Delicious Mountain

LUXURY SKI CHALETS

Presents

The Three Valleys Dining Guide

An Introduction

Great skiing deserves great dining. This guide showcases a hand-picked collection of our favourite restaurants across the Three Valleys, chosen for their exceptional food, warm hospitality, and unforgettable alpine atmosphere. As the region's most sought-after tables book up quickly, we recommend reserving in advance. Your Chalet Host and Concierge Manager will be delighted to arrange your bookings, ensuring a seamless dining experience throughout your stay.

Our Dish of the Day: An insider recommendation from our team highlighting a legendary signature plate or a standout culinary creation.
Skier Access: Instructions on how to navigate to the venue during the ski day, detailing the pistes or lifts to look for.
Pedestrian Access: Clear guidance for non-skiers, evening dinners, or taxi drop-offs, indicating the best walking routes, driving access, and shuttle connections.

The Definitive Alpine Checklist

Our Favourite Spots on the Mountain: The following venues are the true standouts of the region, the places we return to time and again. For an unforgettable experience across the Three Valleys, consider these the absolute essentials for your group.

Maya Altitude

MÉRIBEL – +33 (0) 4 58 24 07 07

A masterclass in high-altitude dining. The kitchen pass here delivers some of the finest, slow-cooked lamb in the entire valley. The atmosphere is vibrant, and the service handles a busy lunch service with absolute ease.

Our Dish of the day: Shared moroccan spiced lamb for 2 - Black Cod
Skier Access: Tougnette 1 & 2 chairlifts.
Pedestrian Access: Tougnette 1 & 2 bubbles, followed by a crisp 15-minute alpine walk.

La Soucoupe

COURCHEVEL 1850 – +33 (0) 4 79 08 21 34

Positioned beautifully on the piste side, this is where one goes to enjoy an impeccably executed lunch on a truly magnificent terrace. The standards here are unyielding, making it a reliable staple for a refined midday lunch

Our Dish of the day: Oysters and the Fresh Steak cut
Skier Access: Conveniently situated at the top of the Plantrey chairlift.
Pedestrian Access: Not advised; strictly reserved for the skiing contingent.

Salto

COURCHEVEL 1850 – +33 (0) 4 20 23 11 11

A masterclass in luxury at the apex of the Jardin Alpin. The evening menu dissolves the standard boundaries of mountain flare, transitioning from a panoramic daytime terrace into an ultra-refined, fire-lit sanctuary delivering impeccable Northern Italian-Alpine gastronomy.

Our Dish of the day: Lamb chops and the Faux Filet
Skier Access: Jardin Alpin pistes (direct ski-in/ski-out).
Pedestrian Access: Jardin Alpin gondola, or effortlessly by road via taxi or your chalet driver.

Cave Des Creux

COURCHEVEL 1850 – +33 (0) 4 79 07 76 14

A spectacular slopeside venue that commands respect for its consistency. I highly recommend their beautifully prepared lamb, and one must not leave without experiencing their rich, masterfully crafted hot chocolate, it is, without question, the gold standard on the mountain.

Our Dish of the day: Enrecote XL, Pork Ribs and Burrata starter
Skier Access: Accessed via the Altiport & Creux pistes, or the Vizelle and Saulire bubbles.
Pedestrian Access: Easily reachable by foot for non-skiers via the Courchevel Altiport.

Chalet De Pierres

COURCHEVEL 1850 – +33 (0) 4 79 08 18 61

An institution of refinement on the Verdons piste. Inside, the dining room offers a sanctuary where they serve a flawlessly balanced Irish coffee by the hearth; outside, the vibrant bar delivers a masterclass in slopeside coffee and Champagne

Our Dish of the day: Truffle pizza and the Dessert Trolley
Skier Access: Can be accessed via the verdons green going into 1850
Pedestrian Access: Easily accessible by foot via the Alpine Garden.

Maya Bay

COURCHEVEL 1850 – +33 (0) 4 58 24 20 20

The crowning jewel of the new resort openings, and an establishment that truly requires no introduction from me. The kitchen delivers an extraordinary, elevated Asian menu; I insist you try the Yam Woon Soen Nua or the exquisite Kani Kantchatka. The artistry on display here is peerless.

Our Dish of the day: Lobster steamed dumplings and the Kai pad thai
Skier Access: A delightful run down the Chenu piste brings you right to the doors.
Pedestrian Access: Effortlessly reached via your private chalet driver service, or by taking the Saulire bubble and walking down the Verdons path.

Chez Pepe Nicolas

VAL THORENS / LES MENUIRES – +33 6 09 45 28 35

For those seeking true authenticity, this secluded haven offers traditional Savoyard cuisine executed to an incredibly high standard. The atmosphere is deeply steeped in local heritage, and while the menu honors tradition.

