

Panorama of flavours

In the heart of Les 3 Vallées, the mountains can be savoured in countless ways. From Michelin-starred restaurants to alpine farms, from village addresses to wellness-focused dining, gastronomy here tells the story of a vibrant, generous region deeply connected to the seasons.

Mountain produce, local expertise, precise craftsmanship, reinvented recipes or simple pleasures to share: each stop is united by a sense of authenticity — flavours that warm, surprise and bring people together.

Le Farçon*, the taste of the season

Courchevel Valley

In **Courchevel-La Tania, Le Farçon*** champions a refined, sensitive cuisine inspired by the Alps and guided by the rhythm of the seasons.

Julien Machet revisits the great Savoyard classics with precision, elegance and creativity, while always staying true to the region.

In this intimate Michelin-starred restaurant, the experience remains warm and welcoming. Guests come for both the accuracy of flavours and the balance of each dish, in an atmosphere that blends excellence with sincerity.

La Vache Rouge, a table of contrasts

Méribel Valley

In **Méribel**, a new address joins the gourmet scene. **La Vache Rouge** takes over from Le Cèpe with a renewed identity, **blending authenticity, refinement and a love for exceptional ingredients**.

The restaurant showcases **exceptional meats, seafood and fine wines**, with a generous yet carefully crafted approach. A destination firmly dedicated to the pleasure of dining, with a confident and contemporary offering.

La Bouitte: the taste of creation**

Les Belleville Valley

In the hamlet of Saint-Marcel, La Bouitte tells a unique family and culinary story. For over twenty years, René and Maxime Meilleur, father and son, have built a two Michelin-

starred cuisine together, shaped by their self-taught vision, their freedom and their deep attachment to mountain produce.

Their cuisine draws from Savoyard heritage only to reinvent it: delicate, inventive and deeply expressive. A singular table where creativity is rooted in the region and where each dish offers a new way to experience the mountains.

The taste of wine, the spirit of sharing

Méribel Valley

In **Méribel Centre, Vins Dieux** brings together **a wine cellar, wine bar and homemade cuisine in a place designed for tasting and conviviality.**

At the helm, Antoine, a sommelier, curates a selection of grape varieties to discover on-site or take away, with particular attention to wines by the glass and carefully aged bottles.

In the kitchen, Nicolas extends this approach with a short, vibrant menu focused on sharing. A place where you come as much to taste as to be surprised, in a spirit that is simple, curious and welcoming.

The taste of gourmet breaks

Méribel Valley

With **Dionysos – Bar & Coffee, Méribel** welcomes an easy-going spot with a **warm and relaxed atmosphere.**

The venue offers a flexible concept built around coffee, brunch and light bites, perfect for a quick break.

From morning through to afternoon, it adapts to every moment with a simple, friendly offering, ideal for pausing, meeting up and gently extending the day.

Dietetic Label: the taste of balance

Brides-les-Bains

In the heart of the resort, gastronomy takes on a distinctive tone. **Nine restaurants hold the Dietetic Label, a unique initiative in France bringing together chefs and dietitians around a shared vision: creating cuisine that combines pleasure and balance.**

Here, eating well never compromises on flavour or indulgence. It reflects the spa identity of the resort, with a more mindful, measured and distinctly contemporary approach to dining.

Le Grenier: a gourmet break

Les Belleville Valley

Located within **Hôtel Saint-Martin** in **Saint-Martin-de-Belleville**, **Le Grenier** offers a convivial cuisine inspired by Savoyard terroir, in a warm and relaxed chic bistro atmosphere.

In summer, it becomes a particularly pleasant stop to extend the day over lunch or a moment on the terrace.

At the foot of the MTB trails and the Saint-Martin 1 gondola, the restaurant naturally fits into the rhythm of the resort. Its panoramic terrace facing the mountains enhances the experience, inviting you to linger.

Chez Pépé Nicolas: the taste of sharing

Les Belleville Valley

Between Les Menuires and Val Thorens, Chez Pépé Nicolas embodies a simple, generous and deeply alpine way of life. **In this lively alpine farm, visitors come as much to dine as to enjoy the surroundings: animals, alpine garden, shop and panoramic views.**

The cuisine reflects this spirit: sincere, product-driven and rooted in sharing. A place where time slows down, facing the peaks, in a warm atmosphere that gives gastronomy a truly authentic flavour.