


The Bistrot des Ours Menu in take away

Starters

 *«Sucrine» lettuce heart with herbs and
Roasted cereals seeds
Sfr. 18.-*

*Green Bean vinaigrette, chickpea and
Crispy Sot-l'y-laisse with toasted pine nuts
Sfr. 22.-*

*Tartar of Féra from Morat Lake
Peas and pink radishes
Sfr. 25.-*

*Ceviche of gamberi, baby Sprouts and chlorophyll
Potato foccacia and roasted zucchini caviar
Sfr. 26.-*

*Fresh water fish ravioli and crayfish bisque
With Dragon grass and ginger
Sfr. 24.*


Main dishes

*Back of wild lean braised with fennel juice,
Mediterranean style potatoes
Sfr. 43.-*

*“Dry age” veal chop with red fruit mustard
Eggplant Parmesan
Sfr. 51.-*


*Poached and roasted guinea fowl supreme with
Herbs and mountain flowers, polenta and smoked carrot
Sfr. 42.-*


*Country beef filet with Chimichurri sauce, Shallot condiment,
Homemade French fries.
Sfr. 47.-*

 *Fresh Casarecce House sautéed with cherry tomatoes,
Grilled zucchini pesto and mozzarella di Buffala
Sfr. 33.-*

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On the side

 *Seasonal vegetable casserole in olive oil
Fleur de sel and chives
Sfr.14.-*

 *« Home made » fresh fries
Sfr. 13.-*

Children (– 12 years old)

*Roast farm chicken filet, fresh fries
Sfr. 22.-*

*Filet of fresh fish (of the day)
Braised with lemon barigoule juice
Sfr. 22.-*

Cheeses

*Our selection of cheeses from Switzerland,
“Vieux Garçons” Jam and crackers
Sfr. 15.-*

Desserts

*Small "hot chocolate" cake,
Whipped cream with fir buds and cocoa sorbet
Sfr. 16.-*

*Iced Cocktail "Apricotine",
Wild Assam Pepper
Sfr. 15.-*

*Panna cotta Scented verbena,
Strawberries and rhubarb
Sfr. 15.-*

*“Home-made” sorbets and ice-creams
Sfr. 5.- le pot*