Brèves at the Counter, Opening Menu

White Kohlrabi Soup with Walnut Oil
Pears and Ceps, Dusted with Mushroom "Tobacco"

This humble vegetable is transformed into a silky, velvety soup, finished with a drizzle of walnut oil. Tender pears and ceps, delicately dusted with mushroom "tobacco", bring sweetness and the earthy aromas of the forest floor. A taste of autumn to begin…

Mieral Guinea Fowl Fricassée,
Jean Ducloux Style

Mieral guinea fowl from Bresse, prepared as a fricassée in the style of Jean Ducloux of Tournus: a velvety cream sauce, carefully bound, with tender, meltingly soft meat.

Crispy Lemon and Yuzu Tartlet
Chilled with Crystallised Herbs

A delicate, crisp pastry filled with almond cream and adorned with lime segments, those little bursts of tangy freshness heralding the arrival of citrus season. Fresh and crystallised herbs evoke a final memory of the summer garden.
A touch of freshness in the heart of autumn.

A glass with the Brèves – 12€
Crozes-Hermitage Blanc « Le Jardin », Domaine du Vieux Mûrier 2024

55€