



*Neva*  
CUISINE

# Neva

## CUISINE

La Neva is no longer just a Russian river flowing through Saint Petersburg. It is also this restaurant, located on Rue de Saint-Pétersbourg and run by Beatriz Gonzalez.

Now recognized in the Parisian bistronomic scene, we offer seasonal and creative French cuisine inspired by Mexican touches.

In terms of décor, you enter an intimate and discreet universe, chic and understated: dark wood floors, elegant banquettes and lighting, with a 1900s bistro spirit.



At the helm of the restaurants Neva Cuisine (8th arrondissement) and Coretta (17th arrondissement), the most Parisian of Mexican chefs is finally reconnecting with her roots.

Beatriz Gonzalez grew up in her parents' two restaurants on the island of Cozumel in Mexico. At 18, she moved to France to join the highly prestigious Institut Paul Bocuse, where she fell in love with French gastronomy—now elevated in her two Parisian establishments opened with her husband, Matthieu Marcant.

Taco Mesa therefore symbolizes a return to her roots for this daughter of Mexican restaurateurs.

# PRIVATE HIRE

You can privatize our restaurant every day of the week.

For lunch or dinner.

SURFACE	COCKTAIL CAPACITY	SIT-DOWN DINER CAPACITY	PRIVATE RESTAURANT PRIZE
80 m2	65	55	1500 €

# OUR DINING OFFER

We cook with seasonal products at the moment when they are at their most flavorful; therefore, the menu is subject to change.

Your guests will choose on-site from two options for starters, main courses, and desserts. The kitchen can, of course, accommodate different dietary requirements and allergies. We simply ask to be informed in advance.

We accept any changes to the number of guests up to 24 hours before your arrival. After this deadline, we reserve the right to charge for the menus of absent guests.

All our prices are inclusive of tax and service.

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# COCKTAIL 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.

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# MENU OPÉRA

## AMUSE BOUCHE DU MOMENT

### ENTRÉE

#### **Perfect Egg 63°**

Wild mushrooms, wild garlic, parsley

OU

#### **Octopus Tiradito**

Cucumber, kumquat, toasted pistachios, coriander-lemon sauce, granny smith apples

### PLAT

#### **Carré de Cochon cuit à Basse Température**

Baby potatoes, Munster cheese, apricot and parsley condiment, toasted hazelnuts, buckwheat crumble

OU

#### **Griddled Scorpionfish**

Roasted coliflowers, pipián sauce, black garlic, romanesco

### DESSERT

#### **Floating Island**

Pinneapple-Parsley salad and sorbet, gavotte cracker

OU

#### **Vanilla Cloud**

Mango tartar, lime crisps, tonka ice cream

Chef's Specialty: Chocolate Sphere (+3€)

## MIGNARDISE DU MOMENT

Price: €48

Aged cheese portion supplement: 13€



# MENU NEVA

## AMUSE BOUCHE DU MOMENT

### ENTRÉE

#### **Veal Tartare**

Katsobushi cream, oyster foam, passion fruit

**OU**

#### **Octopus Tiradito**

Cucumber, kumquat, toasted pistachios, coriander-lemon sauce, granny smith apples

### PLAT

#### **Griddled Scorpionfish**

Roasted coliflowers, pipián sauce, black garlic, romanesco

**OU**

#### **Crispy Veal Sweetbreads** Chef's Speciality

Glazed carrots, soja and caramel shitake mushrooms, tom kha kay, blood orange gel, veal jus

### DESSERT

#### **Chocolate Sphere** Chef's Specialty

Mint sorbet, confie lemon, mint whipped cream

**OU**

#### **Floating Island**

Pineapple-Parsley salad and sorbet, gavotte cracker

## MIGNARDISE DU MOMENT

Price: €58

Aged cheese portion supplement: 13€



# TASTING MENU

The last creation of the Chef  
Discovery tasting menu with six steps

AMUSE BOUCHE

FIRST STARTER

SECOND STARTER

FISH MAIN COURSE

MEAT MAIN COURSE

DESSERT

MIGNARDISE

Price: €65

Available only in the evening



# WINE

## TERROIR WINE PACKAGE

Our selection  
of small, talented winemakers  
1 Bottle of wine / 3 p e r s o n ,  
Water and coffee a discrétion  
**28€ / person**

according to availability and stock:

Saint Emilion  
Medoc  
Cairanne  
Vouvray  
Maranges  
Rully

## CUVÉE WINE PACKAGE

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  
Santenay  
Saint Romain

## EXCEPTION WINE PACKAGE

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 1er Cru  
Volnay 1er Cru  
Grand Cru de Graves  
Saint Emilion Grand Cru  
Condrieu

LANSON Brut Champagne glass + 18€ p.p.