



Hostellerie
du Pas de l'Ours



NEW YEAR'S EVE MENU

THE BISTROT DES OURS

Franck Reynaud

AMUSE BOUCHE

FJORDS TROUT, RED CABBAGE, GINGER

WILD TURBOT, ROYAL HERBS AND SAFFRON

LOCAL BEEF 'ROSSINI' STYLE

TOMME DE LENS,
TOASTED HAZELNUT BUTTER AND ICEBERG

FROZEN WILLIAMINE AND DARK CHOCOLATE

NEW YEAR'S EVE CREATION N°31

AT THE RATE OF CHF.235 PER PERSON - DRINKS NOT INCLUDED



RELAIS &
CHATEAUX