Refuel on and off the mountain with our guide to the best restaurants in Val d'Isère for classic French cuisine, Michelin-star food, lust-worthy burgers and vegetarian feasts

By FELICE HARDY

THE BEST RESTAURANTS IN TOWN

HOTEL LE BLIZZARD RESTAURANT AND LA LUGE

Both of these are located in Hotel Le Blizzard: while the main restaurant serves fresh, straight-from-the-market cooking, La Luge is devoted to the cheesy dishes of Savoie with half a dozen types of gooey fondue and raclette.

Address: Hotel Le Blizzard, Avenue Olympique, 73150 Val d'Isère, France
Telephone: +33 4 79 06 02 07
Website: hotelblizzard.com
LA TABLE DE L'OURS

The dishes are eclectic at the wood-panelled restaurant of the Hotel Barmes de l'Ours, ranging from Serge Dalla Palma’s Savoie snails with hen’s eggs to pigeon breast with sand carrots cooked in pink berries. Innovative chef Antoine Gras is hoping to win back the Michelin star that the restaurant lost a few years ago, so expect him to over-deliver.

**Address:** La Table de l'Ours Chemin des Carats, 73150 Val d'Isère, France  
**Telephone:** +33 4 79 41 37 00  
**Website:** hotellesbarmes.com

L’AVANCHER LODGE

Chef Olivier Nuret presides over the kitchen here, which serves local produce, with homemade starters, selected meats, a variety of different fondues and his renowned raclette à l’ancienne.

**Address:** L’Avancher Lodge, Avenue du Prariond, 73150 Val d'Isère, France  
**Telephone:** +33 4 79 06 02 00  
**Website:** avancher.com
THE FONDUE FACTORY

Two nephews of champion French skier Jean-Claude Killy opened this cavernous restaurant a few years ago, both as a destination for cheese and meat fondue and as a home for the family’s ski and boot collection. Pride of place goes to J-C’s race skis that won him triple Olympic gold, as well as the downhill at the 1966 World Championships.

Address: The Fondue Factory, Avenue Olympique, 73150 Val d'Isère, France
Telephone: +33 4 79 08 04 37
Website: killy-sport.com

L'ATELIER D'EDMOND

This is Val’s very finest dining venue. Located in what was once an ancient wooden barn in the outlying hamlet of Le Fornet, it's conveniently close to the cable-car station and bus stop. Chef Benoît Vidal already has two Michelin stars and is on the look out for number three. Specialities include crayfish cooked in preserved lemon, barbecued Savoie trout, Arctic car with saffron, and local saddle of lamb. The restaurant is expensive and should be reserved for special nights, but
you can sample Benoit’s cooking at lunchtime in his adjoining and more sensibly-priced bistrot.

**Address:** L’Atelier d’Edmond, Le Fornet, 73150 Val d'Isère, France  
**Telephone:** +33 4 79 00 00 82  
**Website:** atelier-edmond.com

**LA BARAQUE**

La Baraque is owned and run by Nicolas Ferrando and David Rivière, two popular restaurateurs from Val, which makes it a favourite among locals. It’s open for both lunch and dinner – and you always need to book. The cuisine is essentially classic French with the occasional fusion foray. Prices are steep, but you're paying for quality.

**Address:** La Baraque, 137 Avenue Olympique, 73150 Val d'Isère, France  
**Telephone:** +33 4 79 06 18 19  
**Website:** restolabaraque.com
Opened with considerable fanfare for the 2017/2018 season, this restaurant is located at the bottom of the Solaise run and can be reached on skis or on foot from the village centre. Its speciality is meat grilled on an open fire, but it also serves top-notch pizzas created by a chef brought in just to spin them from across the nearby Italian frontier. It also has a scenic sundeck with knockout views.

