



Hostellerie
du Pas de l'Ours

« *L'Ours* »

« Our only quest is to give as much pleasure as we have in cooking; in order to remain free of our desires and our choices of the moment, in order to sublimate the products when they are at the top of their taste.

We invite you to let us guide you through our different creations without knowing their composition in advance »

Franck Reynaud



LES
GRANDES
TABLES
DE SUISSE



Please let us know if you have any allergies or intolerances

The Menus

From the Market (3 courses)

Only at lunchtime

Except on weekends

Sfr. 65.-

Sfr. 15.- cheese supplement

Discovering the summer

Gourmet walk in 5 stages

Sfr. 150.-

Sensory itinerary in 6 stages

Sfr. 175.-

More intense experience in 7 stages*

Sfr. 195.-

In my Universe in 8 steps

Sfr. 205.-

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

« LES CREATIONS DU MOMENT »

The Approach march

Apple of love " surprise "

Valais tomato, sweet onions, lemon and leaves

Sfr. 38.-

Lake and mountains

Lake Morat salmon, celery, grapes, oxalis and juniper

Sfr. 47.-

Mediterranean iodine origins

Octopus, gambero, anchoïade, olive oil

Sfr. 49.-

The Ascent

Blue lobster from Brittany

Lobster from Brittany, carrots, yarrow

Sfr. 85.-

Local pike-perch

Local pike-perch, lovage, fennel "bouille" with Venthône saffron

Sfr. 72.-

Pigeon from Deux-Sèvres

Pigeon, hay, savory, blackcurrant

Sfr. 70.-

Local veal

Local veal, fig mustard, potato milk smoked with alpine herbs

Sfr. 80.-

« LES CREATIONS DU MOMENT »

Just a few meters

Cheese from the 3 communes

Tomme from the Trontières Farm

Célibataire from the Alpage de Corbyre

Cider, watercress and coffee

Sfr. 20.-

Swiss cheese selection

Sfr. 25.-

The Summit

Peach

Peach, scented verbena, spelt, lemon.

Garden ice mint, almond

Sfr. 25.-

Blueberry

Wild blueberry, fir tree, honey from Chermignon

Sfr. 25.-

« All our meats are from Switzerland and France »

Séverine and Franck are glad to introduce you their co-workers

Directeur	Patrice Chessel	Chef de rangs	Emilie Maradan
Directeur Restaurant	Sarah Massart		Manon Cristiani
Chef sommelier	Nicolas Lacoste		Raphaël D'Heygere
Sommelier	Valentin Chauveau		Agathe Boulet
Chef de Cuisine	Thierry Ducasa		Léonie Ceytour
Second de cuisine	Ludovic Priori		Aurélie Le Guennec
	Sarah Aquilar	Commis de rangs	Ricardo Carneiro
Chefs de Partie	Quentin Lemoine	Responsable Réception	Rémy Charpentier
	Miroslav Box	Réception	Olivier Gardavaud
	Tiffen Bernhardt	Stagiaire	Johanna Renaut
		Gouvernante	Carla Santos
Chef Pâtissier	Dylan Guillou	Housekeeping	Elena Pereira
Garçons d'office	Nicolas Besnard		Pauline Chanoinat
	Daluzeau Léo		Patricia Araujo de Andrade
Resp. Spa l'Alpage	Clothilde Lorin		
Spa-thérapeute	Cynthia Bouscharain		