



Hostellerie
du Pas de l'Ours

Take away menu

BY FRANCK REYNAUD

The starters

Duck foie gras marinated in Armagnac
per kilo Sfr. 220.-

Smoked and marinated
Scottish salmon
with herbs and citrus fruits
the portion of 100gr Sfr. 18.-

Soup with seasonal vegetables
the portion Sfr. 10.-

The main courses

Dishes prepared by our brigade, ready to be reheated

————— Meat —————

Chicken supreme with foie gras
Sfr. 32.-

————— Fish —————

Wild sea bass, sea bream,
turbot, sole
Whole fish, prepared
or in ready-to-cook fillets
Price per kg (daily rate)

Poached prawns with mild curry
and venere rice
Sfr.30.-



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The side dishes

Fresh homemade pasta (to cook)
Tomato sauce, basil
per portion Sfr. 15.-

Mashed potatoes
with half-salted butter
and Gruyère cream
per portion Sfr. 15.-

Barigoule of seasonal vegetables
per 100g Sfr. 15.-

Sauce (fish)
Sfr. 12.-

Bread

Homemade bread
Sfr. 6.- per piece

Desserts

Cakes and birthday cakes
"Taste as agreed with the chef".
per portion Sfr. 10.- (minimum 4 portions)

Minestrone of seasonal fruits
with Tahitian vanilla
per portion Sfr. 15.-

Dark chocolate mousse "70%" per portion
Sfr. 12.- (minimum 4 portions)

Snacks

Lemon cake
400g per portion Sfr. 10.-

Price offer on request
Reservation at least 24 hours in advance
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