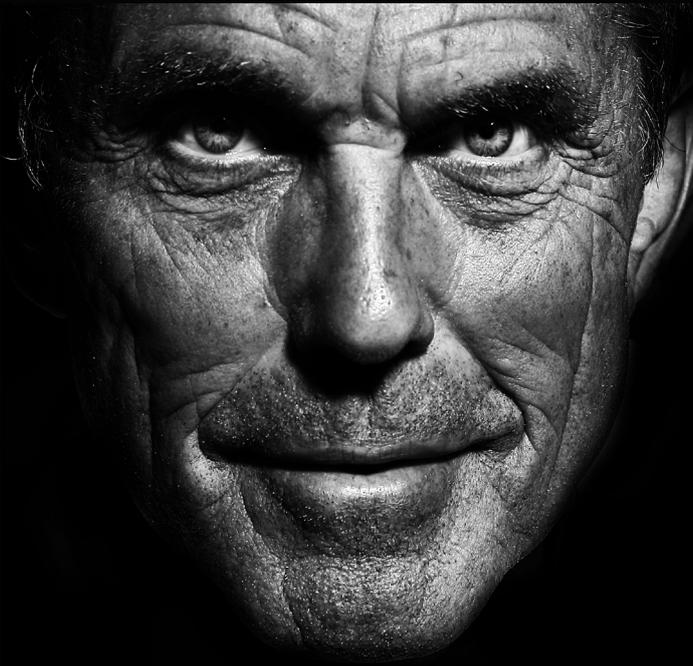


# LUC REVERSADE



The name Luc Reversade brings up the associations straight to La Folie Douce but nothing predestined Luc for such a fate. Born in Charente, he grew up in the teacher's family his mother was holding a summer camp in Autrans during the school holidays.

The Olympics games of Grenoble brought him closer to the mountains when his mother opened her summer camp as a international Nordic ski centre during the Olympics. What was supposed to be temporary was transformed into a business that brought the whole family to Autrans. Luc grew up in a mountain world, where he was practicing skiing and became a ski instructor during his studies.

Luc was attending the School of Hospitality in Grenoble, his parents have sent him there to temper a little bit his character and that he will learn the art of cooking. He became a kitchen clerk at Paul Bocuse and made his first dishes there. But few years later the man of 100 ideas per minute quickly realises that he wants to be in front of the kitchen rather than behind it.

The hotel business always had an important place in Luc's life, that is why he bought the hotel in Autrans but the village was not on a high altitude with a lot of rainy days and this is the reason why Luc, advised by his friend decided to pack his bags and move to Val D'Isère.

Until today he has never left this mountain village, before Luc was working as a hotel manager and thanks to him the business started growing very fast, after three years the owners decided to triple the prices and this is how Luc decided to launch his own business. He bought a small mountain restaurant without water, but with his mother «Momone» in the kitchen. They welcome skiers to taste a family cuisine where dishes pass from the kitchen to the dining room through the hole in the ceiling.

After several years of construction work, In 1980 La Petite Cuisine is born, it's a self-service in the heart of the slopes that serves a local cuisine that attracts skiers. 1994 it was a year of the opening of La Fruitière.

Creating a concept of places that made 5 French stations dance on the tables was made with help of travelling and looking for inspirations, especially in Ibiza.

**This is how the idea of making people dance also during their winter holidays.**

The concept of La Folie Douce was born in 2007 and remains until today as an essential for skiers as well as partygoers.