

# Neva

## CUISINE

STARTER - MAIN OR MAIN - DESSERT

39€

STARTER - MAIN - DESSERT

48€

FIVE COURSE TASTING MENU

(AT DINER, FOR THE WHOLE TABLE)

65€

WINE PAIRING

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

### Scallop 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

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.