

Neva

CUISINE

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| 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

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| Tortellini cocoa Shavings of bottarga, button mushrooms, Jerusalem artichoke espuma | 14€ |
| Ankimo monkfish liver Daikon radish, cauliflower, kombu, smoked eel dashi | 14€ |
| Crab rilette Celery ribbons, broccoli tops, pistachio, avocado mayonnaise, yuzu kosho | 14€ |
| White asparagus from the Loire Valley Elderflower yoghurt, pomelo segments with star anise sugar, kasha | 14€ |
| Burgundy snails with garlic Roasted and creamed parsnips, wild garlic pickles, parsley breadcrumbs, parsley oil | 14€ |

MAIN

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| Fish of the day Roasted potatoes, Brussels sprouts, sorrel, smoked butter sabayon sauce | 32€ |
| Trout steak a la plancha Green asparagus from the Gers, quinoa with pesto and wild garlic, herb cream, ricotta cheese | 32€ |
| Chicken supreme with low-temperature blue paws Peppered artichokes, pan-fried gnocchi, melilot supreme sauce | 32€ |
| Crispy Veal Sweetbreads <i>chef's speciality (+9€ in the menu)</i> Salsify kimpira, pan-fried oyster mushrooms and shiitake, veal jus | 41€ |
| Txogitxu rib steak - To share for 2 people (+10€ in the menu) Beer-braised red cabbage, glazed rutabaga, blue cheese sauce | 42€ |

DESSERT & CHEESE

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| Yogurt, ginger, shiso Shortbread biscuit, yoghurt ganache, candied ginger, green shiso juice, yoghurt sorbet | 13€ |
| Unstructured chocolate sphere with almond, hazelnut and lemon "Tanea 43%" <i>chef's speciality (+3€ in the menu)</i> Almond crisp, hazelnut softness, candied lemon, vanilla chantilly, lemon sorbet | 15€ |
| Orange blossom French toast Pecan praline, fresh pears, Earl Grey ice cream | 13€ |
| Citrus tartlet Sweet pastry, mandarin cream, kalamansi gel, candied kumquat, chamomile ice cream | 13€ |
| Mature cheese platter Crottin de chavignol, fontin, livarot, apple cardamom condiment | 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