



Hostellerie
du Pas de l'Ours

Franck Reynaud

Menu

New Year's Eve

L'Ours Gastronomic Restaurant



Alpine bites

Vionnaz trout and Frutigen caviar

Vegetable ravioli with forest flavors and black truffles

Blue lobster, parsnips, black mandarins

St. Peter's fish, artichokes, olives

Veal tenderloin Rossini style

Caramelized Gruyère cheese, prunes, bitter leaves

Sweet creation from the year 9

Mignardies and chocolates

At the rate of CHF. 380
per person excluding drinks