Hostellerie du Pas de l'Ours

Franck Reynaud

Menu

Christmas Eve

L'Ours Gastronomic Restaurant

Alpine bites

Marbled foie gras and venison,
apple and clove condiment,
brioche with smoked duck breast

Arctic char,
Broth made from roasted roots,
Pomelos and Timut pepper

Farm-raised capon and black truffles

Aged Gruyère,
Frisée with black garlic and leeks vinaigrette

Pear - Williamine

Traditional Christmas log 32

Mignardises

At the rate of CHF. 240
per person excluding drinks

RELAIS & CHATEAUX