



Hostellerie
du Pas de l'Ours



New Year's Eve Menu

RESTAURANT "LE BISTROT DES OURS"
BY FRANCK REYNAUD

AMUSE-BOUCHE

SMOKED GRAUBÜNDEN SALMON CURED IN-HOUSE WITH
JUNIPER WOOD, PARSNIP PANNA COTTA WITH
CITRUS FRUITS

WILD FISH DEPENDING ON THE CATCH,
FOUR QUARTERS WITH ROYAL HERBS AND CONFIT FENNEL

LOCAL BEEF PREPARED ROSSINI STYLE

VALAIS BLUE CHEESE NOUGAT WITH
APRICOT BRANDY, BRICELET AND ENDIVE

PINEAPPLE SORBET FLAMBÉED WITH LOCAL RUM

NEW YEAR'S EVE DESSERT CREATION NUMBER 32

PETITS FOURS

CHF 250.- PER PERSON, EXCLUDING DRINKS

