

# GASTRONOMY

## A DESTINATION OF VERY HIGH CULINARY DENSITY

Across Les 3 Vallées, the pleasures of the table are taken very seriously and elevated to an art of living, blending Savoyard tradition, creative audacity and Michelin starred excellence. **With 17 Michelin stars shared among 10 establishments, the area boasts an unparalleled culinary density!**

Each restaurant tells a story, of a terroir enhanced, a family heritage passed on, or an innovative gesture. From the immersive experience of Yannick Alléno's 1947 to the sweet poetry of Sarkara, the world's only Michelin starred dessert restaurant, and through to the gourmet mountain venues such as Le Maya or Chez Pépé Nicolas, the chefs reinvent local flavours with both refinement and emotion.

***Here, grandmother's recipes sit alongside haute gastronomy, while permaculture vegetable gardens and alpine cheeses inspire the dishes.***

### **New in Courchevel: Thomas Prod'Homme, double Michelin starred at Baumanière 1850**

Last March, the Michelin Guide awarded chef Thomas Prod'Homme a second star for his cuisine of excellence at the table of Baumanière 1850.

The restaurant of the elegant Hotel Le Strato will therefore be even more sought after this winter for its cuisine described by the famous Guide as "precise, complex and particularly generous," which "oscillates between Mediterranean references and more local accents"!

In his Schuss, Slalom or Sphere menus, the creative chef invites guests to discover 'La truite en robe de soirée', 'Le pigeon en haut des pistes' or even to imagine themselves 'Dans le cœur d'un chou fleur'...

- Menu from €190
- Address: Baumanière 1850 Le Strato, Route de Bellecôte, Courchevel 1850

### **Saint-Martin-de-Belleville: A exceptional family at La Bouitte**

**Last spring, René and Maxime Meilleur received the prestigious Gault&Millau d'Or.** These self-taught chefs have managed to preserve the authentic soul of mountain cuisine in their establishment — Michelin starred since 2003! — La Bouitte, while sharing their expertise and constantly evolving their craft.

Founded in 1976 in the heart of the Belleville Valley, this landmark of gastronomy is a beautiful family story: joined by his son Maxime in 1996, René now works alongside his grandchildren, Oscar and Calixte, thus perpetuating a culinary tradition of excellence.

La Bouitte, Hamlet of Saint Marcel, 73440 Saint Martin de Belleville

### **Courchevel: Mountain cuisine revisited by chef Danny Khezzar at Atmosphere**

The young French chef, **who trained at the Ritz** and with leading gastronomic houses Roth and Gagnaire, presents a much anticipated menu at the restaurant of the new Atmosphere 1850 establishment.

The cuisine of this recent Top Chef finalist, known for being both technical and creative, unveils his contemporary interpretation of the mountains. The Alpine terroir is elevated through technique, plants hold a central place, and tradition is subtly evoked.

Atmosphere 1850, 472 rue des Tovets, Courchevel 1850

### **New in Courchevel: Exotic stopover at MayaBay**

In this new luxury establishment with a hushed atmosphere, the gastronomic journey takes guests to the far reaches of Japan and Thailand. These distant flavours come fully alive in traditional dishes executed to perfection. The attentive service is also part of the journey.

Maya Bar & Lounge: the new chic rendezvous for mixology

Under the subdued lights of the Maya Bar, each cocktail crafted by the talented bartenders is an exceptional creation that delights both the eye and the palate. Between contemporary elegance and refined comfort, the venue establishes itself as the new ideal place to savour an exceptional moment.

Address: MAYABAY, 193 rue Park City, 73120 Courchevel 1850

### **Courchevel: New restaurant at L'Apogée**

As this unmissable palace prepares for its twelfth winter, **it expands with a Beefbar in a space dedicated to bold design.**

The concept, imagined and created by gastronomy aesthete and visionary Riccardo Giraudi, offers guests exceptional meats, selected from the four corners of the world and elevated by refined cuisine.

The sharp and trendy version of the contemporary steakhouse.

**Address:** 5 Rue Émile Allais, Courchevel 1850

### **LA BOKKA: The Joy of Italian-Style Festive Dining!**

Courchevel Moriond welcomes a new Italian restaurant and festive bar, set to transform evenings into true celebrations.

Designed to be convivial, generous and full of life, the venue combines live DJ sets with a culinary parade of Italian specialities, from crisp pizzas and arancini to risottos and pasta.

Set against a reimagined baroque décor in warm and stylish hues, guests are swept up in an ambiance that is as chic as it is buzzing.

For anyone who wants a quieter moment but still savour the flavours, there is always the takeaway choice.

- **Opening on 20 December 2025**
- **Address:** Hôtel Sundance, 378 rue Sainte Blandine, 73120 Courchevel Moriond.