

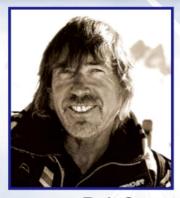
6 Day Ski Guide

Méribel - Unplugged

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WELCOME TO MÉRIBEL



Rob Smart (Editor & Ex Season Worker)

A warm welcome to all of you. Enjoy the mountains and I wish you all a great holiday, here in Méribel the heart of the Three Valleys. Méribel Unplugged should help you find everything you need for your trip. Over many years starting in 1982, I personally enjoyed my visits to the bars & restaurants of the 3 valleys but of course saw many changes. I now have a team of volunteers who do loads of reviews for me every season. These restaurant reviews can be trusted as they are all from their own genuine visits.

MY SPONSORS

As a totally free give-away magazine I must thank all the local businesses that sponsor my web site www.meribel-unplugged.co.uk. It is only by sponsoring my web site that I am able to produce this magazine for free. As a big thank you they are all featured. Feel free to take this magazine home and check out my web site for future visits.

RADIO MÉRIBEL

A great station with useful local information bulletins, in English all day long. Tune in early for the morning snow & lift reports. Find it on my web site if you have wifi. I am privileged to have been the very first English DJ on Radio Méribel (Xmas 1989) and the instigator of the now regular, daily English news and weather reports. Tune in at 8am for the weather report, followed by the what's on today and then about 8.20 the lift and piste information. If you miss them they are repeated during the morning. In the evenings Benji, Méribel's long time local DJ has created his own program.

Some great music, check it out.

Rob Smart - Editor

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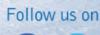


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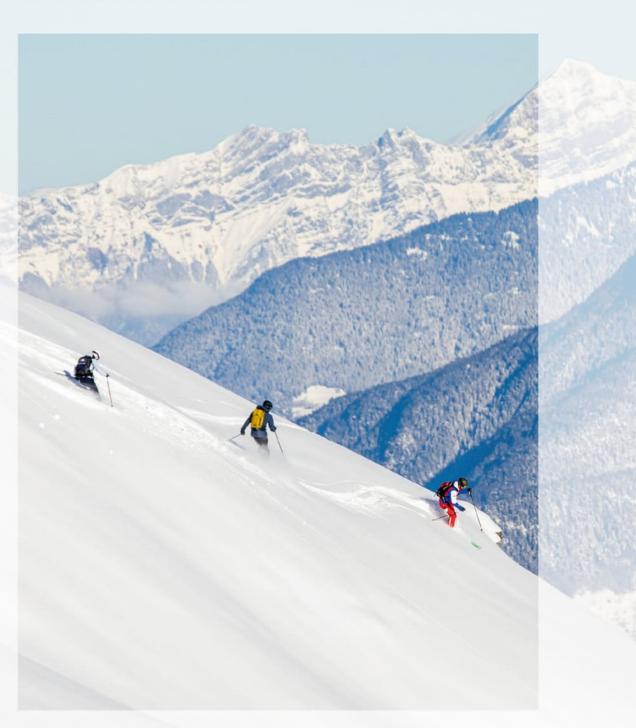
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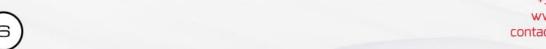
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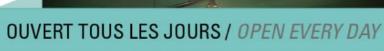
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BAR / BILLARDS / JEUX VIDÉO SPORTS EN LIVE SNACK - WIFI





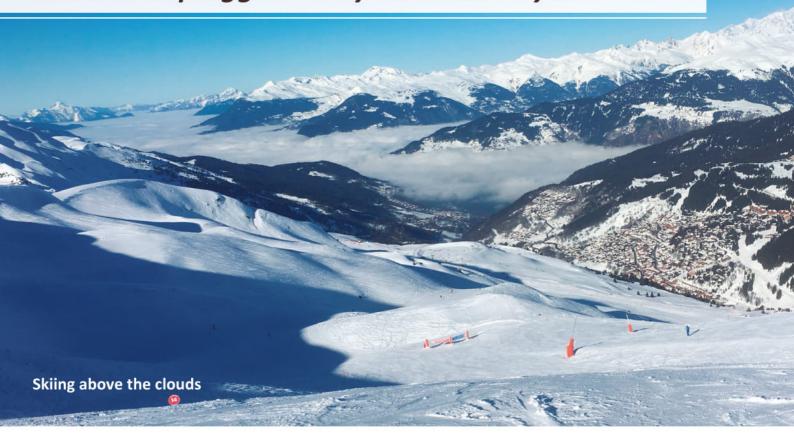


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Méribel Unplugged 6 Day Ski Guide. By Rob Smart



PERSONAL TIP NO 1 : DECIDE ON LUNCH VENUE FIRST - THEN WORK YOUR SKI SCHEDULE AROUND IT!

This guide has been created for cruising intermediate/advanced skiers who can get up in the mornings. Most routes are fine for snowboarders too. Each day is based on a 9am start. Begin much after that and all bets are off. You will miss the best of the day and get caught up in the crowds. At 9.30am you will also have ski schools to contend with. Remember that they also have a preference on the lifts.

Total beginners will not benefit much from this guide. They should really be in ski school. However on my web site is also a beginner's guide that you might find useful.

Extreme advanced skiers might find my guide a bit boring. It avoids off piste routes for your safety, & most blacks, plus many known busy hot spots. Nowadays I don't like crowded pistes so try to avoid them if possible.

For off piste group skiing I highly recommend joining the ESF daily course or hiring a private instructor. I did both many years back and had some of the best days of my life here. In fact in January 1986 I was the very first client of the ESF "Rally Savage" a new off piste adventure. (470 old French Francs for 2.5 days). Not easy in 2m of fresh snow for a powder virgin! However eventually with a lot of practice & patience on behalf of Fred my trusty ESF instructor I managed to hack it. Well worth the effort.

This daily guide assumes the weather is fine and snow conditions are also good. Without both being in order then use the guide for lunches only! **Note:** Apart from the 9am start all times listed are approximate. I always advise lunch early or late. 12pm or 2pm. **Avoid the 1pm rush hour if possible.** If you don't want to stop for lunch many places have now added fast takeaway options.

Extra note: This is only a guide. You don't have to follow it to the letter, especially for après ski sessions these days. Deviate as much as you wish if you feel confident. You may get lift queues sometimes in high season but follow my routes and schedules and you should avoid the worse.



9am: Chaudanne

Take the fast "Legends" heated chairlift then ski left 300m to the Tougnete 2 chair lift.

Ski 100m down Combe Tougnete, hang right & turn in to Dahu. Stay on the right side and you reach Martre: Keep on the right side again, arriving at Roc De Tougne chairlift.

At the top take Julie down to Martre. At Martre junction turn right and follow the path keeping on the right side till **Chatelet chair**.

At summit of **Chatelet chair** head down **Rossignol** & in to **the "Snow Park"**. Take the roller coasters down then head straight **to Sitelle restaurant** sun terrace for a hot chocolate or coffee and the best freshly baked croissants on the mountain! Time should be nearly 10am, just as they come out of the oven. Assuming the weather is good you have just had the best hour of the day. Sunshine and first tracks on perfectly groomed pistes.

10.15: Head for Mont Vallon via Mottaret centre keeping right side for Plattieres gondola. At first station get out & ski down Bouvreuil to Mont Vallon gondola. At the top take in the fantastic views. Ski both sides. They are 2 of the best red 5 km runs in the 3 valleys, Campagnol & Combe De Vallon. Sadly in the shade in mornings - but usually very good snow. Return via Ours piste (a partly flat run - not good for snowboarders) back to Mottaret. Drop off to the Chatelet area if you fancy an early lunch.

