Neva
CUISINE

STARTERS

Tortellini cocoa
Shavings of bottarga, button mushrooms, Jerusalem artichoke espuma — **14€**

Ankimo monkfish liver
Daikon radish, cauliflower, kombu, smoked eel dashi — **14€**

Smoked duck breast
Beet carpaccio, spring onion pickles, chervil, juniper oil — **14€**

White asparagus from the Loire Valley
Elderflower yoghurt, pomelo segments with star anise sugar, kasha — **14€**

Burgundy snails with garlic
Roasted and creamed parsnips, wild garlic pickles, parsley breadcrumbs, parsley oil — **14€**

MAIN

Fish of the day (+3€ in the menu)
Roasted potatoes, Brussels sprouts, sorrel, smoked butter sabayon sauce — **35€**

Trout steak a la plancha
Green asparagus from the Gers, quinoa with pesto and wild garlic, herb cream, ricotta cheese — **32€**

Chicken supreme with low-temperature blue paws
Peppered artichokes, pan-fried gnocchi, melilot supreme sauce — **32€**

Crispy Veal Sweetbreads *chef's speciality* (+9€ in the menu)
Salsify kimpira, pan-fried oyster mushrooms and shiitake, veal jus — **41€**

Txogitxu rib steak – To share for 2 people (+10€ in the menu)
Beer-braised red cabbage, glazed rutabaga, blue cheese sauce — **42€**

DESSERT & CHEESE

Yogurt, ginger, shiso
Shortbread biscuit, yoghurt ganache, candied ginger, green shiso juice, yoghurt sorbet — **13€**

Unstructured chocolate sphere with almond, hazelnut and lemon "Tannea 43%" *chef's speciality* (+3€ in the menu)
Almond crisp, hazelnut softness, candied lemon, vanilla chantilly, lemon sorbet — **15€**

Orange blossom French toast
Pecan praline, fresh pears, Earl Grey ice cream — **13€**

Citrus tartlet
Sweet pastry, mandarin cream, kalamansi gel, candied kumquat, chamomile ice cream — **13€**

Mature cheese platter
Crottin de chavignol, fontin, livarot, apple cardamom condiment — **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