



RESTAURANT L'OURS, BY FRANCK REYNAUD
NEW YEAR'S EVE MENU 2022-2023

ALPINES BITES

CRAB, GINGER, POMELOS AND CAVIAR

CRUCIFER SNOW, PIKE-PERCH FROM MORAT LAKE AND ABSINTHE

BLUE LOBSTER FROM BRETAGNE, PARSNIPS AND CHILLI

ST PIERRE, VONGOLE VERACCI AND BLACK LEMON

VEAL FROM THE COUNTRY, TRUFFLES AND LEEKS

HALF - HALF, RYE, WHITE CHOCOLATE AND CAVIAR OSCIÈTRE

TEXTURES AND FLAVOURS « TO SHARE »

MIGNARDISES, CHOCOLATES AND COTILLIONS

AT THE PRICE OF SFR. 360.--, PER PERSON NOT INCLUDING DRINKS