Our Dish of the day: Truite
Skier Access: Take the Bruyères bubble, transitioning seamlessly via Boulevard Cumin, Plan du Bouquet, and the Chasse pistes.
Pedestrian Access: Highly accessible via the D117 Val Thorens road for your private chalet driver.

La Bouitte

SAINT-MARTIN - +33 (0)4 79 08 96 77

A world-renowned culinary institution run by father-and-son duo René and Maxime Meilleur. Holding prestigious Michelin accolades, this beautifully designed chalet blends traditional, rustic Savoie with elite-tier dining artistry.

Our Dish of the day: Tasting Menu
Skier Access: Ski down the Biolley piste or the Le Châtelard itinerary line toward Saint-Martin-de-Belleville.
Pedestrian Access: Located just a few minutes outside the center of Saint-Martin-de-Belleville in the quiet hamlet of Saint Marcel.

Lilie

MÉRIBEL – +33 4 79 00 31 29

A long-standing pillar of the Méribel community, located directly opposite the Rond Point. It strikes a beautiful balance between local heritage and modern Savoyard themes. They offer exceptional value without a single compromise on quality.

Our Dish of the day: Gambas wasabi mayo and their decadent truffle Croque Madame.
Skier Access: Direct from the Forêt, Rhodos, and Chamois pistes.
Pedestrian Access: Conveniently accessed via the local C-Bus or your private chalet driver.

Le Mille Sabords

COURCHEVEL 1850 – +33 (0) 4 79 24 68 97

A bastion of premium slope-side dining. While the atmosphere is pleasantly refined yet relaxed, it's the pastry team that really stands out. Their attention to detail makes this one of the most well-executed Café Gourmands you will find in the Three Valleys.

Our Dish of the day: Porc escalope and the tagliatelle
Skier Access: Ideally placed on the Suisses piste.
Pedestrian Access: Easily reached by foot or vehicle via the Courchevel Altiport.

Beef Bar

MÉRIBEL (HOTEL LE COUCOU) – +33 (0) 4 57 58 37 37

A masterclass in luxury dining, curated by Riccardo Giraudi. Perched elegantly on the slopes at Hotel Le Coucou, Beefbar completely redefines alpine gastronomy. The kitchen pass handles the world's rarest meats with precision. The atmosphere is effortless and the design is breathtaking, and the service is executed to a five-star standard.

Our Dish of the day: Wagyu quesadillas and Croquettes
Skier Access: Direct and effortless ski-in/ski-out access via the Belvédère piste.
Pedestrian Access: Easily reached via your private chalet driver at the entrance of Hotel Le Coucou.

Slope-side Dining

Our Curated Selection: These are our go-to venues with expansive panoramic views, where we love to bask in the sunshine and lounge in comfort. Alternatively, you can opt for our handpicked selection of refined mountain bistros, which offer elevated high-altitude dining where contemporary culinary twists meet traditional regional flare in a sophisticated setting.

Adray Telebar

MÉRIBEL – +33 (0) 4 79 08 60 26

A legendary Méribel institution and a wonderfully traditional French mountain retreat. It is, in my professional opinion, the absolute gold standard for a mid-afternoon pit stop; there is nothing quite like settling by their roaring open fire.

Our Dish of the day: Veal escalope
Skier Access: Located directly on the Doron piste.
Pedestrian Access: Accessible by a dedicated foot track from the Altiport or Rond Point areas.

Le Blanchot

MÉRIBEL – +33 (0) 4 79 00 55 78

A traditional chalet-style restaurant that commands immense respect for its execution. Boasting a stunning, sun-drenched terrace near the Altiport, the kitchen delivers French classics alongside a commendable vegetarian selections.

Our Dish of the day: Mix asiatique, Chicken with lobster bisque and the Lobster roll
Skier Access: Highly accessible via the Golf chairlift or a gentle run down the Lapin piste.
Pedestrian Access: Exceptionally easy for non-skiers via the local C-Bus or your private chalet driver.

La Fruitiére (La Folie Douce)

MÉRIBEL – +33 (0) 4 79 00 58 31

The absolute heart of the après-ski action. The team here delivers a high-energy atmosphere paired with surprisingly serious culinary credentials at La Fruitière. Its a absolute must-visit for a vibrant afternoon, though I must remind you to keep a steady eye on the time for the ski back down to your chalet afterwards.

Our Dish of the day: Burrata and the Paleron De Bœuf Cuit À La Plancha
Skier Access: Positioned directly at the Saulire Express mid-station.
Pedestrian Access: Easily reached via the Saulire Express gondola at the mid-station.

Le Monchu

MÉRIBEL – +33 (0) 4 79 22 46 09

A mountain establishment boasting sun-soaked terrace views that are second to none. The service moves with commendable efficiency, making it an excellent, high-reliability choice for an elegant lunch right in the thick of the ski day.

