Hostellerie du Pas de l'Ours

New Year's Eve Menu

RESTAURANT"LE BISTROT DES OURS"

BY FRANCK REYNAUD

Appetizers

Sériole carpaccio with anise-flavored herbs,
Salted Ribo milk with Ona caviar.

Open lobster ravioli,
Celery root and citrus.

Local beef tenderloin "Rossini" style.

Valais Tomme cheese,
dried apricots, and buckwheat popcorn.

"Pomme Tatin" ice cream,
Earl Grey tea financier.

St-Sylvestre Dessert Creation No. 33

mignardises

CHF 260 per person, excluding drinks

RELAIS & CHATEAUX