**Address:** Chemin de la Chapelle Saint-Jean, 73150 Val d'Isère, France  
**Telephone:** +33 4 79 41 13 11  
**Website:** letincellevaldisere.com

### THE BEST RESTAURANTS ON THE MOUNTAIN

#### L'EDELWEISS

There’s always a *formule* of the day in this little spot above Le Fornet. Heart-warming specialities include *le casse-croute du berger* (locally cooked meat, Beaufort cheese tart, tomme de Savoie cheese, and salad). Alternatively, try the suckling lamb saddle stuffed with olives and mushrooms, lobster ravioli, and, for pudding, *ile flottante* with raspberries and cactus syrup. This is one of the few restaurants that is only really accessible on skis – and you need to be a competent intermediate to get here via the blue run from Le Signal.

**Address:** On the mountain above Le Fornet  
**Telephone:** +33 6 10 28 70 64  
**Website:** restaurant-edelweiss-valdisere.com

#### LE SIGNAL

There’s a self-service downstairs (ideal for a hot-chocolate stop-off) and a proper restaurant upstairs, which also opens on some evenings in winter. The main restaurant is now an art gallery as well, with exhibitions of contemporary works on display throughout the season.
LA FRUITIÈRE

Part of bar La Folie Douce, La Fruitière is a table-service restaurant that’s now also open on some evenings. If you’re sitting outside on a cold day, you’ll be offered a special onesie to wear over your ski clothing. The restaurant’s name is a local Savoie word for ‘dairy’ and inside are white enamel milk churns where you leave your gloves and goggles, exposed zinc pipework, antique tiling and dairy-styled fittings and furnishings. Dishes include spaghetti bolognese and classics such as beef bourguignon.

Address: At the top of Le Fornet cable-car
Telephone: +33 4 79 06 03 38
Website: lesignalvaldisere.com

LE REFUGE DE SOLAISE

This restaurant opened in the 2018/2019 winter season, unlike the hotel it is located in, which will be fully operationally from December 2019. It has a giant seating area both inside and on the sundeck. Previously this was the Tête de Solaise restaurant but now has the same owners, so expect a high standard.

Address: Le Refuge de Solaise, Sommet de Solaise, 2551 meters, 73150 Val d'Isère, France
Telephone: +33 7 77 14 12 90
Website: lerefuge-valdisere.com

LA PEAU DE VACHE

As the name suggests (it’s French for ‘cow skin’), this restaurant is decorated with hides. It is also candlelit, even at lunchtime, and has a lovely atmosphere along with superb food. But it is not a place for veggies – giant burgers smothered in local cheeses are the order of the day. Tip: order one of these beasts between two.
**THE BEST CAFÉS**

---

**ARCTIC JUICE AND CAFÉ**

The Arctic bills itself as ‘the world’s first mountain energy café’ and has branches in Méribel and Verbier. It is the sole spot in town for those looking for healthier, veggie and organic food, and serves smoothie bowls that include ingredients such as oatmeal and quinoa flakes, stewed berries, banana, almonds and seed compote. Dairy-free and gluten-free diets are catered for too. This small, simple and really quite cool venue is open from 8am to 6pm daily.

**Address:** Arctic Juice and Café, 137 Avenue Olympique, 73150 Val d’Isère, France

**Telephone:** +33 6 83 37 40 61

**Website:** arcticjuicecafe.com

---

**SALON DES FOUS**
This café is on the main street just down from the tourist office roundabout. Early in the morning during the ski season you’ll find a gaggle of instructors and guides discussing conditions for the day ahead over coffee and croissants. It’s also a quiet and inexpensive spot for an omelette or croque madame (melted cheese-and-ham sandwich with a fried egg) and a glass of wine. It’s open until 9.30pm daily.

**Address:** Salon des Fous, Avenue Olympique, 73150 Val d'Isère, France  
**Telephone:** +33 4 79 00 17 92

**THE BEST ALTERNATIVES**

There’s a wet fish van by the bus station on Tuesdays (which is more appealing than it sounds!). And the Monday market sells clothing, cheeses and other food.

*Scroll down for more pictures of the best restaurants in Val d'Isère...*
l’Atelier d’Edmond

L’Etincelle
Les Barmes de l’Ours