



Hostellerie
du Pas de l'Ours

Gourmet Restaurant “L'Ours”

« Our sole quest is to give as much pleasure as we get from cooking; to remain free to follow our desires and choices of the moment, so that we can bring out the best in our ingredients when they are at their peak of flavor.

We invite you to let yourself be guided through our various creations without knowing their composition in advance. »

Franck Reynaud

« *Rooted in my land* »

Seasonal cuisine, respectful and humane

<i>5-step gourmet walk</i>	Sfr. 180.-
<i>A sensory journey in 6 stages</i>	Sfr. 200.-
<i>A more intense experience in 7 steps*</i>	Sfr. 220.-
<i>In my Universe in 8 steps*</i>	Sfr. 240.-

*** The 7-course and 8-course menus are identical for all guests at a table.**

Gourmet mountain hike

Getting into shape...

*Tomato and calamint
Pike, buckwheat, sorrel
Sérac, dried beef.*

The Approach Walk...

Glazed and flower-shaped tomatoes

The Ascension...

*Vionnaz trout, juniper and wood sorrel
Trumpet courgettes, chanterelles, yarrow and apricot
Lake Geneva crayfish, saffron, fennel*

Just a few steps...

*Fera from the lake of Morat, borage, grapes and nasturtiums
Local beef, red root vegetables and shallots*

The Summit ...

Extra-mature Gruyère, salt-crusted flûte and tetragones

The Descent...

*Blueberry, sheep's milk and tarragon
Apricot, 'dulce' with milk blossom*

The arrival

*Chocolate – Chef's garden Mint
Peach – Andaliman berries
Strawberry – Suze – stalk vinegar*

**Our meat and fish come exclusively from Switzerland*

Every season tells a new story.

Our cuisine showcases Swiss producers and the bounty of our lakes, mountains and local regions.

We prioritise local, seasonal ingredients and traditional craftsmanship to offer a gastronomic experience that is true to our region.

Our beef comes exclusively from Swiss farms.

Our fish comes exclusively from Switzerland's lakes and rivers.

Our bread is made and baked fresh every day on our premises.

