

RESTAURANT GUIDE

Meribel 3 vallées



Méribel's Best Tables

Le 80

Attached to La Chaudanne hotel in the heart of Méribel, Le 80 is the kind of place you go when dinner matters. The room has real atmosphere, the wine list rewards exploration, and the kitchen takes its brief seriously.

[Discover Le 80](#)

L'Ekrin by Laurent Azoulay

Méribel's only Michelin-starred restaurant. Chef Laurent Azoulay's cooking is precise and considered, using alpine ingredients handled with a light, confident touch. If you're planning a special dinner, this is where to go.

[Discover L'Ekrin](#)

Le Savoy

The restaurant inside Hôtel Le Savoy takes Savoyard cooking and gives it a considered, modern treatment. The féra, a freshwater fish native to the alpine lakes is on the menu. Local produce, honest ingredients, and a room that feels genuinely alpine.

[Discover Le Savoy](#)

La Coursive des Alpes

Set in what was once Méribel's cinema, La Coursive has real ambition in the kitchen. Chestnut cappuccino with Beaufort, ris de veau, 8-hour confit beef with foie gras - French-alpine cooking with confidence.

[Discover La Coursive des Alpes](#)



Méribel's Local Tables

Fifi Italien

A Méribel institution since 1960, relaunched in 2022 by Thibault and Philippe under a new name. Italian-inspired. Antipasti, pasta, risotto - the aperitivi are worth arriving early for.

[Discover Fifi](#)

Tsaretta Spice

Not what you expect to find in the French Alps. Inventive Indian tapas that feels more Mumbai than Méribel.

[Discover Tsaretta Spice](#)



Méribel's Local Tables

Le Fromagerie

Down a flight of stairs beneath a working cheese shop, La Fromagerie does one thing: fondue and raclette. No menu to navigate, no distractions. Just melted alpine cheese and locals who know how to prepare it right.

[Discover Le Fromagerie](#)

L'Igloo

A reliable staple in the Galerie des Cimes. Pizzas, pasta, steaks - nothing complicated, all done well. It's earned the love of the locals.

[Discover L'Igloo](#)

La flambee

Wood-fired pizzas alongside tartiflette, raclette, and handmade lobster ravioli. An Italian kitchen with a Savoyard heart.

[Discover La Flambee](#)





On the Piste - Meribel

Maya Altitude

Maya Altitude doesn't follow the mountain restaurant rulebook. The menu spans Savoyard classics alongside a charcoal grill, a dry-ageing cellar - Angus rib matured 21 days, grade 4 wagyu and a tandoor oven running everything from Black Tiger prawns to Beaufort naan. The 360-degree terrace is the best way to spend lunch on a sunny Alpine day

[Discover Maya Altitude](#)

La Fruitiere at Folie Douce

La Fruitière is one of the best lunches on the mountain. Authentic local cuisine with a show that just happens to run alongside it - dancers, live singers. Then the plates are cleared, the Veuve Clicquot bar opens up, the DJ takes over, and the terrace becomes one of the best après-ski parties in the Alps. Fireworks and views down the valley. A VIP area is available — we can arrange it.

[Discover La Fruitiere at Folie Douce](#)



On the Piste - Meribel

Le Clos Bernard

Tucked into the Altiport forest and reachable by ski or on foot, Le Clos Bernard is the kind of place you feel lucky to know about. Fresh local produce, grilled meats over the fireplace, and homemade regional dishes. Warm, and genuinely off the beaten track.

[Discover Le Clos Bernard](#)

Le Blanchot

Set near the Altiport, Le Blanchot is the natural meeting point for skiers and non-skiers alike, accessible by ski from the Lapin piste or by road. Fresh local produce, a daily menu from the chef, and a fireplace with views of planes taking off from the Altiport station on the Verdon slope, DJ sets on a south-facing terrace. The Beaufort tart is the signature, with a seafood bar and homemade dessert buffet alongside.

[Discover Le Blanchot](#)



On the Piste - Courchevel

Cave de creux

At 2,112 metres with Mont Blanc on the horizon, Cave des Creux earns its reputation. The kitchen rotates its headline dishes by day - leg of lamb, sole meunière, prime rib. Between the music and the crowd, lunch has a habit of running long. You might spot a familiar face or two.

[Discover Cave des creux](#)

La Soucoupe

At the top of the Loze lift, La Soucoupe is one of Courchevel's oldest mountain restaurants. Wood, stone, two open fires, and meats grilled in front of you. The wine list is worth exploring.

[Discover La Soucoupe](#)





On the Piste - Courchevel

Le Cap Horn

A Courchevel institution since 1954, set above the piste with views that do as much work as the kitchen. The menu spans seafood, rotisserie meats, and a sushi bar — with a wine list of over 800 references and a homemade dessert buffet to finish.

[Discover Le Cap Horn](#)

Chalet des Pierre

The staff in traditional uniforms and berets set the tone. A former mountain train station on the Verdon slope, DJ sets on a south-facing terrace. The Beaufort tart is the signature, with a seafood bar and homemade dessert buffet alongside.

[Discover Chalet des Pierre](#)



On the Piste - Courchevel

Pilatus

James Bond once made a rather dramatic exit from this runway in GoldenEye. The setting does a lot of work. So does the kitchen: hearty Savoyard cooking, a pastry chef worth staying for, and a terrace that earns its reputation.

[Discover Pilatus](#)

Bagatelle

The Courchevel outpost of the global Bagatelle brand - with venues in Miami, St Tropez, and Ibiza. French-Mediterranean at the summit of the Chenus gondola, DJ sets, mountain views across the Three Valleys,

[Discover Bagatelle](#)

La Mangeoire Ski Club

La Mangeoire Ski Club On the piste on the main run down to the Croisette. Mediterranean and Asian fusion, a serious wine list, and a terrace that draws a crowd from lunch until last light.

[Discover Mangeoire](#)

On the Piste - St Martin

La Bouitte

René and Maxime Meilleur have held three Michelin stars for many years and La Bouitte remains one of the great alpine restaurants. The cooking is deeply rooted in Savoie, using local produce with a precision and creativity that justifies the journey to Saint-Martin-de-Belleville. Book well in advance. If you're celebrating something, this is where to do it.

[Discover La Bouitte](#)

Lodji

A Belgian family fell in love with Saint-Martin and bought the hotel. The menu at Au Torè reflects exactly that, Savoyard classics sitting comfortably alongside croquettes de crevettes grises, dame blanche, and a lacquemant givré.

[Discover Lodji](#)

On the Piste - Val thoren

Chalet Marine

Val Thorens is worth the early start! At 2,500 metres on the Dalles piste, Chalet de la Marine is Michelin-listed and arguably the best lunch in the Three Valleys. Foie gras, freshly grated truffle, matured beef, scallops, Mont d'Or straight from the oven. The terrace looks out across the Belleville valley. And the hot chocolate is legendary.

[Discover Chalet Marine](#)

READY TO BEGIN?

The best tables in the valley, reserved before you land.
Our concierge team take care of every booking in advance.
So your holiday starts the moment you arrive, not when you
finally get through on the phone.

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