12.00: 2 excellent value restaurants are located here. Le Rastro & La Terrasse, plus Côte Brune further on in the centre. You can ski to all 3 + non skiers can also meet you in either one. Another excellent inexpensive hot buffet choice just above the centre is Cafe Del Mott, at the Hotel Mottaret. Alternatively pop back up to La Sittelle for mountain lunch on the sun terrace. Catch Coombes 1 & 2 chairlift in Mottaret centre then you can ski to either of these via Sitelle piste.

13.00/30: With many skiers now queuing for their lunch go enjoy relatively quiet pistes. Take Pas Du Lac gondola and ski down to Méribel via Biche. You should now be in the sunshine all afternoon. Take a relaxing cruise all the way to the Altiport children's beginner area. Please ski with caution here.

At the Altiport drop down to Méribel Village on the Lapin piste. Careful, it breaks off to the left at a bend a short way down = Hulotte piste to Méribel 1600. There is a chairlift back though.

If you have decided to take a later lunch then **La Terrasse** at Méribel Village will suit you perfect. The **Golf chair** takes you back to the **Altiport area** for more super skiing.

Just below the Rond Point area I highly recommend **L'Adray Telebar**, by the **Adret chair** for a quality lunch at reasonable prices.

After lunch ski all the blues and reds in this area using only chairlifts. Stay high, avoid the worst crowds, and ski in sunshine all afternoon.

15.00: The famous Folie Douce for a party on the terrace. A must do occasion at least once!

17.00: LDV or Rond Point Bar or Jacks for all the top live bands. The Ronny is legendary in the Alps but LDV in Méribel village & Jacks at Chaudanne are now also the local's favourites. All feature top live bands throughout the season. LDV has the regular free bus back to Méribel town centre

So you should have had a great 1st day skiing. Feel free to give some honest feedback. Always welcome.





MÉRIBEL

FRENCH TO ENGLISH: BEGINNERS MENU GUIDE

MENU (LA CARTE) USEFUL TERMS GENERAL

Assiette: plate Chaud(e): hot (or warm) Digestif: after-dinner drink Entrée: first course Frais, fraiche: fresh Froid(e): cold Fumé(e): smoked Garni(e): garnished Grand: large Gratuit and Offert: both mean "free La Formule: Fixed price menu. 2 or more courses. Hors-d'oeuvre: appetizer Le Menu: Fixed price menu. 2 or more courses. Mélange: mixture or blend Menu dégustation: tasting menu Pain: bread Poive: pepper Parmentier: dish with potatoes Petit: Small or Little. Plat Du Jour: Dish of the day Le Plat: Main Dish Prix net: service included Purée: mashed Sel: salt Sucre: sugar Suprême: a boneless breast of poultry or a fillet of fish center portion of beef Tournédos: filet, usually grilled or sautéed Tournédos rossini: sauteed tournedos garnished with foie gras and truffles Service included Service compris: (Just standard on most menus - still nice to leave a tip)

ORDERING & PAYING (+ simple pronounciations)

I would like a: zhur Voodray une Plate: assiette A Knife: Une Couteau A Fork: Une Fourchette Une Tasse A Cup: A Cup of Tea: Une Tasse de Thé A Slice of: Une Tranche de Repas: meal Please: SVP = Sil voo play



The Bill please: L'ddition sil voo

Thank You Very Much: Merci boucoup (mercy bookoo)

FOOD ON THE MENU (GENERAL)

Escargot: snail Croque-monsieur: toasted ham and cheese sandwich Croque-madam: Same but with additional fried egg Cuisses de grenouille: frog legs Foie gras: liver of fattened goose garnish of wild Forestière: mushrooms, bacon and potatoes Galette: round, flat pastry, pancake or cake; sweet or savory Jambon: ham Jambon cru: usually salt cured or smoked ham that has been aged but not cooked Jus: juice Lardons: cubes of bacon Lyonnaise (à la): in the style of Lyon, often garnished with onions Miel: honey Moutarde: mustard Oeuf: egg Pommes lyonnaises: potatoes sautéed with onions Riz: rice Pain: Bread Polenta: boiled corn Potage: soup

lettuce

MEAT: VIANDE ON THE MENU

smaller sausage

Andouillette:

Agneau: lamb **Bavette:** skirt steak - usually with shallots (onion family) Bifteck: steak (ordinary/cheap) Canard: duck Confit de Canard: Cooked slowly in it's own fat. Canette: young female duck Carré d'agneau: rack or loin of lamb Charcuterie: cold slices of sausage, terrine, pâtés, etc Charolais: High-quality beef Civet: stew of game thickened with blood Coq au vin: chicken stewed in wine Cotelette: thin chop or cutlet Côte d'agneau: lamb chop Côte de boeuf: Large Rib Steak (similar to T - Bone) Côte de veau: veal chop Dinde: turkey Émincé: thin slice, usually of meat Entrecôte: beef rib steak Entrecôte mâitre d'hotel: with herb butter Faux-filet: sirloin steak Filet mignon: Tenderloin steak Feu de bois (au): cooked over a wood fire Gigot: leg (Often Lamb-d'agneau) Lapin: rabbit Magret de canard (d'oie): breast of

fattened duck (or goose)

Salade:



MÉRIBEL

Médaillon: round piece or slice Pave Steak: Usually heart of the rump Pintade: guinea fowl Pot-au-feu: boiled beef with vegetables Poulet rôti: roast chicken Poulet fermier: free-range chicken Sanglier: wild boar Saucisse: small fresh sausage large dried sausage Saucisson: Souris d'Agneau: Lamb Shanks Hache: Minced beef. (hamburger) Tartare: Raw steak Veau: veal

COOKING YOUR MEAT

Very Rare:bleu (blu)Rare:saignent, (senor)Medium:medium or roseWell Done:bien cuit. (Kuwee)

FISH & SHELL FISH ON THE MENU

Poisson: fish Anchois: anchovy Coquille St Jacques: scallops Daurade: dorade or sea bream Fruits De Mer: seafood Gambas: large prawns Huitre: oyster Homard: lobster Moules Marinière: mussels cooked in white wine, shallots, butter and herbs Saumon Fumé: smoked salmon Truite: trout Thon: tuna

SOUPS & SAUCES & CASSEROLES ON THE MENU

Cassoulet: casserole of white beans, including various meats

Chasseur: sauce with
white wine, shallots, mushrooms,
tomatoes, herbs

VEGETABLES = LÉGUMES

Chou: cabbage
Frites: chips
Gratin Dauphinois: baked casserole
of sliced potatoes w/cream & cheese
Pommes De Terre: Potatoes

Ail: garlic
Champignons: mushrooms
Cèpes: Large, meaty wild mushroom
Morille: Fabulous tasty wild morel
mushrooms
Échalotes: shallots (anion family)

Échalotes: shallots (onion family)
Flageolets: small, pale green
kidney-shaped beans

Épinard: spinach Haricot (verte): Beans (green)

FRUIT & SWEETS

Almond Amande: Ananas: Pineapple Citron: lemon Creme brulé: caramelized Fraise: strawberry Framboise: raspberry Glace: ice cream Myrtille: type of blueberry Noisette: hazelnut Noix: walnut, nut Pamplemousse: grapefruit Pêche: peach Poire: pear Tarte: pie Tart Tatin: caramelized upside-down apple pie

CHEESE = FROMAGE

Chèvre: goat cheese
Fondue & Raclette: melted cheese
Fromage Blanc: smooth low-fat
cheese, similar to cottage cheese or

ASKING FOR DRINKS

1 Glass: Une Verre
1 Bottle: Une Bouteille

Large: Small:

A Pre Dinner Drink: Une Apéritif
White Wine: Vin blanc
Red Wine: Vin rouge
More Wine Please: (Plu du vin sil

voo play)

Beer:

Another Beer Please: (une autre

bière s'il vous plaît)

Draught Beer: Biere pression
A Small Coffee Black: Une café
A Coffee With Cream: Une café crème
Coffee With Hot Milk: café au lait

TIPPING

Finally - Tipping?

