



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.

Neva
CUISINE

COCKTAIL PARTY 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.



MENU OPÉRA

AMUSE BOUCHE OF THE DAY

STARTER

Smoked Beef Faux-filet

Watercress green curry condiment, broccoli,
black radish, shallot pickles

OR

Ceviche of Line-caught yellow Pollack fish

Cauliflower, bottarga, yuzu gel,
leche de tigre

MAIN

Fish of the day

Risotto, candied fennel,
glazed baby carrots, bisque emulsion

OR

Blue Legged Poultry supreme

Pan-fried gnocchi and mushrooms, pesto,
corn mousse with basil, poultry juice

DESSERT

Caramel Apple

Puff pastry, apples with cider, Java
pepper ganache, verjuice gel,
rosemary ice cream

OR

Baba with Quince, elderflower and yuzu

Baba soaked in elderflower, poached quince,
yuzu gel, honey chantilly,
marigold petal 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

Duck breast marinated in pepper
Butternut squash, candied grapefruit,
soy vinaigrette

OR

White Pearl Oysters n°3
Jerusalem artichoke, crushed hazelnuts,
lemon caviar, hazelnut emulsion

MAIN

Scallops à la plancha
Roasted parsnip, kasha, parsnip cream,
coral-coffee Kaffa emulsion

OR

Crispy Veal Sweetbreads *signature*
Turnips and grapes glazed with rosemary,
celery purée, veal juice

DESSERT

Pistachio, matcha and tangerine
Pistachio cake, pistachio-matcha ganache,
dried apricot granola, tangerine gel,
tangerine sorbet

OR

Chocolate Sphere *signature*
Madagascar 43% milk chocolate crumble,
peanut cookies, cocoa nib chantilly,
peanut ice cream

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 + 16€

DRINKS

FORFAIT CHAMPAGNE

Glass of champagne

18€ / person

FORFAIT SOFT

Water, soft and coffee a discrétion

15€ / person

FORFAIT EAUX / CAFÉS

Water and coffee a discrétion

10€ / person