

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€

Veal Tartare

Bonito cream, oyster foam, passion fruit

Brioche Bread Soaked with Prawns

Citrus broth, smoked avocado cream, pearl onions

Perfect Egg 63°

Wild mushrooms, wild garlic emulsion, parsley

Octopus Tiradito

Peruvian oca, kumquat, roasted pistachios, coriander-lime sauce

MAINS

26€

Slow-cooked Duroc pork rack

Baby potatoes, Munster foam, parsley-apricot condiment, toasted hazelnuts, buckwheat crumble

Skate Wing Meunière Style

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

Griddled Scorpionfish

Roasted cauliflower, confit shallots, pipián, black garlic, 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

Baby potatoes, mushroom sabayon, parsley-apricot condiment, toasted hazelnuts, buckwheat crumble

+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.