

Neva CUISINE

STARTER - MAIN OR MAIN - DESSERT	44 €
STARTER - MAIN - DESSERT	52 €
TASTING MENU SIX STEPS AT DINER, FOR THE WHOLE TABLE WINE PAIRING	84 € 45 €

STARTERS

Charentais melon with balsamic vinegar Fourme d'ambert, sorrel, basil	13€
Red bell pepper gazpaccio Feta cheese, celery shavings, smoked almonds	14€
Pugliese straciatella Peach marinated in saffron, homemade bottarga, cashew nuts	13€
« Poireau vinaigrette » Parmesan, lemon, anchovy mayonnaise	14€

MAIN

Trout a la plancha Pan-fried carrots, trout roe, burnt grapefruit condiment, kombu beurre blanc	32€
Low-temperature Basque Pork loin Fregola sarda cremosa, chard, roasted Solliès figs, poultry juice	32€
Crispy Veal Sweetbreads <i>chef's speciality (+9€ in the menu)</i> Roasted eggplant, miso-glazed baby onions, veal juice	41€
Txogitxu Entrecôte - To share for 2 people (+10€ in the menu) Red cabbage coleslaw with tarragon, watercress, Béarnaise sabayon	42€/pers

CHEESE & DESSERT

Matured cheese plate Mimolette vieille Beffroi 12 months, Ossau-Iraty, Abondance, apple and caramel condiment	13€
57% Legato Chocolate Sphere <i>chef's speciality (+3€ in the menu)</i> Poached pears, vanilla and tonka crumble, chocolate crumble, vanilla ice cream	15€
Mirabelle plums with bergamot Marinated mirabelles, almond streusel, mirabelle cream, bergamot gel, Timut pepper ice cream	13€
Peach, beer and buckwheat Hops and buckwheat galette, fresh peaches, honey tuile, hop mousse, barley malt sauce, dark beer ice cream	13€

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