Our Dish of the day: Ribs de Cochan
Skier Access: Conveniently located on the Piste des Rhodos, accessed via the Rhodos bubble or Marmottes piste.
Pedestrian Access: Accessible for confident walkers via the Rhodos mid-station.

Tipi

MÉRIBEL MOTTARET – +33 (0) 4 65 84 65 64

A beautiful concept under the precise direction of Chef Fabien François. The kitchen excels at celebrating rich, Savoyard flavors while introducing a contemporary twist. Combined with panoramic mountain vistas, it strikes the perfect balance for a sun-drenched lunch or a spirited après-ski gathering.

Our Dish of the day: Bouef Burger
Skier Access: Situated directly on the Aigle red piste.
Pedestrian Access: Not advised; strictly a skier’s sanctuary.

Bagatelle

COURCHEVEL 1850 – +33 (0) 4 86 80 07 60

An ultra-luxury dining experience that sits at the very pinnacle of alpine glamour. Perched near the Chenus cable car, it features a spectacular, sprawling 500m² panoramic terrace and elegant bay windows that flood the room with natural light. The gastronomy is nothing short of elite.

Our Dish of the day: Arctic Char
Skier Access: Direct and effortless access via the Chenus piste.
Pedestrian Access: Excellently accommodated via the Chenus gondola.

Le Cap Horn

COURCHEVEL 1850 – +33 (0)4 79 08 33 10

As Courchevel's oldest mountain restaurant, this festive hotspot balances the charm of an old alpine farm with the flair of a grand marine explorer. It boasts a sun-drenched terrace that becomes the ultimate place for an upbeat lunch, matching a vibe with premium seafood, a sushi bar, and an exceptional wine cellar.

Our Dish of the Day: Their spectacular, fresh seafood platter followed by a trip to the restaurant's extensive homemade dessert buffet.
Skier Access: Located at the very bottom of the Suisses piste near the Altiport.
Pedestrian Access: Accessible by foot and car via the Altiport road, featuring parking and seamless drop-off access.

Bouc Blanc

LA TANIA – +33 (0) 4 79 08 80 26

A masterfully run slopeside gem that never fails to impress with its consistency. we hold their decadent, locally inspired Beaufort tart in the highest regard, and one should always conclude the meal with their expertly turned *Café Gourmand*.

Our Dish of the day: Beaufort Tart
Skier Access: Accessed via the La Tania or Chenus gondolas, or the Plantrey and Coqs chairlifts. Return to Méribel via the Dou des Lanches.
Pedestrian Access: Accessible via the top of the La Tania gondola.

Les Fermes De Reberty

LES MENUIRES – +33 (0) 4 79 00 77 01

Boasting an expansive, sun-drenched terrace, this establishment delivers a comforting yet elevated approach to mountain dining.

Our Dish of the day: Signature hash-brown burger has both texture and flavor
Skier Access: Located precisely between the Reberty and Doron lifts, accessed via Boulevard Cumin or the Boyes piste.
Pedestrian Access: Walkable for non-skiers from the Reberty 2000 village area.

Le Grand Lac

SAINT MARTIN – +33 (0) 4 79 08 25 78

For a midday pause that offers exceptional value without sacrificing an ounce of quality, this is a magnificent choice. The kitchen runs a tight, disciplined service.

Our Dish of the day: Lasagne
Skier Access: Ideally located at the bottom of the Granges chairlift and the foot of the Grand Lac piste.
Pedestrian Access: Not accessible for non-skiers.

La Loy

SAINT MARTIN – +33 (0) 4 79 08 92 72

A truly charming slopeside retreat that offers a masterclass in alpine tranquility. The terrace views here are absolutely breathtaking, providing the perfect backdrop for a relaxed, unhurried lunch executed with genuine local hospitality.

Our Dish of the day: Cote de bouef
Skier Access: Found directly on the Biolley piste, accessed via the Jerusalem run.
Pedestrian Access: Strictly reserved for the skiing contingent.

Le Cocon De Neiges

LES MENUIRES – +33 (0) 4 79 08 78 21

A delightful slopeside venue that understands the art of casual refinement. The menu is thoughtfully balanced to accommodate all guests, offering lots of vegetarian options alongside a crisp, flawlessly prepared fish and chips that surpasses all expectations.

Our Dish of the day: Pizza and the Fish and chips
Skier Access: Positioned conveniently at the bottom of the Bruyères gondola.
Pedestrian Access: Easily reachable by foot from the Bruyères district.

Portetta

COURCHEVEL 1650 – +33 (0) 4 79 08 01 47

The formidable Angela Hartnett has lent her expertise to this lovely hotel restaurant, and the results are spectacular. The kitchen presents a beautifully curated menu of traditional Savoyard fare elevated by a clever, refined Italian twist. Whether you choose to soak up the sun on the terrace or cozy up inside, the gastronomy here is quite extraordinary.