Service Included does not mean the waiter/waitress gets a tip. So if service is good shows nice







Reservations: Tel +33 (0)4 79 00 55 78 8 On line: www.blanchotmeribel.com

Open: 09.00 - 17.00

Lunch Served: 12.00 - 16.00 Dinner Served: 19.00 - 22.00

Le Blanchot has been one of Méribel's most popular restaurants for many years. Since 2020, it has been under the new ownership of Matthieu & Delphine of Le CroMagnon fame in Méribel. We had a superb lunch on their opening day December 2019. Wonderful food and lovely friendly service. This is one of the more high quality restaurants on the piste and perfect for a special occasion. Upstairs with its winter wonderland views would be our choice in the cold winter months. In late season the terrace is truly one of the most beautiful in the valley. The menu is extensive with choice enough to satisfy most tastes. It is now also featured in the Michelin Guide! Find Le Blanchot at the bottom section of the Altiport, just before you head down to Méribel Village on the Lapin Piste.

Note: Non skiers can catch the free bus right to the restaurant door. Le Blanchot also has a superb new gift shop you can browse through after your lunch!



MENU SAMPLES FROM 2023 (2024 Menu On Page 3)

3 COURSE CHILDREN'S MENU: 16.00€

A Drink

Chopped Angus Steak Or Salmon Steak Fresh Chips Or Home Made Ratatouille Or Tagliatelle Waffle Sugar Or Home Made Spread Or Savoy Yoghurt

STARTER SAMPLES

- Mini Sardines In Olive Oil ... 12.00€
- The Asian Mix "Chicken and Vegetable Samoussas" .. 16.00€
- Cream Of The Moment Soup ... 12.00€
- Duck Tataki, Lemon Cream With Wasabi ... 18.00€

MAIN COURSE SAMPLES

- Vegetable Curry With Coconut Milk ... 22.00€
- Tagliatelle, Home Made Pesto And Italian Parmesan Shavings And Pine Nuts .. 24.00€
- Farmhouse Reblochon Burger, Angus Chopped Steak (150 gr), Home Made Bread ... 28.00€
- Cod In A Chorizo Crust, Home Made Ratatouille, Tagliatelle ... 27.00€
- Confit Of Lamb Mouse, Rosemary Juice ... 29.00€ (French)
- Grilled Black Angus Flank Steak, Shallot Sauce ... 32.00€ (French)

All our meats are served with Roasted Potatoes with Herbs and Ratatouille.

HOME MADE DESSERT SAMPLES

- Le Café Gourmand ... 16.00€
- Sweet Pastry With Almonds, Diplomat Vanilla Cream, Wild Blueberries, Vanilla Ice Cream, Raspberry Tartlet .. 14.00€

SAMPLE WINES: 75CL.

Gamay Bio (red) ... 33,00€ Beaujolais (red) ... 29,00€ Chateauneuf Du Pape Bio (red) .. 69,00€

Apremont (white) ... 34,00€ Provence (rose) ... 31,00€



Le Monchu is a classy restaurant with a beautiful sun terrace located between the Rhodos & Marmottes slopes. It also has a lovely interior with log fire. We ate here last season & enjoyed their superb Wagyu steak! Highly recommended! Scan the full 2024 menu on page 3.

Menu samples from 2023 season (expect some changes for 2024) Child Menu (Under 10) 2 Course: 22.00 €

Starter Sample:

•French onion soup, with cheese toasts: 19€



Main Course Samples:

- •Pizzas: from 18€
- •Wagyu steak, with morel mushroom sauce: 42€
- •Black, angus burger: 31€
- •Whole bass fillet with ham and creamy risotto: 36€

Wines (75cl)

•The great selection of wines from around: 25€





Rough Guide: 40 €- 50 € p.p. (inc wine) Plat Du Jour From: 22 €

Child Menu's From: 12 €

This is a truly outstanding & upmarket,

family run hotel restaurant. It is **VERY** popular, with a beautiful sun terrace & traditional interior with log fire. The food and service here is first class. You must try their famous Escalope de Veau (33 €). This is a very old family recipe with a delicious wild mushroom sauce. The A La Carte menu is extensive & desserts are fabulous too. The wine list should suit everyone. I am 100% sure you will love this restaurant. Find it at the start of the Adret chair lift, Rond Point. Ski right to the terrace, or walk across the piste from Le Plateau.

> Advance reservations are essential here.

SOME MENU SAMPLES (From 2023)

Boar & fois gras terrine	19€
Fish of the day	29€
Sirloin steak with hot pepper sauce	21€



Cookies Club (Downstairs) Fast service for keen skiers.

> 11:00 - 15:30 Paninis from 9.00 € Soup of the day 11.00 € Burgers from 14.00 € Pasta dishes from 16.00 €

WINE SAMPLES (From 2023)

Gigondas (red)	48€
Crozes hermitage	32€
St Joseph (red)	45€
Provence AOP (rose)	33€
Chignin Bergeron (white)	33€









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Reservations: 0033 (0) 4 79 00 00 07

Lunch: 12.00 - 16.00 Special dinner evenings by reservation.

Web Site: www.closbernard.com / E-mail Address: contact@closbernard.com

Le Clos Bernard is a unique restaurant in Méribel. Perfect for a special occasion. Hidden deep in the forest by the Méribel altiport, it is reached by skis, by foot or horse and carriage. The restaurant is sign posted through the forest by the start of the Loze chairlift. You can also walk to it from the parking area 100m before the altiport itself. Directions on the web site: www.closbernard.com. For a long & relaxed lunch in beautiful surroundings it is certainly well worth finding. NOTE: Do not plan to drop in for a fast, quick & simple lunch snack. Le Clos Bernard was not created for that style of eating.





A few menu samples from 2023 season. Find the full 2024 menu on www.closbernard.com

Child Menu: 19.50 €

Starters Samples:

Escargots au feu de bois (6) - 14.00 €

(12) - 24.00 €

(cooked in Traditional court bouillon, Chardonnay & Guerande salt with parsley & toasted bread)

Main Course Samples:

Côte de bœuf «race selon selection » (1kg min - 2 pers.)

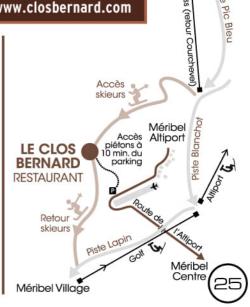
minimum 20 minutes ---- 130,00 €

(Rib of Beef for 2)

Truite entière Fario à la plancha élevée en eau vive - 36,00 € (whole brown trout à la placha raised in white water)

Desserts From: 14.00 € Wine Samples (75cl):

Savoie Mondeuse (red) – 39.00 € Crozes Ermitage (red) – 52.00 € AOC Chablis (white) – 59.00 € Provence (rose) – 42.00 €





The Côte Brune restaurant, situated right in the centre of Mottaret, is an extremely convenient place to meet friends and family for lunch. Open from 9am for coffees etc, this establishment has been in the hands of Fabienne and David DOUCHEZ since 2008/9 season. It has a varied lunch menu plus a large wine list to suit most tastes. Be sure to reserve your table well in advance if possible. The Côte Brune often gets extremely busy during lunch time. In the evenings here you will find a warm & intimate & relaxed atmosphere. A perfect venue for dinner & just 2 minutes walk from the Tourist office bus stop if you come up from Méribel. Please note: all dishes here are homemade on the premises.



