



Hostellerie  
du Pas de l'Ours

# *Restaurant Gastronomique*

## *« L'Ours »*

*"Our only quest is to give as much pleasure as we get from cooking; to remain free to make our own choices, to sublimate products when they are at their best.*

*We invite you to let yourself be guided through our different creations without knowing their composition in advance."*

***Franck Reynaud***



LES  
GRANDES  
TABLES  
DE SUISSE



RELAIS &  
CHATEAUX



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# *Restaurant Gastronomique « L'Ours »*

*“Anchored in my land”*

*Seasonal, respectful and humane cuisine*

<i>5-step gourmet tour</i>	<i>Sfr. 170.-</i>
<i>6-step sensory itinerary</i>	<i>Sfr. 190.-</i>
<i>More intense experience in 7 steps*</i>	<i>Sfr. 210.-</i>
<i>In my Universe in 8 steps*</i>	<i>Sfr. 230.-</i>

**\* 7 and 8-course menus are identical for all guests at the same table.**



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# ***Randonnée gourmande en montagne***

## ***La Mise en condition***

*Red cabbage and alpine bacon  
Duck foie gras, mulled wine and rye earth  
Lake tarama  
Jerusalem artichoke and black diamond carbonara*

## ***La Marche d'Approche...***

*Trout, parsnips and Frutigen caviar  
Reindeer, juniper and rosehip  
Apple celery, sweet woodruff, multigrain praline and black truffles*

## ***L'Ascension...***

*Ticino pike-perch, salsify and Mr Eddy's black garlic  
Beef, shallots and Cornalin*

## ***Juste quelques pas...***

*Er de Lens alpine cheese, rye and winter leaves*

## ***Le Sommet***

*Meyer lemon and Chermignon honey  
Dark chocolate, hazelnuts and whisky*

## ***La Descente***

*Apples and Génépi  
Strong coffee and chocolate  
Exotic and gianduja*