



Hostellerie
du Pas de l'Ours



Christmas Menu

RESTAURANT "LE BISTROT DES OURS"
BY FRANCK REYNAUD

AMUSE-BOUCHE

PUMPKIN CREAM WITH
ROASTED HAZELNUT MILK AND WILD PEPPER

TRADITIONAL DUCK FOIE GRAS TERRINE WITH
ICOGNE QUINCE CONDIMENTS

LAKE BISCUIT WITH ABSINTHE AND CRAYFISH NECTAR

POACHED AND ROASTED CAPON WITH
YELLOW WINE, TRUFFLE CLAFOUTIS

ALPINE CHEESE FROM THE LENS REGION,
COCOA VINEGAR AND JUNIPER-STEAMED BREAD

YULE LOG NUMBER 32

CHRISTMAS COOKIES

CHF 125.- PER PERSON, EXCLUDING DRINKS