

• <i>NOM DU SUPPORT :</i>	LIVINGIT.EURONEWS.COM
• <i>DATE DE PUBLICATION :</i>	03 SEPTEMBRE 2018
• <i>CATEGORIE :</i>	ACTUALITÉS
• <i>PERIODICITE :</i>	WEB
• <i>DIFFUSION :</i>	NC
• <i>CONDITION :</i>	CP
• <i>SUJET :</i>	L'OURS

OURS - the Great Bear

Enter the bear's ("Ours" in French) tavern and have no fear, you sure will eat but not be eaten. With no standard menu or predefined dishes, guests simply have to trust Jacky Ribault, the one Michelin star Chef working like a Trojan in his colossal kitchen (where you can seat and enjoy the show if you book the "chef's table").



Here, set menus are concocted daily – an improvisation based on products that artisans, farmers and fishermen in the vicinity have delivered. Three different menus count either 3, 5 or 6 dishes, each of which is accompanied by a specific glass of wine that an excellent sommelier will suggest you: a selection as spectacular as the restaurant's futuristic wine cellar that opens beneath your feet. And as if it weren't already impressive enough, everything at **L'Ours** is sustainable: dishes are seasonal and nothing goes to waste – whatever is not eaten here is fed to the chef's chickens (who surely eat way better than you ever will). Our pick: literally everything