Our Dish of the day: Chicken pangrattato
Skier Access: Located right at the snowfront of Courchevel 1650.
Pedestrian Access: Perfect for non-skiers; easily reached via taxi or chalet driver at the hotel entrance.

Bel Air

COURCHEVEL 1650 – +33 (0) 4 79 08 00 93

A wonderfully reliable and popular mountain establishment that commands a loyal following. Because their terrace is highly coveted and tables turn quickly, I must insist that we secure your reservations well in advance to avoid disappointment.

Our Dish of the day: Quart de polet roti
Skier Access: Superbly located at the top of the Ariondaz bubble.
Pedestrian Access: Very accessible for non-skiers utilizing the Ariondaz gondola.

Effortless Alpine Classics

Chic & Fast-Paced: For the days you want to maximise your time on the snow without sacrificing quality, we focus on premium, quick-service spots or exceptional local artisanal bakeries that keep things fast-paced yet chic.

Value Without Compromise: We love these venues because they deliver impeccable comfort food, like a spectacular Beaufort cheese tart or a perfectly executed local classic, all served in a more casual, time-efficient atmosphere.

Le Rond Point (The Ronnie)

MÉRIBEL – +33 (0) 4 79 00 37 51

An absolute legend of the valley that transitions effortlessly from a high-energy, convenient lunch spot into the undisputed home of après-ski. The expansive terrace is perfect for a fast-paced lunch right on the snow, offering a vibrant atmosphere where premium pub-style comfort food meets slope-side energy.

Our Dish of the Day: The gourmet beef burger with crisp frites, ideal fuel before the live music begins.
Skier Access: Direct access via the Forêt, Rhodos, and Chamois pistes.
Pedestrian Access: Easily reachable by foot via the resort's C-Bus line (Rte. de Belvédère).

Le Plan des Mains

MÉRIBEL MONT VALLON – +33 (0) 4 79 07 31 06

Well-located in the heart of the Three Valleys at the foot of Mont Vallon, this is the ultimate pit stop for ski purists. While the upstairs hosts a formal brasserie, the downstairs snack bar is the valley's best-kept secret for speed and value, offering premium quality sandwichs, a steaming vat of fresh soup, and a drink.

Our Dish of the Day: The gourmet local ham and Beaufort baguette, paired with their rich, piping-hot chef's soup of the day.
Skier Access: Direct access via the Plan des Mains or Campagnol pistes.
Pedestrian Access: Mountain access only (accessible exclusively via skis or snowboard).

Le Grizzly Burger

COURCHEVEL 1850 – +33 (0) 6 99 04 90 73

Attached to the slightly more upmarket Hotel Courchneige. It serves as the perfect, highly efficient pit stop for those days spent cruising the pristine Courchevel blue runs, delivering premium, cooked-to-order burgers with absolute speed and zero pretense.

Our Dish of the Day: The signature Grizzly Burger, loaded with melted local Savoyard cheese.
Skier Access: Directly on the Bellecôte piste.
Pedestrian Access: Accessible by foot via the Jardin Alpin road, or effortlessly via our private chalet driver service.

360 Bar

VAL THORENS – +33 (0)6 09 75 59 64

A high-energy, multi-concept slope side spot. Grab rapid noodles and wraps downstairs to maximize your ski time, or head upstairs for a relaxed sit-down lunch featuring premium steaks, artisan pizzas, and classic tiramisu.

Our Dish of the Day: Signiture noodles, from there amazing noodle bar
Skier Access: Located just above the Portette lift. Take Cascades or Les 2 Lacs lifts and follow the 2 Combes or Hermine pistes.
Pedestrian Access: Accessible via a 20-minute groomed walking path leading up from the resort center.

The Disconnect Collection

Hidden Forest Hideaways: We adore these secluded, magical cabins tucked away in the trees that feel like a true adventure to reach, offering exquisite menus and curated wine lists away from the main crowds.

Exclusive Arrival Experiences: We highly recommend these venues for their unique arrival methods, where you can be whisked through the forest in a horse-drawn carriage or arrive via a private snowmobile.

Le Clos Bernard

MÉRIBEL – +33 (0) 4 79 00 00 07

The crown jewel of our Hidden Forest Hideaways, this secluded wooden chalet is tucked deep inside the Altiport forest, entirely isolated from the resort buzz. While daytime offers an enchanted forest clearing, the real magic happens at night. Guests are met at the edge of the woods and guided along a fire-lit pathway through the pines to a candlelit sanctuary.

Our Dish of the Day: Lamb shank with honey and thyme
Skier Access: A scenic cruise through the trees via the Loze blue piste or Altiport routes.
Pedestrian Access: An atmospheric, crisp 10-minute alpine walk along a dedicated forest track from the Altiport road, or via a private horse-drawn sleigh arranged by our chalet team.

