

RESTAURANT LE BISTROT DES OURS, BY FRANCK REYNAUD CHRISTMAS MENU 2022

AMUSE BOUCHE

MARBLED FOIE GRAS AND ALPINE GOAT WITH

MADAGASCAR PEPPER

QUINCE CONDIMENT AND CEREALS AND RYE LITTLE BREAD

SPELT RISOTTO, ROOT VEGETABLES WITH BLACK TRUFFLES AND EGG FROM THE ICOGNE FARM

POACHED AND ROASTED FARM CHAPON WITH CORIN'S VERJUICE,
BUTTERNUT SQUASH GNOCCHI WITH EPICEA BUTTER

VALAIS GOAT NOUGAT WITH DRY APRICOTS AND ROASTED
ALMONDS
FOCCACIA WITH MEADOW CUMIN

CHRISTMAS LOG « TRADITION »

GINGERBREAD ICE CREAM AND MANDARIN ZEST

CHRISTMAS BISCUITS

AT THE PRICE OF SFR. 115.--, PER PERSON NOT INCLUDING DRINKS

