

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, pata negra ham, brocoletti-jalapeño pepper pesto

Oyster leaves, smoked sardines, guajillo pepper mayonnaise

STARTERS

13€

Kombujime Mackerel Tartare

Wakame seaweed, charred Chinese cabbage, sesame condiment, jalapeño pepper condiment

Warm Empress Pearl Oyster No. 3

Roasted crosnes, granny smith apple, red cabbage and celeriac consommé

Perfect Egg 63°

Potato espuma, pork soubressade, paprika-marinated radishes

Duck Foie Gras

Lacto-fermented leek, honey vinaigrette, orange chutney, toasted brioche, passion fruit jelly

MAINS

26€

Shredded Venison Shoulder

Mirror sauce, parsnips, black radish, tuberous chervil, wilted sorrel

Skate Wing Meunière Style

Salt-crusted beets, celeriac, swiss chard, grapefruit vierge sauce

Seared Scallops from Saint-Brieuc

Lobster sauce with Cognac, flame-roasted salsify, einkorn wheat with lemon

+5€

Crispy Veal Sweetbreads Chef's speciality

Pressed pumpkin, caramel-anchovy condiment, veal jus with red curry

+12€

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

Roasted root parsley, mushrooms with red wine vinegar, sorrel, brown butter sabayon, mushroom jus

+19€/p.p.

DESSERTS & CHEESE

13€

Floating island

Brunoise and pineapple & parsley sorbet, Gavotte tuile

Deconstructed Chocolate Sphere(dark chocolate 70%) Chef's speciality

Mint sorbet, candied lemon, menthol whipped cream

+3€

Crêpes Suzette Roll

Orange blossom ganache, Grand Marnier ice cream

Almond Tartlet

Coffee praline, almond and wildflower honey ice cream

Mature cheese platter

Tomme de brebis Pierucci, Comte, Rocamadour

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