

From mittens to oven gloves

Prize winning restaurants

L'Oxygène received a **Bib Gourmand in the Michelin Guide** in January 2019.

Benjamin, the chef, brings a touch of **modernity to the local cuisine**.

Our appetites are whet by dishes such as Char filet, lemon-cranberry risotto, langoustine and Yuzu froth and the «Altitude 4810» dessert, chestnut biscuit, pumpkin and vanilla ice cream.

2 kms from the resort. Beautiful south facing terrace overlooking the resort of Valmorel.

L'Oxygène :

04 79 09 81 80 - www.oxygene-hotel.fr

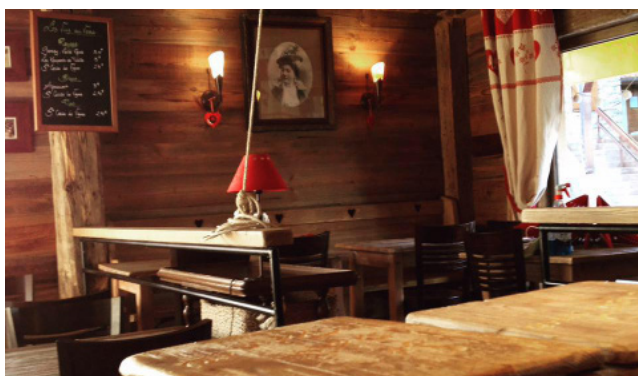


The Gault et Millau has renewed its trust in the Le Petit Prince's chef, who has been working for many years to improve its cuisine, **generous and refined**, such as diot sausages with stewed onions and bilberries, pommoniers with a Gamay sauce.

The atmosphere is as warm as in a mountain chalet.

Le Petit Prince :

contact@restaurant-lepetitprince.com -04 79 09 81 71



The new one

In a warm and cosy setting, the chef of the Refuge offers a simple and **refined cuisine** such as roasted half-cockerel with home-made mashed potatoes.

From 15h to 17h the restaurant is transformed into a tea room for families coming back from skiing or the toboggan run just a few steps away, where they can enjoy a **hot chocolate offered free** with each pancake or dessert. A good deal at a minimum price!

Le Refuge :

mrvallier.sarambre@sfr.fr



Like at grandma's table



La Table du Berger in Valmorel is a charming little restaurant, where you can find dishes which are revisited from family recipes, using local and seasonal products, beautifully presented and whose tables are personalised with a first name.

La Table du Berger :

04 79 09 81 94 - www.latableduberger73.com



valmorel.com

From mittens to oven gloves

Let's brunch !



One can brunch at the residence Anitaa (currently being classified *****) .

In the heart of this **new residence**, enjoy not only its spa but also **Sunday brunches** open to everyone.

Fresh, quality products with which to start off a good day or chill-out all day, followed by a relaxing time in the spa.

Anitéa(currently being classified *****) :

04 50 27 22 72 - www.mgm-hotels-residences.com

Great deal

Thermal water

Lunch

35 €



Absolute pleasure and relaxation in La Léchère-Les-Bains with the **special offer** from the restaurant «L'O à la bouche» and the «O des Lauzes» thermal spa.

A moment of pleasure enjoying the menu of the day (starter, main course, cheese and dessert) composed of seasonal products, followed by a moment of relaxation with 2 ½ hours immersed in **thermal water**.

L'O à la bouche :

04 79 22 61 61

<https://restaurant.la-lechere-tourisme.com/>

100 % local

Marion and Stéphane are nature loving athletes. Naturally they wanted to create an **organic product**, using mountain plants, well known in the Savoy: crozets.

These small square pasta, made with buckwheat or spelt flour, seasoned with nettles or wild garlic that they have **picked themselves**.

They are based in the small village of Fey-Dessous, 5km from the resort of Valmorel where they sell their products on Wednesdays from 17h30 to 20h

Gong :

gong.savoie@gmail.com



valmorel.com