

ACCOMMODATION



L'APOGÉE COURCHEVEL, THE NEW JEWEL IN THE JARDIN ALPIN CROWN

The most recent hotel from the Oetker Collection opens its doors on December 11th 2013 in the heart of the Jardin Alpin. L'Apogée lies at the foot of the pistes and has 33 suites, 20 rooms and a penthouse with Jacuzzi and private terrace.

Chef Yannick Franques oversees the restaurant's kitchens with a grill area, terrace with views of the 3 Valleys ski pistes and a caviar bar. The hotel caters for those in search of well-being with a spa, indoor pool and gym.

LE PETIT PALAIS, A BESPOKE CHALET

Le Petit Palais is the most recent luxury chalet in Courchevel on the Bellecôte piste five minutes' walk from the centre of the resort. The 1,500m² chalet treats guests to seven suites, a cinema room, bar and nightclub. The fitness area has a 13m long pool, sauna, Turkish bath, gym and beauty salon. There is also a number of "à la carte" services.



LEADING HOTEL MEMBER LE K2

5* Le K2 on the Cospillot piste provides breathless views of the valley. Linked up by corridors, it has 5 exceptional chalets as well as a 29-room and suite hotel, bar, smoking room, brasserie, fine dining restaurant, spa, games rooms, cinema room and more. The hotel has recently joined the Leading Hotels of the World consortium which unites the best hotels on the planet.

HOTELS: WORK IS CARRIED OUT EVERY SEASON TO ENSURE WE REMAIN THE BEST

To accommodate guests in the best conditions in Courchevel, many hotels use the time between seasons to spruce themselves up. The 5* hotels Le Lana and Le Manali have renovated several suites. The 5* Annapurna has gone for a modern style before it celebrates its 40th anniversary this winter. A children's play area has been built outside and the indoor games room has been entirely redecorated at the 5* Strato. The 3* Les Peupliers hotel has renovated 15 of its rooms.

LE CHEVAL BLANC COURCHEVEL, A NEW SEASON OF CREATIVITY

Le Cheval Blanc is one of two Palaces in Courchevel. World-renowned for its luxury and the quality of its services, the palace unveils a new look every season. This winter, the modern Le White brasserie has a new cream and beige interior. A live cooking area will open on its unmissable terrace for skiers to experience at lunchtime. The spa's Turkish bath, Jacuzzi and "experience shower" have been completely redesigned. Last but not least, the "Children's Carousel" has been specially set up and decorated in a chalet to the delight of little ones.



GASTRONOMY



LA CAVE DES CREUX, AUTHENTICITY AT ITS PEAK

This new restaurant perched at an altitude of 2,112m has long been home to... shepherds! La Cave des Creux is run by local and young former ski instructors, and serves a bistro/brasserie menu with regional specialties and

quality products. The authentic décor brings together mountain, industrial and vintage styles. Make the most of the panoramic views of the 3 Valleys ski resort and Mont Blanc from its terrace with outdoor fire.

THE MICHELIN STARRED LA TABLE DU KILIMANDJARO AND LE KINTESSANCE



The most recent Michelin stars awarded to La Table du Kilimandjaro (2 stars) and Le Kintessence (1 star) reflect the excellent quality of Courchevel's restaurants.

In the restaurants, Nicolas Sale serves uncomplicated yet exceptional dishes. "We try to keep things simple; we tend towards the pared down approach. We dress our plates simply. I think it takes us back to basics."

Unexpected sensations and unique discoveries at Le Kintessence: the chef takes us to another world with delicately detailed dishes, the essence of expertise and the creativity of an artist.

At La Table du Kilimandjaro, Nicolas Sale invites diners to experience dishes imbued with emotion where the key ingredients are creativity and attention to detail.

L'ÉPICERIE, HOME COOKING

Former ski champion Bernard Charvin has transformed his family home in Courchevel Village into a restaurant. In a warm wooded setting adorned with old family photos, the chef serves tasty and hearty dishes made using fresh produce.

ILLUSTRIOUS LE GENÉPI

Thierry Mugnier, chef at Le Genépi, has been named "Maître restaurateur de France." The title recognises the quality of the restaurant and guarantees that all the dishes served here are cooked on-site.

L'ARBÉ, WARM AND FRIENDLY

L'Arbé restaurant in the very heart of Courchevel is beginning its second winter. Run by Jean-Luc Martin, the brasserie serves high quality traditional dishes in a relaxed and friendly atmosphere.



COURCHEVEL
SAVOIE - FRANCE

PRESS CONTACT: Nathalie Faure-Bernoud - Tel. +33 (0) 479 01 44 18 - presse@courchevel.com