



Hostellerie  
du Pas de l'Ours ❁

# CHRISTMAS EVE MENU

## *THE BISTROT DES OURS*

Franck Reynaud

PARSNIP, WILD PEPPER, WATERCRESS  
AND RYE PANNA COTTA

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DUCK FOIE GRAS MARBLE GLAZED  
WITH SPICED WINE, GRAPE AND PRUNE CONDIMENT

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SOFT PIKE-PERCH BISCUIT WITH  
CITRUS FRUIT AND SMOKED APPLE CELERY

TRADITION' FARM CAPON  
POACHED AND ROASTED WITH MARJORAM,  
RUSTIC TRUFFLES AND BOLETUS CREAM

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CARAMEL' GRUYÈRE AND WALNUT OIL

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YULE LOG N°31

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CHRISTMAS BISCUIT

AT THE RATE OF CHF. 115 PER PERSON - DRINKS NOT INCLUDED



RELAIS &  
CHATEAUX