



*Neva*  
CUISINE

# Neva

## CUISINE

The Neva is no longer just a Russian river flowing through St. Petersburg. It's also this restaurant, set on the banks of the Rue de Saint-Pétersbourg and run by Beatriz Gonzalez.

Now a recognized venue for Parisian bistronomy, we offer creative, seasonal French cuisine, inspired by Mexican touches.

The decor is intimate and discreet, chic and sober, with dark parquet flooring, elegant banquettes and hanging lamps, and a 1900s bistro feel.



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

Beatriz Gonzalez grew up in her parents' two restaurants on the Mexican island of Cozumel. At the age of 18, she moved to France to attend the prestigious Institut Paul Bocuse, and fell in love with French gastronomy, which she transcends in her two Parisian establishments opened with her husband Matthieu Marcant.

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

# PRIVATISATION OF THE RESTAURANT

You can book our restaurant any day of the week.

For lunch or dinner.

SURFACE	COCKTAIL CAPACITY	SIT-DOWN DINER CAPACITY	PRICE
80 m2	65	55	1500 €

# N O S R E P A S

We cook with seasonal produce when it's at its tastiest, so the menu is subject to adjustment.

Your guests can choose from a choice of two starters, main courses and desserts. The kitchen can, of course, accommodate different diets and allergies. All we need is advance notice.

We accept any changes to the number of guests up to six hours before your arrival.

After this time, we reserve the right to charge for the menus of missing guests.

Sales price in euros, taxes and service included.

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# MENU OPÉRA

## AMUSE BOUCHE OF THE DAY

### STARTER

#### **Burrata from Puglia**

Gariguetta strawberry, pink mizuna,  
sesame vinaigrette

**OR**

#### **Green Zebra tomato**

Kiwi, cucumber, tailed caper, umibudo,  
basil gel

### MAIN

#### **Roasted Codfish medallion**

Z Cauliflower curry, fallen tatsoi, banana-  
curry condiment, coconut emulsion

**OR**

#### **Francilien Pork filet mignon**

Peas à la française, peas cream with  
horseradish, lettuce, poultry juice

### DESSERT

#### **Strawberry grapefruit and Campari**

Cylinder of sweet pastry, Campari  
cream, Campari-grapefruit coulis,  
grapefruit gel, strawberry sorbet

**OR**

#### **Olive oil Pavlova**

Meringue, mascarpone cream, peas, lime gel,  
fresh herb and olive oil sorbet, pistachio ice  
cream

Possibility to replaced a dessert by the Tanea Chocolate Sphere SIGNATURE (+3€)

## MIGNARDISE OF THE DAY

For the price of 50€

Extra old Cheese plate +12€



# MENU NEVA

## AMUSE BOUCHE OF THE DAY

### STARTER

#### **Brioche garlic bread**

FSpanish style pan-fried razor shell,  
cherry tomato, chorizo, poultry juice

**OR**

#### **Pan-fried Foie-gras**

Red beet glazed with vinegar,  
candied rhubarb

### MAIN

#### **Cuttlefish à la plancha**

Camus artichoke, cuttlefish ink risotto,  
bagna cauda sauce

**OR**

#### **Crispy Veal Sweetbreads** *signature*

Chermoulah marinated eggplant,  
bulgur tabbouleh, veal juice

### DESSERT

#### **Rhubarb, elderflower and hibiscus**

Puff pastry, almond and sumac cream,  
poached rhubarb with elderflower,  
hibiscus gel, rhubarb sorbet

**OR**

#### **Tanea chocolat sphere** *signature*

Soft chocolate biscuit, cocoa crumble,  
vanilla chantilly, bergamot gel,  
raspberry sorbet

## MIGNARDISE OF THE DAY

For the price of 64€

Extra old Cheese plate +12€



# TASTING MENU

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

AMUSE BOUCHE

FIRST STARTER  
SECOND STARTER  
FISH  
MEAT  
PRÉ-DESSERT  
DESSERT

MIGNARDISE

For the price of 80€

Available only the night



# THE WINE

## TERROIR WINE FORFAIT

Our selection  
of small, talented winemakers  
1 Bottle of wine / 3 person,  
Water and coffee a discrétion  
**28€ / person**

according to availability and stock:

Saint Emilion  
Medoc  
Cairanne  
Vouvray  
Maranges  
Rully

## CUVÉE WINE FORFAIT

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  
Marsannay  
Saint Romain

## EXCEPTION WINE FORFAIT

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  
Saint Emilion Grand Cru  
Condrieu

GLASS OF CHAMPAGNE BRUT PANNIER MILLÉSIME 2015 + 18€



# DRINKS

## FORFAIT CHAMPAGNE PANNIER

1 Bouteille / 3 persons  
Water and coffee a discrétion  
**31€ / 3 persons**

## FORFAIT SOFT

Water and coffee a discrétion  
**15€ / person**