Le Refuge de la Traye

LES ALLUES – +33 (0) 4 58 24 04 04

An ultra-luxury eco-refuge tucked into a pristine mountain clearing, completely removed from the traditional ski trail grid. This secret sanctuary feels like a private, snow-veiled estate, offering a deeply intimate dining experience where alpine heritage meets refinement.

Our Dish of the Day: Menu de jour
Skier Access: Accessible via a scenic off-piste route from the Roc de Tougne sector (best enjoyed with a guide), or via a pre-arranged pick-up.
Pedestrian Access: A breathtaking, exclusive journey via the Refuge's private tracked snow vehicle, or an atmospheric alpine snowshoe hike.

La Buvette de Tuéda

MÉRIBEL-MOTTARET – +33 (0)4 79 00 45 08

A hideaway sitting completely isolated on the shores of Lake Tuéda. Tucked within the snow-draped pine forest of a protected nature reserve, this intimate, converted alpine hut feels miles away from the busy ski lifts. Inside, a crackling fire and a passionate kitchen celebrate high-quality rustic comfort.

Our Dish of the Day: Pierre Chaud
Skier Access: Accessible via a scenic detour through the flat cross-country and walking trails looping away from the Mottaret base.
Pedestrian Access: A magical, flat 20-minute winter walk along the snow-covered forest path from Méribel-Mottaret, perfect to earn an indulgent lunch.

Tipi (Evening Snowcat & Late Apre's Experience)

MÉRIBEL-MOTTARET – +33 (0)4 65 84 65 64

After dark, a private tracked snowcat whisks guests up the quiet Aigle slope. Inside this stylish "trapper's chalet," Chef Fabien François serves up incredible, high-end comfort food. The vibe is effortlessly cool, blending great dishes with creative cocktails, live music, and DJs under the stars.

Skier Access: Direct ski-in/ski-out during the day via the intersection of the Aigle and Aiglon pistes.
Pedestrian Access: Strictly restricted to the restaurant's private evening snowcat transport departing from the Méribel-Mottaret snowfront.

Chalet des 2 Lacs

VAL THORENS – +33 (0) 4 79 00 04 27

Perched in splendid isolation at 2,450 meters, this venue delivers a masterclass in high-altitude atmosphere. By day, it is a sun-drenched lakeside lunch spot, but on Wednesday nights it transforms into a alpine adventure. Guests are taken across frozen land via snowmobiles or a tracked snowcat to a roaring fireplace and an intimate feast far from the crowds.

Skier Access: Effortlessly reached via the 2 Lacs chairlift during the day.
Pedestrian Access: Mountain access only; exclusively via the restaurant's private snowmobile or snowcat transport for evening dining

The Rendezvous Spots

Flawless Ski School Proximity: We have chosen top-tier restaurants situated perfectly at major lift hubs or central roundabouts, allowing your family to transition seamlessly from ski school pick-up straight to a relaxed table.

Pedestrian-Friendly Meeting Points: We clearly identify which premium slope-side spots are easily accessible via our private chalet driver service or local pedestrian lifts so non-skiing members of your group can effortlessly join the fun.

Les Castors

MÉRIBEL / CHAUDANNE – +33 (0)4 79 08 52 79

A beautifully positioned piste-side gem located right at the heart of La Chaudanne. This welcoming spot offers a authentic alpine atmosphere and an excellent sun terrace, making it a favourite for those wanting a premium yet effortless lunch break without straying far from the hub.

Our Dish of the Day: Their legendary traditional French onion soup, perfectly gratinated with a thick layer of local alpine cheese.
Skier Access: ski-in/ski-out access via the main slopes filtering into the Chaudanne area.
Pedestrian Access: Easy walking access, located directly behind the Tougnette lift building.

Le Tremplin

MÉRIBEL / CHAUDANNE – +33 (0)4 79 08 57 92

An institution positioned perfectly at the edge of the bustling La Chaudanne. Boasting a sun-drenched deck with front-row views of the home runs, it offers a vibrant upscale brasserie energy, blending traditional French classics and lively après-ski music.

Skier Access: Ski-in/ski-out access, straight to the terrace from any main piste finishing at the Chaudanne hub.
Pedestrian Access: Immediate walking access from the main Méribel center and directly opposite the primary ESF ski school collection.

Alessandro

COURCHEVEL 1850 - +33 (0)4 79 00 40 50

Celebrated as the best Italian restaurant in the area, this stylish venue brings authentic transalpine flair directly to the snow. It is a vibrant, highly sought-after dining spot boasting a sunny terrace.

