

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, lomo iberico, brocoletti-jalapeño pepper pesto

Oyster leaves, smoked sardines, guajillo pepper mayonnaise

STARTERS

13€

Duck Foie Gras

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

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

Scallop Tiradito

Peruvian oca, kumquat, roasted pistachios, coriander-lime sauce, lemon thyme oil

MAINS

26€

Roasted Veal Rump

Parsnips, black radish, wilted sorrel, meat jus with cranberries

Skate Wing Meunière Style

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

Griddled Scorpionfish

Roasted cauliflower, confit shallots, romesco sauce, black garlic emulsion, romanesco

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

Pineapple & parsley sorbet and brunoise, gavotte tuile

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

Mint sorbet, candied lemon, menthol whipped cream

+3€

Vanilla Cloud

Mango tartare, lemon rice crisp, tonka ice cream

72% Chocolate Namelaka

Olive oil shortbread and chiffon cake, lemon caviar, chocolate sorbet

Mature cheese platter

Abondance, Crottin de Chavignol, 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.