



Hostellerie  
du Pas de l'Ours

# *Restaurant Gastronomique*

## *« L'Ours »*

*"Our only quest is to give as much pleasure as we get from cooking; to remain free to make our own choices, to sublimate products when they are at their best.*

*We invite you to let yourself be guided through our different creations without knowing their composition in advance."*

***Franck Reynaud***



LES  
GRANDES  
TABLES  
DE SUISSE



RELAIS &  
CHATEAUX

# *Restaurant Gastronomique « L'Ours »*

**« Ancré dans ma terre »**  
*Seasonal, respectful and humane cuisine*

<i>A 5-step gourmet walk</i>	<b>Sfr. 170.-</b>
<i>6-step sensory itinerary</i>	<b>Sfr. 190.-</b>
<i>More intense experience in 7 steps*</i>	<b>Sfr. 210.-</b>
<i>In my Universe in 8 steps*</i>	<b>Sfr. 230.-</b>

**\* 7- and 8-course menus are identical for all guests at a table.**

*Would you like to know what's on our menus? Please go to the 3rd page below*

## ***Gourmet mountain walks***

### ***Mise en condition***

*Ewe's milk serac, dried pork belly, grapefruit*

*Daterino, peppermint, wild arugula*

*Local beef, black lemon and horseradish*

### ***La Marche d'Approche...***

*Fera de Pierre Shear, Gin, Oxalys*

*Forest: Oat milk, chanterelles, Valais dried meat and hazelnuts*

*Eggplants and tomatoes from the banks of the Rhône*

### ***L'Ascension...***

*Pike-perch, Venthône saffron, fennel and fermented garlic*

*Summer venison, trumpet zucchini, oregano and marjoram*

### ***Juste quelques pas...***

*Vacherin Fribourgeois rustique - meadow cumin – rye*

### ***Le Sommet***

*Peach, meadowsweet, burnt sugar*

*Summer berries, nettle*

### ***La descente***

*Snowy egg, sweet woodruff*

*Chocolate, wild blueberry*