



Hostellerie
du Pas de l'Ours ❁

CHRISTMAS EVE MENU

THE BISTROT DES OURS

Franck Reynaud

PARSNIP, WILD PEPPER, WATERCRESS
AND RYE PANNA COTTA

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

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

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

CARAMEL' GRUYÈRE AND WALNUT OIL

YULE LOG N°31

CHRISTMAS BISCUIT

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