A FEW LUNCH MENU SAMPLES FROM 2023

(Find the full 2024 menu on our website www.restaurant-cotebrune.fr)

	/	
Nems au reblochons	20.00 €	E
Salade côte brune	19.00 €	E
Fondue morilles et cèpes		
	33.50 €	€
Entrecôte grillée	30.00 €	€
Steak burger (180g)	24.00 €	E
Bacon and cheese,		
steak burger (180g)	25.00 €	Ê

Pizzas From 16.00 €

Wine Samples: 75cl

wine Samples: 75cl.		
Mondeuse (red)	34.00	€
Crozes Hermitage (red)	45.00	€
Apremont (white)	30.00	€
Savoie Gamay (rose)	30.00	€



La Sittelle

Mottaret (Just below the Chatelet Chair)



Lunch: 12.00 - 15.00

Rough Guide:

25 - 30€ p.p. with wine

Reservations: 06 15 24 81 34

Sittelle now has 2 catering sections. The main sun terrace & interior with log fire. This has full waiter service. Then below the main deck is the fast food takeaway bar.

The fast food take away bar is a perfect solution for keen skiers in a hurry or those that just want some simple but tasty food at a reasonable price.







Soups & Salads

*Soup of the day: €14

*Onion soup, with grated cheese

and croutons: €15

*Seasonal poke bowl with a mix of spices, chickpeas, herbal lentils, marinated, carrots, lemon, couscous, and green salad: €20

Some Dishes to Share

*Local sausages with the white or rose wine: €20

*A selection of three Savoyard cheeses: €15

*A selection of local Savoyard cured meats: €15

*A mixture of local local cured meats and a cheese platter: €25

Steak Burgers (French Top Quality Meat)

*Le classic Burger (tomatoe home made sauce & onions): €22

*Le Montagnard burger (classic + bacon): €23

*Le Savoyard burger (Classic + cheese): €23

*Le R & B burger (Homemade oignon & tomato sauce, cheese & bacon): €25

Our Regular Must Have Dishes!

*Homemade beef spaghetti bolognaise: €23

*Homemade baked lasagna served with salad: €25

*Entrecote or Sirloin steak (220gr)

with fries and salad: €29

Local Specialities

*Local buckwheat pasta mixed with mushroom and grated cheese: €25

*Local diots (pork sausages) cooked in white wine and onions served with local pasta: €27

*Tartiflette (potatoes, bacon,

and local cheese, plus green salad): €25

*Melted cheese served with potatoes, cured ham and green salad: €29

Omelettes

*Plain omelette: €19
*3 cheese omelette: €21

*Cheese and bacon omelette: €23

*Cheese and mushroom omelette: €23

*Cheese, bacon, caramelised, onions, and mushroom omelette: €23

Desserts

*Homemade chocolate mousse: €9

*Blueberry pie: €9 *Rasberry pie: €9

*Cafe Gourmand: €11

Wine Samples *House wines (75cl)

*White / Red / Rose: €19 *Gamay (red): €26 *Mondeuse (red): €32 *Vacqueyras (red): €34

*Chardonnay (white): €26

*Apremont (white): €26



La Terrasse



Open for Morning Coffees, Lunch, Apres Ski & Dinner



Mottaret (Chatelet) (In front of Plattieres ski lift)

Reservations: 04 79 08 35 95

Many Méribel Mottaret visitors know the restaurant La Terrasse as an extremely friendly little lunch & dinner venue at Chatelet, almost opposite the Plattieres Gondola station. For many years the food and service has been wonderful here. Very friendly service and a lovely sun terrace. In bad weather up goes the giant marquee. The menu always has a good choice and reasonable prices. You can check out the full 7-day menu on Page 3. Mountain restaurants or dinner restaurants.





ALL YOU CAN EAT LUNCHTIME BUFFET EVERY DAY 12H00 - 15H00

Special Unplugged Deal

27.95€ 22.95€

quote 'Unplugged'

Starter buffet, soup, salads Regional specialities, dessert buffet South facing terrace - Ski in - Ski out

Next to the Perdrix slope in Mottaret Chemin Chardon, 73550 Meribel, Les Allues, France www.hotellemottaret.com | +33 4 79 00 47 47

1 Motel Le Mottaret / @hotellemottaret

Day 2 - Courchevel 1850/1550/1300



9am: Chaudanne. **Saulire Express** – to mid station only. **Altiport** to Loze chair. Head towards Courchevel on **Col Du Loze** then drop off left on the **black Dou des Lanches** or continue to **Lanches**. After take **Folyeres** all the way down to La Tania. A real fun rollercoaster in the early mornings. Take La Tania gondola - Then **L'Eclipse**, the famous men's downhill run, then **Murettes**, a really nice run through the forest to Le Praz old village.

La Praz gondola back to 1850 & then ski down to the Plantree chairlift.

A nice cruise down Loze to 1850 centre. Go under the bridge then hang right to reach Provères down to 1550, now known as Courchevel Village. Do check out "L'Oeil De Boeuf" while you are here! A fabulous little high quality steak house with all beef cooked on an open fire. Find it at the bottom of the piste in right front of you.

Catch Tovets gondola back to 1850 – Verdons gondola – Saulire cable car.

Combe Saulire or Grand Couloir – your choice. Grand Couloir is infamous! It develops some big moguls sometimes! Also has a hairy narrow ridge to get to it too. Not for the faint hearted. Back at mid station maybe start thinking of lunch for 12.00. Read my reviews to decide which suits you. 1850 or La Tania. Choice is yours.

1pm +: Back to Méribel via Col de Loze & the Boulavard Loze if open. Or Take Pic Noir a blue run but a red in my opinion.. Can get VERY icy in places. Catch Altiport chair then ski usual routes back down to chaudanne past Rond Point.

Catch the **Legends** chairlift. Then ski **La Face** (a black but not too extreme) or **Grand duc – Gelinotte** down to Chaudanne again.

After lunch the bottom section blues will almost certainly will be a bit worn and icy so take note.

Catch Saulire express back up to the top. It will be very busy here so ski round to the Méribel side – ski Biche and others in this area. Or for apres ski pop to the Folie Deuce 3pm – 5pm again and then on to LDV Méribel Village or Rond Point & Jacks All kick off about 4 – 5pm.

Please feel free to give feed back to rob-smart@meribel-unplugged.co.uk.



Reservations: 04 79 08 80 26

Lunch: 12.00 - 15.00 Rough Guide p.p. with wine: 30.00 € - 35.00 €

This is a really exceptional mountain restaurant, and **VERY** reasonable in price. It serves wonderful food and gives a very fast service, even when busy. **Le Bouc Blanc** was re-furbished back in 2015 and an outside snack bar was added. Perfect for a fast takeaway for keen skiers. The restaurant sits on the Bouc Blanc piste at the top of the La Tania Gondola. With a superb giant sun terrace plus a large warm comfortable interior on 2 floors. Lovely log fire too. French friends introduced me to this restaurant many years ago. I have visited **Le Bouc Blanc** every year since and never been disappointed. Of course do expect some price increases for this season due to supply issues & the energy crisis. **Le Bouc Blanc** also has regular excellent reviews on Trip Advisor. Always a good sign. The Dou Des Lanches chairlift just below the restaurant pops you back in to the Méribel valley in just 5 minutes. Extremely convenient for a late lunch.

Menu samples from the last 2023 winter season

Dish Of The day 20.00 € Children's Menus (2 courses) 15.00 € 3 Course Skiers Menu 30.00 € Starters 7.00 €

Main Course Samples

Omelette & Chips		13.00	€
Pesto Linguini 18.00 €	Grilled Salmon	23.00	€
Lamb Chop v	with Herbs	26.00	€
Sirloin Steak (grilled) X			

(Our meats and fish are accompanied by: fries, Savoyard gratin, green beans or green salad.)

Desserts From 9.50 € Wine Samples (75cl)

(33)



Le 1928 is a wonderful restaurant with a fabulous sun terrace. This restaurant is perched right at the top of the Col De La Loz which divides Méribel from Courchevel. I had one of my best-ever fillet steaks there last season. The steak was served with wild morels mushrooms and gratin potatoes. It really was a totally delicious meal plus the rum baba dessert afterwards also deserves a mention. For a very special lunch, this restaurant is another one I feel I can recommend to you. To get there take the Loze chair from the Altiport or stop off on your way back from Courchevel. A perfect venue for a late lunch in the Sun. Always try to reserve.

