

Toscany Breve

Chilled pea soup, parmesan ice cream

Strawberries with bergamot oil

The curtain rises on a velvety soup of fresh green peas, a veritable Harlequin's cloak: glazed onion, a hint of bergamot oil, delicate marigold gel, a touch of strawberry, and a sprinkle of Parmesan. "Tuscany has never lost the art of soup," wrote Giono.

Fillet of Atlantic Pollock

Seasonal vegetables, Jean Vignard Sauce

A noble fish with pearly, crisp flesh, a fillet of Atlantic pollock stands proudly upon a base of tomatoes and robust mustard, lifted by capers and lemon. A few crunchy seasonal vegetables serve as a reminder that in Italy, Nature herself is an artist.

Panna Cotta,

Intense dark berries

A delicate panna cotta draped in blackberries and blueberries, deep dark fruits, like a diva in dark velvet taking her final bow: slightly tragic, infinitely alluring.

The Breve's wine by the glass :

Bourgogne Aligoté "Les Creusottes", Domaine Gérard Julien 2023 - 16 €