

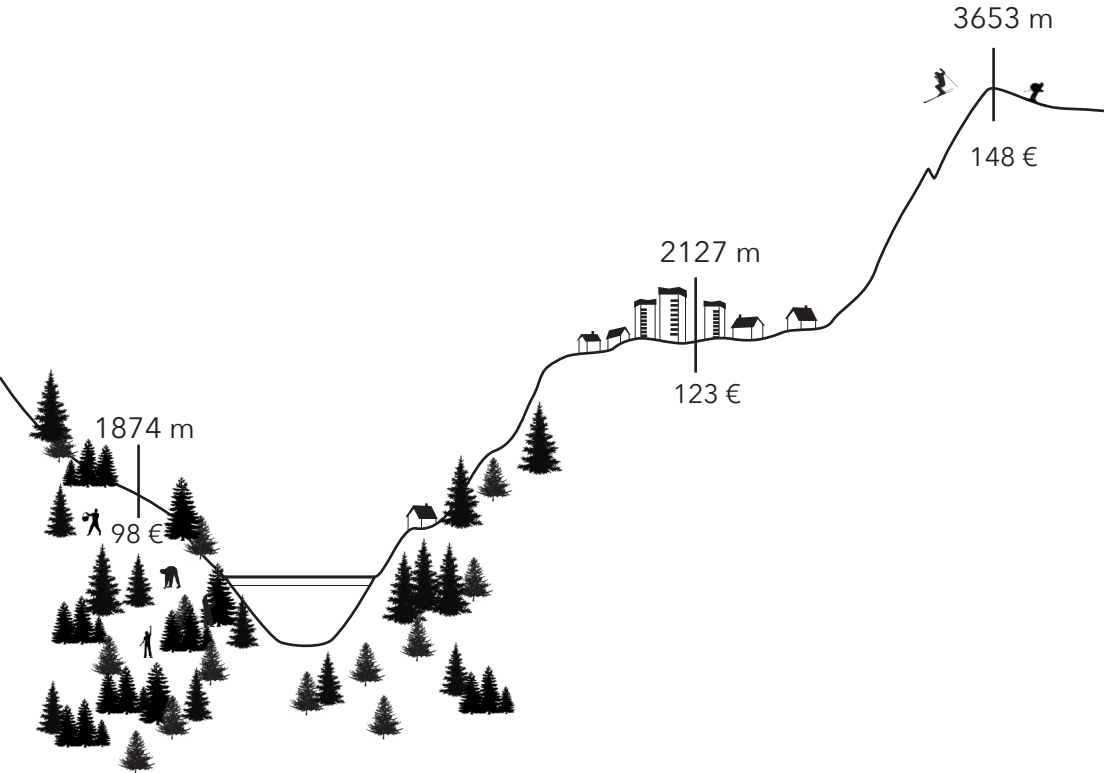


URSUS

Chef Clément Bouvier is happy to make you discover his universe and invite you for a walk in the forest ...

Menu is assembled from the freshest produce nature has to offer.

Discover your dishes during the service step by step.



Meals are a time for sharing and enjoying food together, so the same menu will be served to the whole table.

OUR PARTNERS

Vegetables	Adrien Billard (La Motte-Servolex, Savoie)
Meat	Frédéric Limbarinu (Séez, Savoie) Bruno Revel (Chambéry, Savoie) Nadège et Nicolas Blanc (Meyrieux-Trouet, Savoie) Alain et Daniel Raymond (Ayrens, Cantal) Maison Milleret (Chambéry, Savoie) Véronique Iannuzzi (Les Echelles, Savoie)
Fish	Olivier Parpillon (Bourdeau, Savoie) Famille Petit (Chamousset, Savoie)
Truffles	Gilbert Hugou-Dumas (Rougiers, Var)
Cheese	Paulette Marmottan (La Savine, Savoie) Frederic Muller (Termignon, Savoie) Caves d’Affinage de Savoie (Rognaix, Savoie)
Milk / Butter	Coopérative de Bourg St Maurice (Savoie)
Bread	Maison Chevallot (Séez, Savoie)
Chocolates	Sandrine Chappaz (Saint-Laurent-du-Pont, Isère)
Herbal tea	Christophe Vallaz (Essert-Blay, Savoie)
Cutlery	Jean-Loup Balitrand (St Genix-sur-Guiers, Savoie)