All Menu Samples & Prices are from 2023 Season (Expect some changes for 2024)

Find the full 2024 Menu on www.meribel-unplugged.co.uk

Suggestion of the Day: 28.50€

Try our special Formula Du Jour

(Main Course + Dessert)

Child Menu: 19.00 € Desserts: Around 10.00 €

Menu Samples

Starters: (To Share)

Country Terrine With Wild Garlic 13.50€

Main Courses:



Free range chicken casserole with ceps mushrooms, small potatoes & vegetables 35.80 €

Desserts:

Wine Samples 75cl:

Cote du rhone	38.00€
St Joseph	51.00€
Vacqueras (2015)	



9am: Chaudanne - Take the Saulire Gondola express to the top.

Route 1: Creux to half way, then hang a left on to Lac Creux. After 100m find Marmottes. If this has been groomed it is a super run down to Chanrossa. Wait for Chanrossa chair to open (9.40am). It is worth the short wait to make first tracks. At top = Roc Merlot then Pyramide. Now follows a fabulous relaxing cruise to the Bel Air restaurant. It should be nearly 10am. Take a hot chocolate on their fabulous sunny terrace. This is also a great spot for lunch on the mountain. Advance reservations essential here. Just before you arrive at Bel Air is the Indian camp. Great for the kids. It used to be located on the run of the same name (Indians) but has now moved.

Route 2: If Marmottes has not been nicely groomed continue on to the Altiport. A beautiful quiet piste at 9.30am! In the sun too. Hang right immediately past Pilatus restaurant on **Prameruel**; ski through the trees down to Roc Mugnier chairlift. At the top drop left down to the Pyramid twin draglift. (Note: they run at different speeds!)

Now you have a superb choice of **reds** and **blues** in 1650. They are all good to go for except **Roc Mugnier**. This one is never pleasant. Often icy, even early morning. Avoid it unless you enjoy icy worn pistes.

12pm: For lunch choose Bel Air sun terrace or ski down to 1650 centre. Through the gap by Portetta hotel find Petite Savoyard 50 yards to your right.. Lovely place - lovely people. They have great reviews on Trip Advisor by the way. There are several ways back. All take a fair while so I suggest you leave the 1650 area about 3pm latest.

Route 1: Ariondaz Gondola – Signal Chairlift – Pyramide double draglift – Roc Merlet chair. Ski **Chanrossa** or **Jean Pachod**. Neither are too extreme. Catch Marmottes chairlift then follow the sign for Méribel (red). **Chamois** or **Biche** will both lead you to the Folie Douce by the mid station of Saulire express. Have yourself a party or just play around in this area till 5pm. Then be sure to head for either LDV at Méribel Village or the Rond Point & Jacks for live music. The Ronny is world famous, LDV is a secret gem for locals in the know, & Jacks opened in 2020 at Chaudanne.

Route 2: (Easier). Ariondaz gondola then Pte Bosse draglift. Ski Gravelles to the Aiguille Du Fruit chair. Ski down Altiport to Suisses chair then same route to Méribel as from Marmottes chair previously.





MENU SAMPLES FOR 2024 SEASON

DISH OF THE DAY 33.00 € (Includes Bel Air Salad)
CHILD MENU (Up to 12 years) 21.00 € (Minced Beef with French Fries & Ice Cream)
STARTERS

Bel Air Salad (Lettuce, Walnuts, Cheese, Vinaigrette Sauce): 13.00 €

Alpine Saucisson: 17.00 € Home-made Pâté: 17.50 €

Beef Carpaccio (Strips of Beef, Lemon, Parmesan): 21.00 €

Assorted Cold Cuts (Ham, Saucisson, Pâté): 25.00 €

Mixed Plate (Tomatoes, Mozzarella, Raw Ham): 23.00 €

Snails (6) Home-made Snail's Butter: 17.50 €

BEL AIR GRILLS (Includes Bel Air Salad, & Chips or Delicious Gratin Potatoes)

Beef Tenderloin with Mushroom Sauce: 40.00 € **Sirloin:** 33.00 € **Sirloin with Shallot Sauce:** 35.00 €

Lamb Chops (3): 35.00 € Flank Steak width Shallot Sauce: 33.00 €





SAMPLE BEL AIR SPECIALITIES

1/4 of a roasted farm chicken with tarragon sauce

(served with french fries): 28.00 €

Tartar Steak 150g with french fries (not prepared): 28.50 €

Tartiflette (potatoe, bacon, reblochon) preceded by a Bel Air salad: 29.00 € Knuckle of lamb confides, wipes in the thyme (served with a gratin dauphinois

- preceded by a Bel Air salad): 36.00 €

Beef jerky (Strips of beef, olive oil, green vegetable, lemon): 26.00 € **Savoy omelette** (Eggs, diced bacon, onions, leeks, potatoes): 22.00 €

Gambas "à la Provençale" with a Bel air as a starter: 41.00 €

Vegetarian plate (ravioles, provençal tomato, lentils, ratatouille, tomatoes, rice): 26.00 €

Ravioles with roquefort cheese sauce: 25.50 €

Ravioles with salmon sauce: 25.50 €

BEL AIR DESSERTS FROM 12.00 €

SAMPLES FOR THE 2024 BEL AIR WINE CELLAR

House wines 75 CL

Red: Bel Air Vintage "table wine" (75 cl): 21.00 €

Côtes-du-Rhône

Red: Vinsobres "cave du Prieuré" (75 cl): 33.00 €

Red: Gigondas 58.00 €

Vins de Savoie (White and Red)

White: Roussette - Cuvée gastronomique: 38.00 €

White: Chignin: 31.00 €

White: Chignin Bergeron: 45.00 €

Red: Gamay de Chautagne: 34.00 €

Red: Mondeuse Gastronomie: 38.00 €

Rosés: Provence and Savoie

Rosé de Savoie Gamay (75 cl): 31.00 €

Provence - Carte Noire -

Vignerons de Saint Tropez: 37.00 €

Bordeaux (red)

Château Bel Air - Graves de Vayres (75 cl, matured in oak casks): 42.00 € Château Fleur de Jean Gue Lalande de Pomerol 2015 (75cl): 70.00 €

Prosecco (sparkling wine)

La Gioiosa - Blanc Brut - DOC - (75 cl): 35.00 €

Champagne

Pol Roger Brut (75 cl): 87.00 €



LE PETIT SAVOYARD



Menu Samples From 2023 Season

Starters

38

*Hot goat's cheese salad (large) .. 20.00 €

*Snails with parsley (12) 19.50 €

Main Courses

*14 different pizzas from 16.00 €

*Grilled sea bass with creamed beetroot & vegetables 30.00 €

Wine Samples (75 cl)

Côte Du Rhone (red) .. 29.00 € Apremont (white) 28.00 € Provence (rose) 31.50 €

This is an excellent, charming little restaurant. Just take a short stroll from the crowded piste and you are sure of great food and a very warm welcome. There is no sun terrace but it has a beautiful rustic interior (inc top-class toilets!) We usually choose the plat du jour & with a bottle of our favorite Cote Du Rhone wine expect to pay about €30 pp. The owners Pascal & Babette have retired but their established regular friendly staff are still here serving you with a smile. A lovely little special place for lunch. Find it 100m to the right of the Ariondaz bubble through the gap by the Portetta Hotel. Cross the street at 45 degrees to your right and there it is, tucked in the corner. I promise you will love it here. Reservations are strongly advised.



Chaudanne. 9am.

Take the fast "Legends" heated chairlift then Tougnete 2 chairlift.

This is an easy relaxed day of skiing skiing. No nasty surprises today!