Our Dish of the Day: Truffle burrata pizza
Skier Access: Conveniently hit the terrace straight from the slopes; it is located just to the left of the main Verdons and Chenus gondola stations.
Pedestrian Access: Pedestrian-friendly, offering effortless, flat walking access right into Courchevel 1850's central Place du Forum

Polar Café

COURCHEVEL 1850 – +33 (0)4 79 00 42 75

A highly convenient spot nestled inside the Forum, perfect for a fresh and efficient midday pause. Specializing in light lunches, delicious crisp salads, and excellent vegetarian choices, it provides a relaxed, stylish alternative to the heavy, multi-course mountain meals.

Our Dish of the Day: Quiche lorraine
Skier Access: Quickly reached on foot from the snow beach, located just to the left of the main Verdons and Chenus gondola stations.
Pedestrian Access: Completely pedestrian-friendly, with flat walking access directly into Courchevel 1850's central Place du Forum.

Le Skilt

LES MENUIRES – +33 (0)4 79 22 63 51

An English-speaking hotspot positioned at the beating heart of Les Menuires. Renowned for its energetic, welcoming atmosphere and friendly service, it is a casual go-to for a satisfying, high-quality comfort food meal right next to the slopes.

Our Dish of the Day: Fish and Chips
Skier Access: Ski-in/ski-out convenience, located right at the snowfront at the bottom of the Roc 1 lift.
Pedestrian Access: Direct and easy walking access from the central La Croisette shopping and transport galleries.

La Maison

VAL THORENS – +33 (0)4 79 00 00 48

A pioneer of the Val Thorens dining scene, this piste-side restaurant boasts a sun-drenched central location. Blending mountain heritage with a buzzing brasserie energy, its extensive menu expertly covers everything from gourmet pizzas and wood-fired steaks to traditional Savoyard favourites.

Our Dish of the Day: Filet de Bouef
Skier Access: Direct ski-in/ski-out access from the Plein Sud piste, located right by the departure of the Pionniers chairlift.
Pedestrian Access: Seamless walking access directly from the Caron shopping center (Centre Commercial Caron).

Lodge du Village

MÉRIBEL VILLAGE - +33 (0)4 79 01 03 55

The heart and soul of Méribel Village. This legendary venue delivers a fantastic, high-energy day-to-night experience under one roof. Guests can kick back on the large, sunny balcony to enjoy beautiful valley views and live music during their famous extended après hours.

Our Dish of the Day: Burger topped with melted cheese and crispy bacon
Skier Access: Exceptionally easy day access, located just 50 meters from the bottom of the Golf chairlift.
Pedestrian Access: Perfectly positioned right in the center of Méribel Village, with hassle-free parking and quick access via the local resort bus loop.

Jacks Bar

MÉRIBEL - +33 (0)4 79 00 41 06

A massively popular, lively hotspot right at the main ski hub of La Chaudanne. Operating non-stop from breakfast until late, Jacks effortlessly bridges the gap between a family-friendly restaurant and a high-energy party venue.

Our Dish of the Day: Slow-cooked pulled pork pizza drizzled with a rich, smoky BBQ sauce.
Skier Access: Located directly at the foot of the pistes at La Chaudanne.
Pedestrian Access: Simple pedestrian access in the heart of the main lift station area, easily reached by foot, taxi, or the central resort shuttle stop.

Après-Sunset Dining

The Evening Gastronomy: Specifically tailored for our chalet staff's night off, we have curated an elite selection of local resort dining options ranging from intimate, fire-lit bistros to vibrant, upscale evening hubs.

Atmosphere & Artistry: We love to subcategorise these by vibe, showcasing everything from masterfully crafted cocktail and tapas lounges to dedicated local cheese cellars for a traditional fondue, or elegant dining rooms featuring world-class, internationally sourced meats.

Brasserie Le 80

MÉRIBEL / CENTRE – +33 (0)4 79 41 69 79

A vibrant evening hub with its stunning vintage decor. The menu offers a refined brasserie experience with plenty of inventive, elevated vegetarian options alongside world-class meats.

Our Dish of the Day: The king prawns and black cod are really good, and the farmhouse chicken on a spit to share is juicy and tender.
Pedestrian Access: Located right in the center of Méribel inside the Hotel La Chaudanne, with easy parking and drop-off access.

L'Ekrin (Hôtel Le Kaïla)

MÉRIBEL / CENTRE – +33 (0)4 79 41 69 20

Méribel's premier Michelin-starred dining room, delivering pure culinary artistry. The kitchen crafts complex, breathtaking seasonal menus that beautifully accommodate vegetarian diners with high-end, plant-based gastronomy.

Our Dish of the Day: The tasting menu changes regularly, so it's hard to know the favourites; however, it is always unbelievable, so you can't go wrong.
Pedestrian Access: Effortless access inside the five-star Le Kaïla hotel in the resort center, featuring full valet service.

Tsaretta Spice

MÉRIBEL / LES ALLUES – +33 (0)4 79 08 51 26

A highly popular, contemporary Indian restaurant that injects vibrant spice into the alpine evening scene. Perfect for a chalet night off, it offers an incredible array of authentic, deeply flavorful curries.

