

Counter-side conversations, curtain up

**Soft-boiled farm egg, parsley oil mayonnaise,
Lyon rosette salami jelly, warm croutons and watercress**

The soft-boiled egg meets Lyon rosette salami in a delicate jelly, lifted by parsley and watercress. Warm croutons add texture and are perfect for dipping.

**Braised pike-perch, blue fish garum meurette,
Intense parsley coulisn roquefort butter and
vignerons' salad**

The braised pike-perch meets the character of Roquefort in a meurette sauce enhanced with garum. Parsley and vigneron's salad bring freshness, creating a dialogue between river, vineyard and pasture.

Iced Bresse cream
Modern kumquat confit and cloud-like meringue

Bresse cream in its freshest expression: iced, smooth and uncompromising. A regional delicacy that remains light and delicate.

The Breve's wine by the glass

Crozes-Hermitage Blanc "Guer-Van", Yannick Alléno and Michel Chapoutier 2024 - 16€