1st run of the day is **Pramint**. Normally nicely groomed. Also be sure do this one if it snows overnight. They groom it early during the night so you can often find soft fresh new powder on a smooth prepared piste. Heaven!

St Martin 2 Chair. Catch this chair. Now ski Crêtes, past Maya Altitude restaurant. Then Jerusalem. Jerusalem is now also a blue in places. It can be a really lovely run in the mornings. Take a cruise all the way down to St Martin in case you fancy lunch later in the village. Turn sharp right after the tunnel for the lovely old village.

Here is a slow beginner draglift – Back up to the new village of St Martin. A pleasant stop for a coffee (with real coffee beans!) is **La Dahlia** opposite the Gondola. Very friendly Dutch owned pub/restaurant, with some super veggie choices on the lunch menu.

Next take **St Martin 1 Gondola** & **St Martin 2 Chair**. Turn right to **Gross Tougne**. At Grand Lac restaurant take Grange chair. Ski **Grand Lac** one of the nicest runs in the 3 valleys. At the bottom catch Teppes (an old VERY steep & fast Draglift). Hang on tight. It lifts you off the ground! Then ski **Teppes** back down again to the bottom. Now you are near to an early lunch. Decide! St Martin mid station. My choices here are **L'Eski** opps the chairlift. Or **Le Refuge Le Trait D'Union** just below the mid station. (Worth finding!) In St Martin old village, **La Voute** (superb value) or St Martin new village **Le Dahlia** (simple pub grub) The choice is all yours. Each one is well worth a visit. Read my reviews for an idea of cost and menus.

1.30 pm: Off to Les Crêtes piste at the top of St Martin 2 chair.

Opposite the Maya Altitude restaurant ski both Blaireu and Faon down to mid station Tougnete. They are quite similar runs and both tend to have good snow in the afternoons and usually not too busy.

After doing both these 2 head down via **Perdrix** (Mottaret), below Tougnete mid station and **Combe Laitelet** which drops on to the **Truite** to Chaudanne.

Catch **Saulire Express** to the top. It will usually be very busy on the piste for the first 200 meters but after that fairly quiet on the Méribel only section of the Saulire mountain. At the top it is start of the route down for both Méribel and Mottaret. Choose Méribel! Mottaret route is very busy with other 3 valleys skiers heading home.

3pm: Time to plan more après ski or just stay skiing in the sun (hopefully) on the Saulire Mountain sie. Always keep off the main 3 Valley through routes after 3pm. Often very busy! That especially means Mottaret centre & Chaudanne.



Open: 9am - 5pm Reservations: 04 79 08 95 36



L'Eskis restaurant St Martin De Belleville mid station.

The restaurant experienced new very friendly owners in 2022 season. It has a beautiful sun terrace with exceptional views plus a warm, cosy interior for cold snowy days. The location is right opposite the gondola up from St Martin village. From the restaurant just ski across to the chairlift direct back to Méribel. The perfect venue for a late lunch. Also a relaxing stop for an early morning coffee or hot chocolate in the sun. We love it here.

Note: All menu and price samples from 2023 season. (Expect a few changes for 2024)

- Child Menu 9.50€
- Plat du jour from 16.00€
- Starter Samples

Green salad 6.50€ Forest crispy soup 18.00€

Main Course Samples

Desserts

A delicious choice of tempting home made desserts from 9.00€

Wines 75 cl (Red, White, Rose from 24.00€)

L'Eskis has a super selection of local & various other regional French wines.

Diots savoyard sausages in wine & oinion with polenta 21.00€

Tartiflette (potatoes, bacon, onion, cream, cheese & salad 24.00€

Hot melted fondu cheese, salad, potatoes, charcuterie 26.00€

Rib steak (250g) with frites or vegetables & salad 28.00€

Wide choice of steak burger meals from 19.00€

(40







A truly fabulous restaurant in the ancient village square right opposite the church. Just a short stroll across the road from the base of the old draglift.

La Voute is renowned for both quality and really exceptional value. Their excellent 2-course lunch menu, Dish of the day + Dessert of the day (€ 21) is extremely popular and one of the best value lunches in the 3 valleys. We have eaten here for 30+ seasons now and lunch has, without exception, always been a total pleasure. Highly recommended for a super lunch.

Be sure to reserve. All prices & menu samples from 2023 season.

Menu Samples & Prices (From 2023 Season)

Child's 2 Course Menu 14.00 €
French Onion Soup 13.50 €
Pizza choices (15) from 13,50 €
Charolaise Rib steak,
home made chips (300 g) 27,00 €
Delicious Home Made Desserts
From 8.50 €.

A Few Wine Samples, 75 CL From 2023



REFUGE LE TRAIT D'UNION

DAILY LUNCH MENU 2 COURSES
RESERVATIONS ESSENTIAL: + 33 (0) 7 70 28 85 77

PLAT DU JOUR: 20.00€ DESSERT: 7.00€ WINES 75CL FROM 19.00€ - 35.00€



What a little gem this one is. It opened for the first time in 2018. I love finding places like this. So charming and totally off the beaten track. The set lunch menu here is very simple traditional French family food and NOT expensive. This is a really a super little restaurant, where the mother and daughter also often play their accordions after lunch! A wonderful fun experience! You will find the small signpost on your left about 200m below the mid station of St Martin. Ski very slowly and look carefully for the wooden sign right by the piste. Absolutely essential to reserve. It really is a VERY small & quaint venue. You can also stay overnight! Again reservations essential. It already has some great 5 star reviews on Trip Advisor. You will fall in love with this place. It's like being invited in to a local family's own mountain cottage!





This restaurant is in the new village just across the piste from St Martin 1, the 8 man gondola. Le Dahlia is renowned for great simple pub style food, (great burgers) and an extremely friendly welcome from the young Dutch owners & their staff. All the dishes here are excellent value and I can personally vouch for the "veggie burger" that I ate here last season! Delicious. The best I have had for a long time! This is high quality pub grub here, with good cold beer, inexpensive house wines, and some great lunchtime music. Highly recommended for an enjoyable pub lunch on a sunny day.

Menu Samples From 2023

Salade Nicoise: 14.90 € | Bollywood Burger: 18.90 €

Tartiflette: 18.50 € Spicy Burger: 18.90 €

Tagliatelle Bolognaise: 16.50 € | Vegetarian Burger: 17.90 €

Day 5 - Les Menuires



NOTE: THIS FULL DAY IS FOR CONFIDENT INTERMEDIATE SKIERS ONLY.

9am: Chaudanne: The fast "Legends" heated chairlift – then Tougnete 2 Chairlift.

Gross Tougne to Grange chair to 3 Marches summit.

Ski Allamands then take Becca chair – ski Becca & Petits Creux. Catch Mont de La Chambre chair – Ski David Douillet & Boyes. As you approach Reberty Village Le Ferme restaurant is on the right. Great place for a coffee stop. Good for lunch later too. Quite inexpensive for the 3 valleys.

Boyes own to Les Menuires Centre. This place is typical 70's high rise! Not pretty. However it has some superb skiing and great value restaurants so well worth the visit. Ski though the gap in the buildings and hang a left down to Pointe De La Mass new VERY fast Gondola up to the very top. Take Fred Covili then Les Enverse to the bottom.

12pm:

Catch Doron Chair out and choose where to eat. Read reviews of Le Ferme and L'Ours Blanc & Hillary hotel. All excellent and nearby. Call and reserve a table beforehand.

1 30nm

Roc Des 3 Marches 1 (gondola - 1st class) - Roc Des 3 Marches 2 (chair).

Route 1:

Ski Mouflon. A bit steep in places and sometimes worn and busy but worth doing if you are happy with this. Brings you down in to Mottaret. Very busy on the way in to the centre usually. **Truite** to Chaudanne.