Our Dish of the Day: Butter Chicken
Pedestrian Access: Located down in the historic village of Les Allues; easily reachable via the free resort bus or local taxi line.

Lilie

MÉRIBEL / ROND POINT – +33 (0)4 79 00 31 29

A cozy, chic bistro and lounge that feels like a home away from home. Offering a superb balance of traditional French comfort food, excellent vegetarian options, and a lively, welcoming neighbourhood atmosphere.

Our Dish of the Day: The Gambas with wasabi mayo are a great way to start, and the classic Raclette Savoyard is unbelievable and very cheesy.
Pedestrian Access: Perfectly accessible at the Rond Point area with convenient parking nearby.

Barometer

MÉRIBEL / CENTRE – +33 (0)4 79 00 41 06

An upbeat bar and bistro that serves as a fantastic casual rendezvous spot. Famous for its generous portions, it delivers exceptional artisan pizzas and arguably the best vegetarian lasagne in the valley.

Our Dish of the Day: The garlic escargot is a lovely option, followed by either the beef or the vegetarian lasagne.
Pedestrian Access: Located directly in the main resort center, just a short walk from the central escalator.

La Galette

MÉRIBEL / CENTRE – +33 (0)4 79 08 53 30

An authentic, bustling alpine institution that is perfect for a classic Savoyard night out. The extensive menu ranges from traditional buckwheat galettes to rich, theatrical cheese cellars like fondue and raclette.

Our Dish of the Day: The escargot is brilliant, and the Raclette Royale is superb.
Pedestrian Access: Superb, central main-street location with easy pedestrian sidewalk access.

La Vache Rouge

MÉRIBEL – +33 (0)4 79 00 42 63

A warm, delightfully quirky restaurant instantly recognisable by its distinct red cow theme. Known for its friendly, energetic service, it specializes in rich mountain classics and premium charcuterie boards.

Our Dish of the Day: The oysters make an excellent starter, with a varied selection where you can't go wrong. For the main course, we recommend the L-bone steak, which is rich and tender.
Pedestrian Access: Located up the hill in the Morel area of meribel, slightly harder to get too but deffienatel worth the trip

Chez Vous

MÉRIBEL – +33 (0)4 79 00 57 38

A wonderfully warm and welcoming dinner choice tucked away on the Morel plateau. Boasting a cozy interior dressed in rich wood and deep mountain tones, it balances a relaxed family-run feel with highly impressive culinary execution, making it a stellar pick for an authentic chalet staff night off. The menu centers on traditional Savoyard recipes elevated with smart modern twists, using top-tier charcuterie and locally matured alpine cheeses.

Pedestrian Access: Situated in the Immeuble les Merisiers at the Plateau de Morel; easily accessible on foot, with plenty of nearby parking and excellent resort shuttle or taxi links.

Courchevel Evening Restaurants

Courchevel's evening dining scene sets the gold standard for alpine luxury and nightlife. Tailored perfectly for your group's night out, the resort offers an incredible variety of atmospheres to match any mood. Whether you are seeking a quiet, sophisticated evening focused on exceptional fine dining or a high-end, buzzing lounge featuring world-class cuisine and live music, these top-tier venues promise an elite winter evening experience.

Beefbar (Hôtel L'Apogée)

COURCHEVEL 1850 – +33 (0)4 79 04 01 04

An ultra-chic, luxury steakhouse that offers a sleek alternative to heavy cheese dishes. Situated in the exclusive Jardin Alpin area, it focuses on the absolute finest sourced meats crafted with complete precision in an elegant room.

Our Dish of the Day: Kobe beef prosciutto and the truffle pizza are great starter offerings, along with the Black Angus ribeye cap.
Pedestrian Access: Completely accessible by road via the Jardin Alpin; five-star hotel valet and chauffeur drop-off right at the entrance.

Alpage (Hôtel Annapurna)

COURCHEVEL 1850 – +33 (0)4 79 08 04 60

A stunning Michelin-starred restaurant offering an intimate, highly deliberate dining experience. Head Chef Jean-Rémi Caillon delivers ultra-refined, modern gastronomy that balances high-end meat dishes with plant-focused alpine creations.

Our Dish of the Day: The Tartiflette Sapinette with blue lobster is an elegant, fragrant dish with wonderful depth. The Pigeon Randonneur, paired with cocoa, pear, and civet jus, is a and intensely flavourful offering.
Pedestrian Access: Located up near the Altiport; fully accessible by road with seamless hotel valet service available.

L’Étable des Lys

COURCHEVEL LE PRAZ – +33 (0)4 79 08 51 26

Tucked away down in the historic village of Le Praz, this cozy local gem occupies a beautiful vaulted stone cellar. It is a dedicated paradise for traditional alpine food, specializing in expertly matured local cheeses, excellent fondues, and premium artisan charcuterie boards.

