

Neva

CUISINE

STARTER - MAIN OR MAIN - DESSERT 44 €

STARTER - MAIN - DESSERT 52 €

TASTING MENU SIX STEPS 84 €

AT DINER, FOR THE WHOLE TABLE

WINE PAIRING 45 €

14 €

STARTERS

Arancini with truffle

Melanosporum truffle, stracciatella, lamb's lettuce shoots

Ankimo monkfish liver

Daikon radish, cauliflower, kombu, smoked eel dashi

Beechwood-smoked duck breast

Shallot pickles pickles, juniper condiment, mustard seed, dill oil

Morels in a cream sauce

Tombée of chard, chop of chard marinated in lemon, hazelnut

MAIN

30 €

Fish of the day

Yellow curry with green lentils, carrots, shiitake mushrooms, coconut emulsion

+2€

Trout steak a la plancha

Green asparagus from the Gers, quinoa with pesto and wild garlic, ricotta cheese, herb cream

Chicken supreme with low-temperature blue paws

Peppered artichokes, pan-fried gnocchi, melilot supreme sauce, savagnin gel

Crispy Veal Sweetbreads *chef's speciality*

Pan-fried Landes white asparagus, kimchi, cashew nuts, virgin apple-tarragon sauce, veal juice

+11€

Txogitxu rib steak - To share for 2 people

Vegetable jardiniere with Béarnaise sauce

+12€

DESSERT & CHEESE

14 €

Vacherin, strawberry gariguette, basil, yuzu

Yogurt ganache, steamed cookie, matcha meringue, basil yuzu juice, strawberry sorbet

Unstructured chocolate sphere Dubai-style, *chef's speciality* (+3€ in the menu)

Milk chocolate pistachio angel hair crisp, chocolate crumble, vanilla mousse, pistachio ice cream

+2€

Orange blossom French toast

Pecan praline, fresh pears, Earl Grey ice cream

Rhubarb, spring honey, cocoa mucilage

Crunchy tile, honey madeleine cookie, rhubarb jelly, poached rhubarb, mucilage sorbet

Mature cheese platter

Sheep's milk cheese, fontin, époisse, apple cardamom condiment

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