Route 2:

Ski Grand lac then Pelozet to mid station. Take St Martin 2 chair up to Tougnete then ski Faon or Blaireu down to Tougnete mid station.

Ski Perdrix - Combe Laitelet - Truite to Chaudanne.

3pm:



Time again for Après ski: Folie Douce – LDV – Rond Point – Jacks. Tuesdays Le Rastro also usually has live music in Mottaret about 5pm. Choice is all yours.



At lunchtime, **La Terrasse de l'Ours Blanc** proposes a gourmet cuisine and has an amazing terrace with panoramic view on the mountains. Guests can recharge batteries enjoying the sunshine and savouring tasty dishes made with local and seasonal products before head back out to the slopes!

Information
Open for the 2027/24 Season

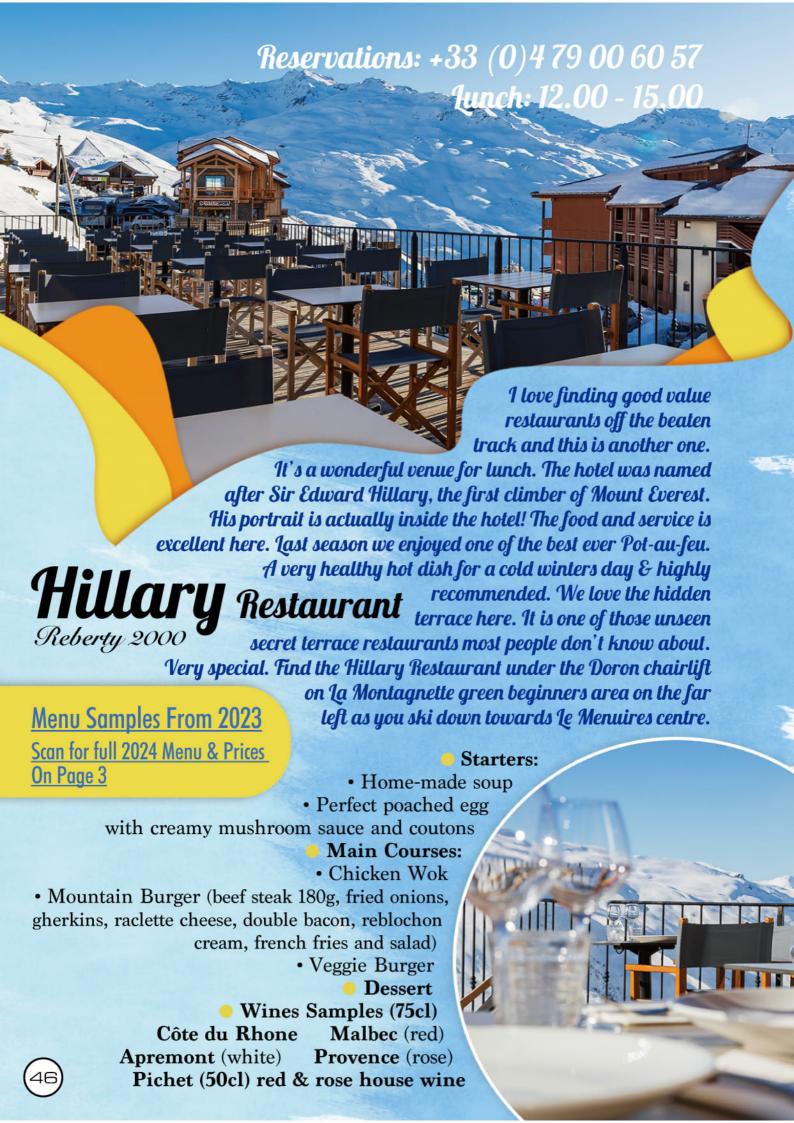
Open for the 2023/24 Season 7/7 for lunch: 12pm to 2pm

Panoramic terrace
Ski-in ski-out from La Montagnette slope

Home-made cooking Local & seasonal products

La Terrasse de l'Ours Blanc

Ours Blanc Hotel & Spa**** | Rue des Iris Quartier Reberty 2000 73440 Les Menuires reservation@hotel-ours-blanc.com | +33 (0)4 79 00 61 66 | hotel-ours-blanc.com





RESTAURANT-PUB La Ferme de Reberty



Lunch: 12.00 - 15.00

Child Menu (2 course + drink): From 14.00 € Plat Du Jour: From 15.00 €

Another brilliant & inexpensive choice for lunch on a giant sun terrace, with beautiful mountain views towards Val Thorens. The food here is delicious & the plat du jour is always outstanding value as is the kid's menu. Service is very fast and extremely friendly. La Ferme is in Reberty Village just below the top of the Doron chair lift (on the Boyes blue piste). Reberty itself is located off to the far left of Les Menuires as you make the descent from Méribel.

Menu Samples From 2023

(Expect a few small changes for this season)

Child Menu From 14.00 €

(2 courses + drink)

Wine Samples. 75cl

Côtes du Rhone (red)	25.00€
Mondeuse (red)	30.00€
Crozes Hermitage (red)	32.00€
Saint Joseph (red)	40.00€
Apremont (white)	25.00€
Chignin Bergeron (white)	34.00€
Côtes de Provence (rose)	30.00€

Starters

French Onion Soup	12.00€
Goulasch Soupe	13.50 €

Main Courses

	Wall Courses
1	Slow Cooked Poultry Supreme, Wild
1	Mushrooms & Mashed potatoes 23.00 €
1	Cheeseburger (Beef Steak) & Frites 17.00 €
1	Lamb Shank with Garlic & Thyme 26.00 €
	Crying Tiger Style Marinated Steak Lightly
	Spiced, Chilli & Coriander 28.00 €
	Scottish Red Label Salmon Steak 24.00 €
	Prawn Wok, Noodles & Vegetables
١	07.006



SPECIAL WARNING: THIS TRIP IS A LONG TRIP & IS FOR GOOD INTERMEDIATE SKIERS ONLY.
ALSO PLEASE ALWAYS SPLIT UP YOUR SKIS WITH A FRIEND WHEN LEAVING THEM
UN- ATTENDED. ESPECIALLY IN VT AS A TAXI BACK IS ABOUT 150+ EUROS!!

9am: The fast "Legends" heated chairlift & Tougnete 2 chairlift.

Gross Tougne to Grange chair. Alouette to Côte Brune Chair (Note: long & usually very cold).

Follow signs to Val Thorens till you reach **Pluviometre** on the right. A long run all the way to just below VT centre. Continue down to **Caron gondola** and then the cable car to the very top at 3200m.

Might be time for a hot chocolate here? Should be about 10.30am and often cold and windy at this elevation.

Be sure to climb up to the large ski compass on left side and take in the fabulous views from all over the Alps.

Col de L'audzin down is the easiest route down even though usually very busy. Then Gentiane down to Boismint chair. Ski Boismint then Plan de L'eau. A great run.

Catch the Chair lift back up. Head for **Cairn Gondola** then catch the **Funitel Peclet** to the other side of the valley.

At the top are 2 super runs down. Choose. The Tête Ronde brings you to Dalles piste The snow in this area is usually excellent and not so busy. We no longer recommend a long relaxed lunch in Val Thorens. Prices seem to have increased a lot and there are many accidents on the way back late in the day. We now prefer a fast self service over here or we ski back to Les Menuires on the easy route and enjoy a relaxed lunch there.

The large **Chalet De Caron restaurant** located by Cime de Caron on **Cairns piste** is a good value self service or also with waiter service expected this coming season. The new very friendly family owners here were at St Martin mid-station before.

3pm: Try to leave VT by this time. It is a long trip back (about 8km and 1 hour + skiing).

Route 1: For good confident skiers. Plein Sud Chairlift & 3 valleys 2 Chairlift.

Quickest route home is by Lac de La Chambre, a long run & often very busy. Joins Campagnol from Mont Vallon for the run back to Mottaret centre via Plan Des Mains chairlift. Then take Truite from Mottaret as usual down to Méribel.

