



Hostellerie  
du Pas de l'Ours

Franck Reynaud

Menu

# New Year's Eve

L'Ours Gastronomic Restaurant



*Alpine bites*

*Ticino pike-perch,*

*Sweet woodruff and tangy chilli pepper*

*Golden egg, yellow wine and Petrossian caviar*

*Blue lobster, strong passion juice, ginger*

*Wild turbot, artichokes and saffron*

*Mignon of veal,*

*black truffles, Jerusalem artichokes*

*Alpage de l'ère de Lens, Jungfrau apple*

*balsamic, trévisse and walnuts*

*New Year's Eve creation 24/25*

*Mignardises and Chocolâtes*

**At the rate of CHF. 360  
per person excluding drinks**



RELAIS &  
CHATEAUX