

Spring brève

White Asparagus

Savagnin and yellow wine

Asparagus as if kissed by the Jura sun: tender, lightly intoxicated with Savagnin, lifted by spring peas that snap with freshness. The Vin Jaune emulsion? A cloud with purpose.

Hanger steak tartare

Shoestring Potatoes with Smoked Chili

Hand-cut like a well-kept secret, seasoned just enough to quicken the pulse. A tartare that shimmers, with crisp matchstick fries to kindle the flame — gently, elegantly.

Lemon Floating Island

Praline and Vanilla-Hazelnut

A lemon-scented cloud lingering over a sea of vanilla-hazelnut. Praline and candied lemon slip in softly: you trust its lightness... and surrender without resistance.

The Breve's wine by the glass :

Côtes du Jura « La Vouivre » Domaine des Carlines 2020 – 17 €