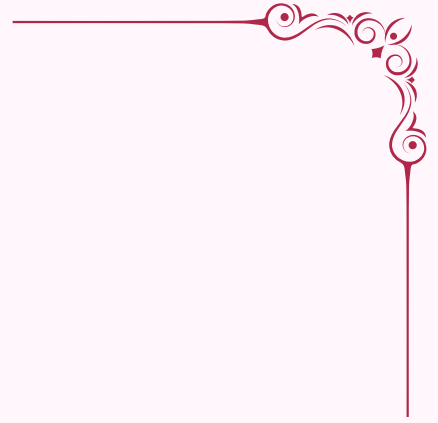




LE BISTROT DES OURS



St Valentin's day

Amuse Bouche

Vionnaz trout prepared 'Maki' style,
marinated in citrus fruits, with cabbage
condiments and Japanese pearls with
aniseed herbs

King prawns seared with spiced escabèche,
sweet potato gnocchi and smoked sweet chilli

Roasted local veal fillet with marjoram, roasted
leeks, mustard seeds and
vitelotte potato crumble

Moist cake with strong coffee, chocolate and
passion fruit

CHF 135 per person (excluding drinks)

