

Sève



SOUS L'ÉCORCE*

TASTING MENU

A LIVING, EVOLVING CUISINE

At Sève, the menu unfolds with the rhythm of the meal.

"Beneath the Bark" is a journey shaped by the seasons, foraging, fermentation and the living world. Each course evolves according to the harvests, the inspirations of the moment and the ingredients that the Jura brings to the kitchen.

Nicolas Zugno's cuisine has developed freely, beyond conventional paths, through observation, experimentation and a deep respect for ingredients. This instinctive approach gives rise to a deeply personal culinary expression, where plants, juices, extractions and transformations take centre stage.

Here, time, silence and the rhythm of the meal are an integral part of the experience.



SOUS L'ÉCORCE

80 €

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SOUS L'ÉCORCE - AFFINÉ

90 €

Each gesture seeks to nurture a balance between the land, the living world and the table. An ongoing dialogue, essential to the responsible approach that lies at the heart of what we do.

Allowing time to reveal what truly matters.



MAISON ZUGNO - JURA

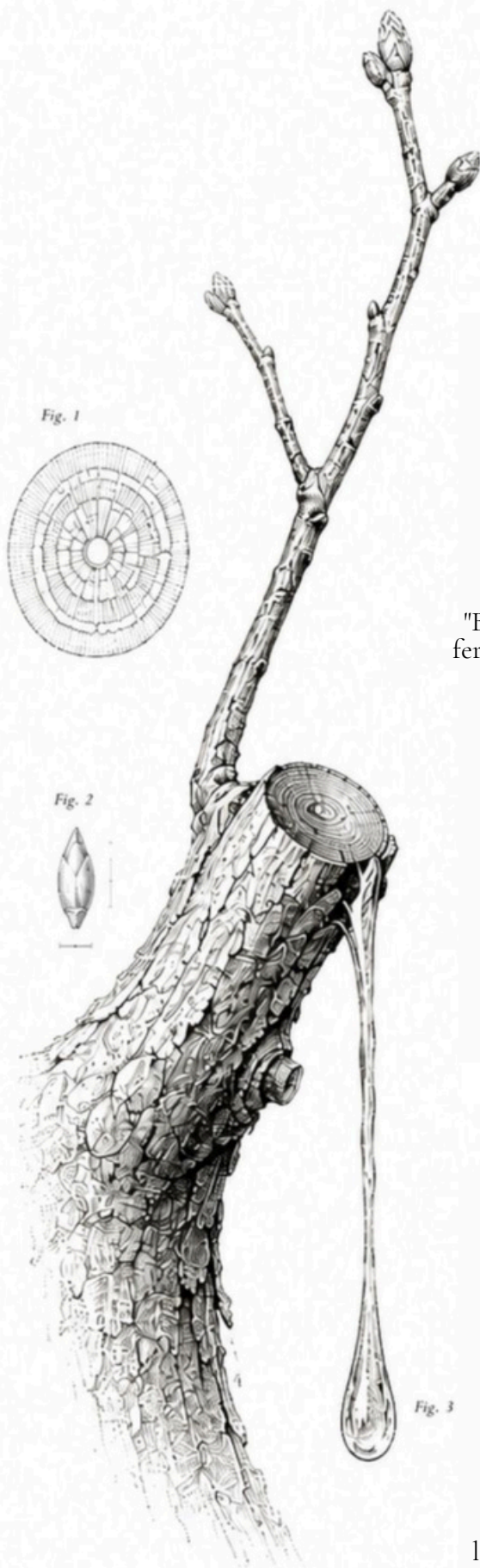


Fig. 1

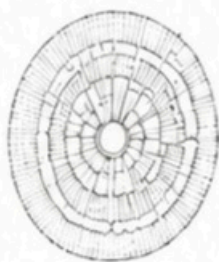


Fig. 2



Fig. 3



Fig. 1 Coupe transversale de tronc — Érable

Fig. 2 Bourgeon — Hêtre

Fig. 3 Goutte de sève printanière

*Beneath the bark