OF THE RESTAURANT

You can book our restaurant any day of the week.

For lunch or dinner.

SURFACE	COCKTAIL CAPACITY	SIT-DOWN DINER CAPACITY	PRICE
80 m2	65	55	1500 €

N O S R E P A S

We cook with seasonal produce when it's at its tastiest, so the menu is subject to adjustment.

Your guests can choose from a choice of two starters, main courses and desserts. The kitchen can, of course, accommodate different diets and allergies. All we need is advance notice.

We accept any changes to the number of guests up to six hours before your arrival.

After this time, we reserve the right to charge for the menus of missing guests.

Sales price in euros, taxes and service included.

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MENU OPÉRA

AMUSE BOUCHE OF THE DAY

STARTER

Cucumber gaspacho

Gariguettes strawberry, feta, celery stalk slices, red onion pickles, mint oil

OR

Charolais Beef tartar

Fried onion, botarga, tartar sauce

MAIN

Pyrenean Trout medallion à la plancha

Zaatar pan-fried leafy carrots and chard, tailed caper, curcuma sabayon

OR

Law temperature Poultry Supreme

Leek tagliatelle with pesto, polenta cake, poultry juice

DESSERT

Yuzu hazelnut meteorite

Hazelnut cake, chocolate meringue, Earl Grey cream, poached yuzu, roasted hazelnut, yuzu sorbet

OR

Aloe vera - kiwi freshness

Soft almond cookie, aloe vera cube, herb pastry cream, lime segment, kiwi-vanilla sorbet

Possibility to replaced a dessert by the Tanea Chocolate Sphere SIGNATURE (+3€)

MIGNARDISE OF THE DAY

For the price of 50€

Extra old Cheese plate +12€



MENU NEVA

AMUSE BOUCHE OF THE DAY

STARTER

Green asparagus from Gard

Faisselle cheese from Ile-de-France,
lime, seaweed jam

OR

Sea Bream ceviche

Grapefruit supreme, pomegranate, trout eggs,
oxalis, coconut leche de tigre

MAIN

Fish of the day

Grilled white asparagus from Gironde,
tetragon, pan-fried button mushrooms,
Armorican sauce

OR

Crispy Veal Sweetbreads *signature*

Peppered artichoke, artichoke cream,
fallen wild garlic, Kalamata black olive
crumble, veal juice

DESSERT

Strawberry pepper and chili

Crispy tuile, strawberry-chili compote,
fresh strawberry, Sichuan siphon,
lime gel, lime sorbet

OR

Tanea chocolat sphere *signature*

Cocoa crunch, cocoa-orange crunch,
62% chocolate mousse, cocoa praline,
mucilage sorbet

MIGNARDISE OF THE DAY

For the price of 64€

Extra old Cheese plate +12€



TASTING MENU

The last creation of the Chef
Discovery tasting menu with six steps

AMUSE BOUCHE

FIRST STARTER
SECOND STARTER
FISH
MEAT
PRÉ-DESSERT
DESSERT

MIGNARDISE

For the price of 80€

Available only the night



THE WINE

TERROIR WINE FORFAIT

Our selection
of small, talented winemakers
1 Bottle of wine / 3 person,
Water and coffee a discrétion
28€ / person

according to availability and stock:

Saint Emilion
Medoc
Cairanne
Vouvray
Maranges
Rully

CUVÉE WINE FORFAIT

Our selection of renown appellation
1 bottle of wine / 3 person
Water and coffee a discrétion
38€ / person

according to availability and stock:

Châteauneuf du Pâpe
Saint Julien
Chablis 1er Cru
Saint-Joseph
Marsannay
Saint Romain

EXCEPTION WINE FORFAIT

Selection of the best vintages from
renowned winemakers
1 bottle of wine / 3 person
Water and coffee a discrétion
49€ / person

according to availability and stock:

Côte Rotie
Morey Saint Denis
Givry 1er Cru
Volnay 1er Cru
Saint Emilion Grand Cru
Condrieu

GLASS OF CHAMPAGNE BRUT PANNIER MILLÉSIME 2015 + 18€

DRINKS

FORFAIT CHAMPAGNE PANNIER

1 Bouteille / 3 persons
Water and coffee a discrétion
31€ / 3 persons

FORFAIT SOFT

Water and coffee a discrétion
15€ / person