



Hostellerie  
du Pas de l'Ours ❁



# NEW YEAR'S EVE MENU

## *THE BISTROT DES OURS*

Franck Reynaud

### AMUSE BOUCHE

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FJORDS TROUT, RED CABBAGE, GINGER

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WILD TURBOT, ROYAL HERBS AND SAFFRON

LOCAL BEEF 'ROSSINI' STYLE

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TOMME DE LENS,  
TOASTED HAZELNUT BUTTER AND ICEBERG

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FROZEN WILLIAMINE AND DARK CHOCOLATE

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NEW YEAR'S EVE CREATION N°31

AT THE RATE OF CHF.235 PER PERSON - DRINKS NOT INCLUDED



RELAIS &  
CHATEAUX

