



Hostellerie
du Pas de l'Ours



New Year's Eve Menu

RESTAURANT "LE BISTROT DES OURS"

BY FRANCK REYNAUD

APPETIZER: CRUCIFEROUS VEGETABLES, HAZELNUTS
AND COCOA CAPPUCINO

PRESSED TROUT WITH CITRUS, GREEN SHIZO AND
SMOKED ROE WITH JUNIPER

MARMITE OF SEA BASS AND SAFFRON CARDOONS

FILET OF BEEF "ROSSINI" STYLE

VACHERIN FRIBOURGEOIS, ENDIVES AND RYE
AND MARRON GLACÉ

ICED COCKTAIL WITH EXOTIC FRUITS AND CHILLI PEPPER

TWO POINT ZERO CHOCOLATE ECLAIR

MIGNARDISES

CHF 235.- PER PERSON, EXCLUDING DRINKS