



Hostellerie
du Pas de l'Ours

Franck Reynaud

Menu

New Year's Eve

L'Ours Gastronomic Restaurant



Alpine bites

Ticino pike-perch,

Sweet woodruff and tangy chilli pepper

Golden egg, yellow wine and Petrossian caviar

Blue lobster, strong passion juice, ginger

Wild turbot, artichokes and saffron

Mignon of veal,

black truffles, Jerusalem artichokes

Alpage de l'ère de Lens, Jungfrau apple

balsamic, trévisse and walnuts

New Year's Eve creation 24/25

Mignardises and Chocolâtes

At the rate of CHF. 360
per person excluding drinks