Our Dish of the Day: The cauliflower with creamy caraway sauce and smoked trout, followed by sweet and sour pork, is a combination that never disappoints.
Pedestrian Access: Located in the heart of Le Praz village; easily reached from 1850 by taxi or the free inter-resort shuttle bus lines.

Le Bistro du Praz

COURCHEVEL LE PRAZ – +33 (0)4 79 08 41 33

Set right by the lake in the heart of the village, this delightful spot offers an exceptional dinner setting with a relaxed, traditional vibe. Celebrated for its welcoming service and diverse menu, it is a fantastic choice for a chalet night off, effortlessly catering to mixed groups.

Our Dish of the Day: An exceptionally well-thought-out starter of snails with calf’s head, served with herbed mash, followed by the dish of the day, which never disappoints.
Pedestrian Access: A very easy stroll through the center of Courchevel Le Praz (Rue de la Chapelle), with plenty of nearby parking and quick connections via taxi or the resort shuttle.

Le Café

COURCHEVEL 1850 – +33 (0)4 50 91 10 30

A masterful take on a French brasserie, this cozy hideaway inside Les Suites de la Potinière blends traditional Parisian flair with rich Savoyard touches. The evening space features an upbeat piano-bar atmosphere with classic French tunes, delivering an incredibly polished yet fun dining experience.

Our Dish of the Day: The beautifully cooked half-cooked duck foie gras is absolutely lovely, and the USDA Prime Black Angus is beautifully tender.
Pedestrian Access: Centrally located right on Rue de Plantret, allowing for effortless pedestrian access and convenient driver drop-offs.

La Ferme Saint-Amour

COURCHEVEL 1850 – +33 (0)4 79 01 46 60

A high-end winter night venue that perfectly captures a polished yet festive evening energy. This transformed historic farm pairs contemporary decor with a buzzing atmosphere. The kitchen serves up world-class comfort food and sharing plates, while the lounge section comes alive later in the night with craft cocktails, live musicians, and top-tier DJs.

Our Dish of the Day: The king crab leg served on ice is exceptional, and the succulent beef fillet with gnocchi and spinach makes for a perfect follow-up.
Pedestrian Access: Effortless village center access with a dedicated drop-off zone right at the entrance.

Loulou

COURCHEVEL 1850 – +33 (0)4 57 55 21 60

Bringing its iconic Parisian elegance directly to the peaks, Loulou finds its home inside the ultra-exclusive Hôtel Barrière Les Neiges. The vibe here balances understudied style with high-energy glamour, showcasing the absolute best of Italian mountain cuisine from the Piedmont and Lombardy regions, alongside fantastic vegetarian-friendly options.

Our Dish of the Day: The scallop carpaccio followed by the charcoal-grilled octopus makes for a truly lovely seafood pairing.
Pedestrian Access: Tucked into the prestigious Rue de Bellecôte; fully accessible by road with complete luxury hotel valet service at your disposal.

Sumosan

COURCHEVEL 1850 – +33 (0)4 79 00 00 00

An incredibly sophisticated, contemporary Japanese sanctuary located inside the five-star Hôtel L'Apogée. This dining room offers a beautifully serene escape, where clean flavors are served alongside a stellar array of sake and creative cocktails.

Our Dish of the Day: To start, we like to order a selection of sushi, followed by the delicious slow-cooked beef short rib, you really can't go wrong.
Pedestrian Access: Completely accessible by road via the Jardin Alpin area, featuring seamless chauffeur drop-off and valet parking.

Kinugawa

COURCHEVEL 1850 – +33 (0)4 79 01 46 60

A highly sophisticated evening venue that functions as a beautiful Japanese alpine chalet. Trading Savoyard creams for precision, it serves exceptional sushi, contemporary fusion dishes, and brilliant French-Japanese cocktails in an intimate, festive atmosphere.

Our Dish of the Day: Snow crab and spicy tuna on nori tempura make a wonderful starter, followed by marinated chicken skewers for a well-balanced land-and-sea pairing.

Pedestrian Access: Centrally located within the resort, making it easy to reach on foot from anywhere in Courchevel 1850.

Wrapping Up Your Alpine Experience

From lively mountain lunches on sun-drenched terraces evening dining in the heart of the Alps, the restaurants in this guide have been carefully selected to help you make the most of your time in the Three Valleys. Whether you're enjoying a relaxed après-ski meal or a special dinner while your chalet team takes a well-earned evening off, each venue offers exceptional food, warm hospitality, and a memorable alpine atmosphere.

To avoid disappointment, we recommend booking your restaurant reservations as early as possible, particularly during peak season, as the most sought-after tables fill quickly. However you choose to dine, we hope these recommendations add another unforgettable layer to your mountain escape. Bon appétit!