



Hostellerie
du Pas de l'Ours

Restaurant Gastronomique

« L'Ours »

"Our only quest is to give as much pleasure as we get from cooking; to remain free to make our own choices, to sublimate products when they are at their best.

We invite you to let yourself be guided through our different creations without knowing their composition in advance."

Franck Reynaud



LES
GRANDES
TABLES
DE SUISSE



RELAIS &
CHATEAUX



Hostellerie
du Pas de l'Ours

Restaurant Gastronomique « L'Ours »

“Anchored in my land”

Seasonal, respectful and humane cuisine

5-step gourmet tour *Sfr. 170.-*

6-step sensory itinerary *Sfr. 190.-*

*More intense experience in 7 steps** *Sfr. 210.-*

*In my Universe in 8 steps** *Sfr. 230.-*

** 7 and 8-course menus are identical for all guests at the same table.*



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Randonnée gourmande en montagne

La Mise en condition

*Red cabbage and alpine bacon
Duck foie gras, mulled wine and rye earth
Lake tarama
Jerusalem artichoke and black diamond carbonara*

La Marche d'Approche...

*Grisons trout, young leeks and salted peas with Frutigen caviar
Reindeer, juniper and rosehip
Apple celery, sweet woodruff, multigrain praline and black truffles*

L'Ascension...

*Ticino pikeperch, asparagus with lemon and black garlic from Mr Eddy
Beef, shallots and Cornalin*

Juste quelques pas...

Er de Lens alpine cheese, rye and winter leaves

Le Sommet

*Meyer lemon, rhubarb and Chermignon honey
Dark chocolate, hazelnuts and whisky*

La Descente

*Apples and Génépi
Strong coffee and chocolate
Exotic and gianduja*