

GOURMET RESTAURANT "L'OURS"



RESTAURANT "LE BISTROT DES OURS"

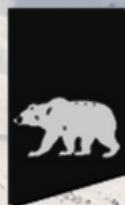


RESTAURANT "LE PARTAGE"



BY FRANCK REYNAUD

COME AND SHARE A FESTIVE AND
GOURMET MOMENT WITH
FAMILY AND FRIENDS IN ONE OF
OUR RESTAURANTS.



Hostellerie
du Pas de l'Ours



Aida Hôtel
& Spa



Gault & Millau



CHRISTMAS MENU

“L’OURS”

ALPINE BITES

MARBLED FOIE GRAS, STEAMED BREAD AND MULLED WINE

PIKE-PERCH, ROASTED ONION, GINGER

CAPON FERMIER, BLACK TRUFFLES

VACHERIN FRIBOURGEOIS, BREAD LEAVES, APPLE CELERY

CARDAMOM CHOCOLATE YULE LOG

BLACK MANDARIN, FIR AND GINGERBREAD VEIL

CHRISTMAS MIGNARDISES

CHF 200.-/PER PERSON, EXCLUDING DRINKS

[BOOK A TABLE](#)

CONTACT@PASDELOURS.CH

[+41 27 485 93 33](tel:+41274859333)



**“WITH THE RHYTHM OF THE SEASONS, LOCAL
FLAVOURS COOKED WITH PASSION AND
DELICACY BREATHE FORTH.”**



Gault & Millau



NEW YEAR'S MENU

“L'OURS”

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, ARTICHOKE, OLIVES

VEAL, TRUFFLES, SALSIFY

VACHERIN FRIBOURGEOIS, BRICELET, CHICORY

CHOCOLATE - CHILLI - WOODRUFF

MIGNARDISES, PRALINES AND COTILLIONS

CHF 360.-, PER PERSON, EXCLUDING DRINKS

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Gault:Millau

CHRISTMAS MENU

“LE BISTROT DES OURS”

APPETIZERS

FOIE GRAS AND VENISON TERRINE,
WARM SPICED FLAX AND RYE BREAD ROLL

BELUGA LENTILS, “SMOKED ALPINE” SWISS SALMON
WITH JUNIPER AND PARSNIPS WITH PRESERVED LEMON

ROAST POACHED CAPON WITH CORIN VERJUICE,
POLENTA LEAVES WITH TRUFFLES

VIEUX TRONTIÈRE, DRIED PRUNES
AND ROASTED HAZELNUTS

“TRADITION” YULE LOG - GINGERBREAD ICE CREAM
AND ZESTY WHIPPED CREAM

CHRISTMAS BISCUITS

CHF 115.00.-/PER PERSON, DRINKS NOT INCLUDED

[RBOOK A TABLE](#)

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**“CREATIVE, GOURMET CUISINE WITH A
FOCUS ON LOCAL PRODUCERS, WITHOUT
FORGETTING OUR PROVENCAL ROOTS.”**



Gault:Millau

NEW YEAR'S MENU

“LE BISTROT DES OURS”

