



Hostellerie
du Pas de l'Ours

New Year's Eve Menu

RESTAURANT ETOILE "L'OURS"

By Franck Reynaud

Alpine bites

Local beef gravlax,
Red Roots and Caviar

Arctic char, chili pepper and ibiscus

Lacquered blue lobster with spicy jus,
Vegetable angel hair

Sea bass, artichokes, olives

Veal, truffles, salsify

Vacherin Fribourgeois, bricelet, chicory

Chocolate - chilli - woodruff

Mignardises, pralines and cotillions

CHF 360.-, per person, excluding drinks