Neva CUISINE

STARTER - MAIN OR MAIN - DESSERT	38€
STARTER - MAIN - DESSERT	45€
FIVE COURSE TASTING MENU (AT DINER, 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

Farm-Raised Pork Belly
Pointed cabbage, caccio e pepe condiment, meat jus with hazelnut oil

Sea Bream Carpaccio
Lacto Fermented kumquat, cherry, tomato vierge,crispy shallots

MAINS 26€

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

Delicately seared lean fish in brown butter
Romanesco brocoli, horseradish cauliflower purée, lemon beurre blanc

Plancha Red Scorpion Fish
Paimpol coco beans, red belle peppers saffron tomatoes reduction

Crispy Veal Sweetbreads Chef's speciality
Rosasted salsify, kale, greengage plum pickles, meat jus **+12€**

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

DESSERTS & CHEESE 13€

Marinated White Grapes and White Grape Sorbet
Yogurt ganache, Savoie sponge cake

Deconstructed Chocolate Sphere(dark chocolate 65%) Chef's speciality **+3€**
Sollies Figs with Balsamic, Rosemary Gel, Walnut Granola, Honey Chantilly and Fromage Blanc Sorbet

Spiced rhum Baba
Chaï tea ganache, candied ginger, caramelized apples and ice cream

Mirabelle Plum Tart, Almandine styl
Fresh cream, mirabelle plum sorbet and cinnamon

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.