

Neva CUISINE

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

Foie Gras terrine marbled with black sesame (+3€ in the menu) Toasted brioche with brown butter, honeylime condiment	17€
Oeuf parfait Bio 63° Squash puree, ginger squash praline, Thai basil emulsion	14€
Beef tataki Winter radish marinated with yuzu juice, grated horseradish	14€
Gyoza ravioli Beef brisket, smoked eel, chilli sauce	15€
Stuffed Rigatoni Truffle white ham, beaufort cheese, Mornay sauce, poultry juice	15€

MAIN

Roasted Skatefish wing (+3€ in the menu) Pan-fried cauliflower with garlic, fallen tetragon, Grenobloise sauce	36€
Fish of the day Arborio risotto, roasted celery, lemon condiment, safran emulsion	32€
Roasted Duck breast Red beet glazed with basil and cinnamon, poultry juice	32€
Crispy Veal Sweetbreads <i>chef's speciality (+9€ in the menu)</i> Braised chicory, carrot purée with kalamansi, gingerbread, veal juice	41€
Txogitxu Entrecôte - To share for 2 people (+10€ in the menu) Falling cabbage, pan-fried grenaille potatoes, potato mousseline, béarnaise sauce	42€/pers

CHEESE & DESSERT

Matured cheese plate Gratte-paille, Bethmale, farm Goat cheese, apple and cider vinegar jam	13€
Exotic Entremet Steamed ginger biscuit, mango gel, cardamom-yogurt cream, lime espuma, yuzu sorbet	13€
100% Chocolate Sphere <i>chef's speciality (+3€ in the menu)</i> Cocoa crunch, cocoa-orange crunch, 62% chocolate mousse, cocoa praline, mucilage sorbet	15€
Winter Madeleine Carrot honey madeleine, pollen, chestnut cream, poached sudachi, crispy tuile, mandarin sorbet	13€
« Espresso Martini » Tiramisu Vanilla sponge, coffee liqueur, espresso martini espuma, lemon granita, mascarpone cream	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