Hostellerie du Pas de l'Ours

Franck Reynaud

Menu

New Year's Eve

L'Ours Gastronomic Restaurant

Alpine Bites

Juniper-smoked sturgeon,
Celery root and Oscietra caviar

Blue Lobster Royale,
Full-bodied passion fruit and mild curry sauce

Turbot,
Endives, toasted hazelnuts, and candied lemon

Veal tenderloin,
Artichokes and Périgord truffles

Aged Gruyère,
Lettuce emulsion and bread-leaf

A Sweet Creation for the New Year

Mignardises and Chocolates

Au tarif de CHF. 380.-
par personne hors boissons

RELAIS & CHATEAUX