



*Neva*  
CUISINE



# Neva

## CUISINE

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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# COCKTAIL PARTY FORMAT

Composed of a selection of salty bites and sweet bites

5 SALTY BITES  
AND  
3 SWEET BITES

At a cost of €50 /  
person

8 SALTY BITES  
AND  
4 SWEET BITES

At a cost of €80 /  
person

Available only when the restaurant is privatized.

We can adapt the number and type of appetizers.

Don't hesitate to ask when booking.





# M E N U O P É R A

## A M U S E B O U C H E O F T H E D A Y

### S T A R T E R

#### **Smoked Beef Faux-filet**

Watercress green curry condiment, broccoli,  
black radish, shallot pickles

**OR**

#### **Ceviche of Line-caught yellow Pollack fish**

Cauliflower, bottarga, yuzu gel,  
leche de tigre

### M A I N

#### **Fish of the day**

Risotto, candied fennel,  
glazed baby carrots, bisque emulsion

**OR**

#### **Blue Legged Poultry supreme**

Pan-fried gnocchi and mushrooms, pesto,  
corn mousse with basil, poultry juice

### D E S S E R T

#### **Caramel Apple**

Puff pastry, apples with cider, Java  
pepper ganache, verjuice gel,  
rosemary ice cream

**OR**

#### **Baba with Quince, elderflower and yuzu**

Baba soaked in elderflower, poached quince,  
yuzu gel, honey chantilly,  
marigold petal ice cream

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

## M I G N A R D I S E O F T H E D A Y

For the price of 46€

Extra old Cheese plate +12€



# M E N U N E V A

## A M U S E B O U C H E O F T H E D A Y

### S T A R T E R

**Duck breast marinated in pepper**  
Butternut squash, candied grapefruit,  
soy vinaigrette

**OR**

**White Pearl Oysters n°3**  
Jerusalem artichoke, crushed hazelnuts,  
lemon caviar, hazelnut emulsion

### M A I N

**Scallops à la plancha**  
Roasted parsnip, kasha, parsnip cream,  
coral-coffee Kaffa emulsion

**OR**

**Crispy Veal Sweetbreads** *signature*  
Turnips and grapes glazed with rosemary,  
celery purée, veal juice

### D E S S E R T

**Pistachio, matcha and tangerine**  
Pistachio cake, pistachio-matcha ganache,  
dried apricot granola, tangerine gel,  
tangerine sorbet

**OR**

**Chocolate Sphere** *signature*  
Madagascar 43% milk chocolate crumble,  
peanut cookies, cocoa nib chantilly,  
peanut ice cream

## M I G N A R D I S E O F T H E D A Y

For the price of 58€

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  
DESSERT

MIGNARDISE

For the price of 65  
Available only the night  
€





# THE WINE

## T E R R O I R   W I N E   F O R F A I T

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

## C U V É E   W I N E   F O R F A I T

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

## E X C E P T I O N   W I N E   F O R F A I T

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 1<sup>er</sup> Cru  
Volnay 1<sup>er</sup> Cru  
Saint Emilion Grand Cru  
Condrieu

G L A S S   O F   C H A M P A G N E   +   1 6 €



# D R I N K S

## F O R F A I T   C H A M P A G N E

Glass of champagne  
**18€ / person**

## F O R F A I T   S O F T

Water, soft and coffee a discrétion  
**15€ / person**

## F O R F A I T   E A U X / C A F É S

Water and coffee a discrétion  
**10€ / person**