

Easter Menu

by Franck Reynaud

LE BISTROT DES OURS

LE DIMANCHE 9 AVRIL 2023

LE LUNDI 10 AVRIL 2023

Amuse bouche

Terrine of duck foie gras with Calvalais,
Quince paste and crispy turnip

Minute of local lamb flavoured with savory
and marjoram,
small vegetables
and gnochetti with wild garlic

Or

Roasted poached chicken breast
with cocoa vinegar

Strawberry, yoghurt and rhubarb,
Scented verbena soufflé

*At the rate of Sfr. 105.-
per person, excluding drinks*