APPETIZER: CRUCIFEROUS VEGETABLES, HAZELNUTS
AND COCOA CAPPUCCINO

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

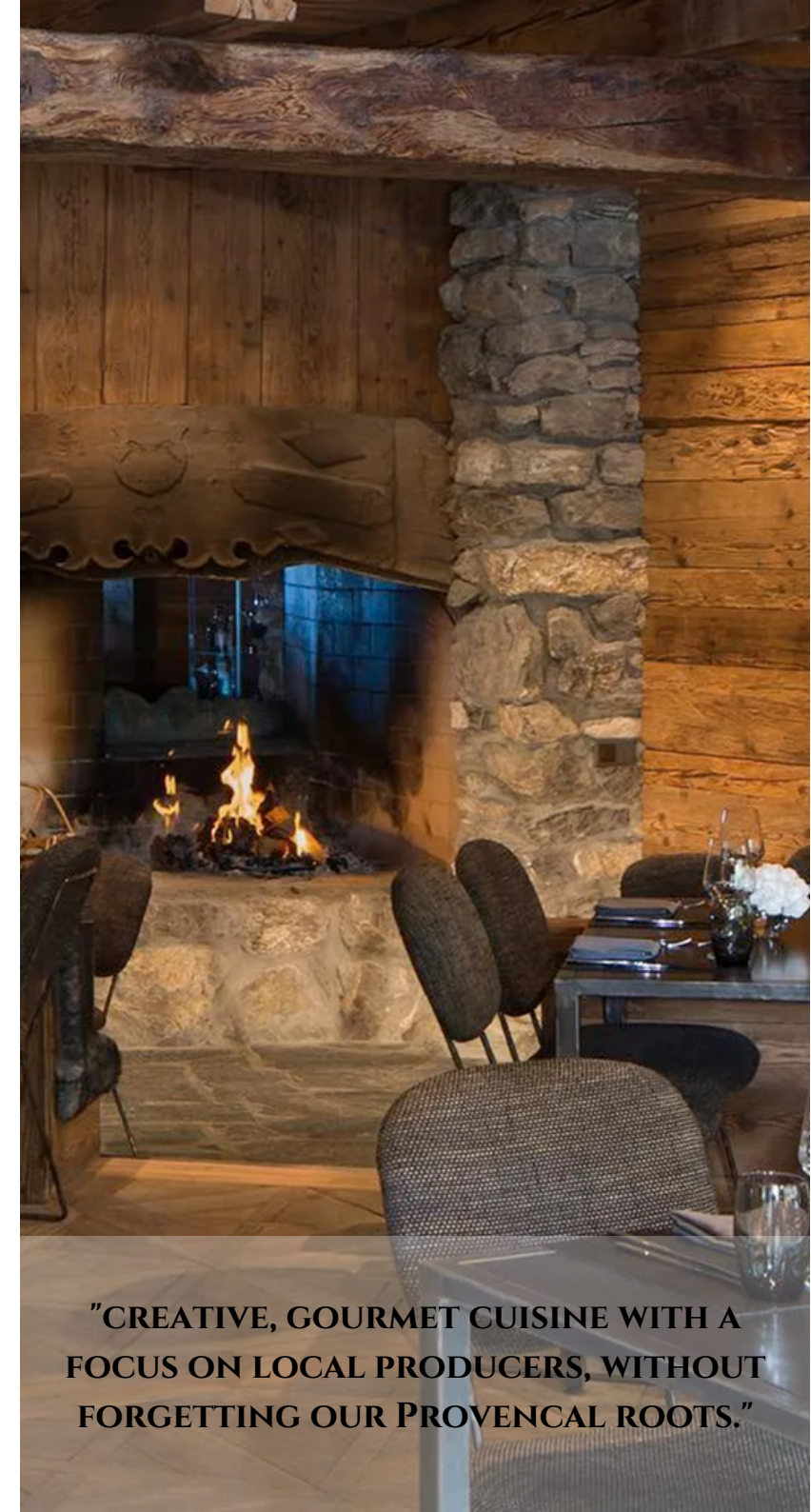
MIGNARDISES

CHF 235.- PER PERSON, EXCLUDING DRINKS

[RBOOK A TABLE](#)

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Gault:Millau

CHRISTMAS MENU

“LE PARTAGE”

ADULTS ONLY

TREVISO, SHIZO & SARAWAK PEPPER
VEAL, WASABI & PRESERVED LEMON
SCALLOPS, KIWI & WAKAME

MUSHROOMS, FOIE GRAS AND MISO DUCK JUICE
PIKE-PERCH, ASPARAGUS & KALAMANSI
OPEN SPROUT MAKI, CEDAR & SPIRULINA BROTH

PRAWNS, TANDOORI & AVOCADO
DUCK, COCOA & BLACK LEMON
RED CABBAGE, GRANNY APPLE & HUMAGNE

VENISON, CHRISTMAS SPICES & PEAR
SALSIFI, VALAIS BLUE CHEESE & CANDIED ONIONS
WALLFLOWER, RYE & OLD PLUM

MANGO, PASSION FRUIT & GINGER LOG
CHOCOLATE & BLACK TRUFFLE

CHF 160.-/PER PERSON, DRINKS NOT INCLUDED

[BOOK A TABLE](#)

CONTACT@AIDAHOTELSPA.CH

+ 41 27 485 41 11



**“GASTRONOMY IN SMALL PLATES TO
TASTE EVERYTHING
AND SHARE EVERYTHING
TO CHOOSE IS TO GIVE UP!
HERE, WE TASTE AND SHARE
EVERYTHING!”**



Gault:Millau

NEW YEAR'S MENU

“LE PARTAGE” ADULTS ONLY

ENDIVES, WALNUTS, PEAR AND BLUE CHEESE
VEAL, KOMBU AND CAVIAR
OYSTER, GOCHUJANG AND COLONATA BACON

FOIE GRAS, JERUSALEM ARTICHOKES AND SPICY JUS
HOMARD, SAFFRON FENNEL AND RED CURRY BISQUE
OMBRINE, SHIZO AND CITRON

TAGLIATA OF VIRGIN HADOC BEEF FILLET
WITH PRESERVED LEMON
CARDON GENEVOIS AND TRUFFLES
CAULIFLOWER, PAPRIKA AND TAHINI

GIROLLE, RYE AND OLD PLUM

MANGO, PASSION FRUIT AND GINGER
CHOCOLATE AND DARK TRUFFLE
MIGNARDISES

CHF 320.-/PER PERSON, DRINKS NOT INCLUDED

RÉSERVER UNE TABLE

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**“GASTRONOMY IN SMALL PLATES TO
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RESERVATIONS

GOURMET RESTAURANT « L'OURS »

RUE DU PAS-DE-L'OURS 41, 3963 CRANS-MONTANA

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RESTAURANT « BISTROT DES OURS »

RUE DU PAS-DE-L'OURS 41, 3963 CRANS-MONTANA

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RESTAURANT « LE PARTAGE »

CHEM. DU BÉTHANIA 1, 3963 CRANS-MONTANA

BOOK A TABLE

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LOOKING FORWARD TO WELCOMING YOU FOR THE FESTIVE SEASON!