



Hostellerie
du Pas de l'Ours

Restaurant Gastronomique

« L'Ours »

"Our only quest is to give as much pleasure as we get from cooking; to remain free to make our own choices, to sublimate products when they are at their best.

We invite you to let yourself be guided through our different creations without knowing their composition in advance."

Franck Reynaud



LES
GRANDES
TABLES
DE SUISSE



RELAIS &
CHATEAUX



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du Pas de l'Ours

Restaurant Gastronomique « L'Ours »

“Anchored in my land”

Seasonal, respectful and humane cuisine

<i>5-step gourmet tour</i>	<i>Sfr. 170.-</i>
<i>6-step sensory itinerary</i>	<i>Sfr. 190.-</i>
<i>More intense experience in 7 steps*</i>	<i>Sfr. 210.-</i>
<i>In my Universe in 8 steps*</i>	<i>Sfr. 230.-</i>

*** 7 and 8-course menus are identical for all guests at the same table.**



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RELAIS &
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Randonnée gourmande en montagne

La Mise en condition

Chlorophyll, nettle and lichen tartlet

Summer leaves

Tomato, calament, spring onion

Mountain flavors : chanterelles, hazelnuts, woodruff, yarrow

La Marche d'Approche...

Wild perch, green zebra, lovage, tarama

Beef, peppers, oxalis, fermented raspberries and mustard

"Violette" aubergines, wild rocket and roasted stock

L'Ascension...

Lac de Morat puck glazed with parsley, watercress and borage

Rack and sweetbreads of local veal, trumpet courgettes, Génépi

Juste quelques pas...

Pascal Cordonier's Er de Lens alpine cheese

Le Sommet

Apricot, scented verbena, Chermignon honey, almonds

Milk flower, blueberries, meadowsweet and fir

La Descente

Peach, Timut, basil

Cocoa, Espelette chilli, chocolate earth,

Gianduja, Piedmont hazelnuts