Route 2: Easier but a longer route. Boulevard Cumin to Les Menuires.

Doron chair – Les Menuires centre – Roc de 3 Marches 1 Gondola – Becca Chair

- Boulevard de la Becca Grand Lac Pelozet St Martin 2 chair Faon or Blaireu Perdrix
- Combe Laitelet Truite Chaudanne.

4.30pm - 5pm: Time for some après ski partying as usual. My choices: **LDV** at Méribel Village, **Rond Point**, or **Jacks** located right here at Chaudanne.

I hope you all had a great week. Feel free to send feedback. Cheers Rob Smart.



Open: 09.00 – 17.00 Reservations: +33 (0) 4 79 00 01 71

This is a massive renowned piste side restaurant in Val Thorens, located on the "Blue Cairn Piste" very near the Cime Caron cable car. 2022 season was the first season for this new friendly family. They previously operated the restaurant Au Chaudron at St Martin De Belleville mid station in 2020 season. This one is a self-service restaurant with fast service & very reasonable prices for VT. Perfect for a quick turnaround lunch for those keen skiers in a hurry.

A full waiter service section is planned for 2024 so best reserve a table in advance. As you can see it has a fantastic sun terrace but also has a warm interior for those cold winter days. There is a choice of local and regional French wines on the wine list plus a some delicious homemade desserts to round off your meal.

A BRIEF HISTORY OF MÉRIBEL

1920's

During the 1920's Arnold Lunn (Lunn Poly) was researching the Trois Valleys area and realized that it could rival any ski resort in Switzerland.

1930's

The skiing development of Méribel was promoted by a Scottish Colonel Peter Lindsay, who spotted the potential of the valley in 1936. His son David and his grandchildren still ski in Méribel. Peter Lindsay's ashes and those of his wife are scattered on the Burgin mountain. Peter was influenced by his close friend, Arnold who had mentioned Méribel and he introduced Peter to the French Olympic champion skier Emile Allais and Andre Tournier.

1936

Peter and Emile explored the 3 valleys in cluding the longest known off piste route in Europe at that time. They skinned up to the Saulire ridge and skied the 12k off piste through the forest down to Brides Les Bains. The guide was a local, Clestin from the Gacon family. It was probably this experience that caused Peter to settle in Méribel.

1938

Peter Lindsay believed that if they put in a ski lift the English would come. So in 1938 he constructed the first lift (a 19-seater tractor driven sledge – "The Red Dragon") This ran from near the Doron pub up to an area by what is now L'Adray Telebar.

1946

After the war Peter returned, working with 4 architects including Christian Durupt and DÉDÉ DETOUR, to create a mountain ski village in traditional Savoyard style, (Dédé still regularly visits Méribel. Pictured at lunch in 2011 at Le Plantin, with Robert the owner.)



Peter formed Méribel Alpina, the Méribel Lift Company, then the only British owned ski lift company in Europe. Under Peter's

guidance the resort was carefully developed in a "traditional" chalet style.

1950's

Word spread & Méribel started to become popular in the 50's with many aristocratic Brits & French notables such as Brigitte Bardot building private chalets. You can see an autographed picture of Bridgit Bardot in Chamoise Sports Méribel 1600. All old Méribel photos on this page are courtesy of Robert Front's charming his toric collection.



1951

Meanwhile in Courchevel similar ideas and developments were also progressing and in 1951 the 2 resorts were linked by the Burgin Saulire lift.

1960's

The 60's package holidays boom started originally by Lunn Poly and supported now by Inghams and others increased mass popularity of skiing in the UK.

1964

In 1964 Les Menuires was created.
Unfortunately it did not benefit from Peter
Lindsay's influence. Take a look and see
for yourself.

1971

In 1971 Val Thorens started its development with the installation of a few draglifts. By 1982 with more lifts plus the new Caron cable car, at the time the largest in the world, it had become famous as the highest resort in Europe. VT has recently improved its appearance, using Méribel's wood-clad chalets as an example. Also in 1971 the first 3 Valley passes were created.

1972

1972 and Méribel Mottaret was developed, giving another dimension to the Méribel valley, with door to door skiing.

1980's

David Lindsay, with the support of one of the first package holiday companies in Méribel (Snowtime), helped create the English speaking "International Section" of the Méribel ESF ski school. In Jan 1986 the ESF also created "Rally Savage" a 2.5 day off piste adventure. The experience of being their very first ever client, skiing with mountain guide Frederick, in 3ft of fluffy powder explains why your ageing editor is still here, more than 30 years later.

1984

St Martin De Belleville Village installed chairlifts, connecting with Méribel, opening up one the most popular off piste routes in the 3 Valleys + a fabulous lunch venue.

1989

Radio Méribel launches in Méribel. Rob Smart, your editor was the first English DJ sharing his personal music and bringing news and weather bulletins in English for the first time.

1990's

La Tania opened in 1990, in preparation for the 1992 Olympics.

1992

Méribel hosted the Albertville Winter Olympics Ice Hockey and Women's downhill events. Courchevel hosted the ski jumping. As a result 1992 finally put the Trois Vallees well and truly on the world map for winter sports.

2003

The Orelle Village, in a 4th valley was linked in to the Trois Vallees area via Val Thorens so the 3 Valleys are now actually 4! Rob Smart also created Méribel Unplugged in Jan 2003, now the most popular Méribel website in

the UK. So now go enjoy your skiing/riding. All 600+ km of it!



"RED DRAGON". Méríbel s 1st ever skí lift 1938



ist Bucket Lift Up To Saulire



Chez Kiki Restaurant At Morel



Méribel 1950's Georges Mauduit Circa 1960's

RESTAURANTS DINNER Méribel Unplugged "Good Food Guide" WHERE TO GO FOR DINNER? HOW MUCH WILL IT COST?

In the following pages you will find restaurants to suit all tastes and all pockets.

We visit all of the restaurants featured each winter. As we are not loaded you will find these reviews especially helpful if you are on a tight budget. Our reviews are completely independent, and based on last year's experiences.

Do reserve well in advance. These are definitely the best value restaurants in Méribel and quickly become fully booked, especially on the chalet staff nights off (Tues-Wed-Thurs) & French holidays (New Year & Feb).

Please take our strong advice & do as the French always do. Reserve the moment you arrive. Every year we see new visitors to Méribel, wandering around on cold winter evenings, desperately looking for a free restaurant table.

Our rough guide to the cost of an evening out for two is based on one simple main meal each and sharing a bottle of house wine. Your own bill could occasionally be less or indeed a great deal more. A full 3-course meal with a high quality wine could be more than double our rough guide. However, rest assured. All the restaurants featured here serve good food so you should have a very enjoyable evening, whatever the cost.

A USEFUL TIP

If you do find that your choice of a Méribel restaurant is completely full, which happens often on chalet staff's night off, then do check out the very best out of town restaurants that we recommend at Méribel Village, Mottaret & Les Allues. It is just a few minutes free bus ride from the town centre to any of them and then only a couple of minutes walk. So easy, and you will not regret your decision. (But always reserve!)

BAROMETER Bar.

Pizzeria & Bistro - A bustling, town centre favourite serving pizzas and bistro menu non-stop every day alongside local beers, house cocktails and carefully selected wines.

With a truly international atmosphere, the warm, vibrant & stylish Barometer is right at the heart of Méribel. Open from midday every day, we serve the best pizzas in town non-stop alongside our French & Italian inspired bistro menu, local beers and excellent wines. House cocktails, big screen sports and great music are all on the menu too! Drop in and see us or call to reserve a table.



Tel. 04 79 00 41 06







Des plats faits maison sont servis toute la journée !

- Petit déjeuner
- Déjeuner
- Dîner
- Snacks



"We will definitely be back and will let all our friends know where to go!"

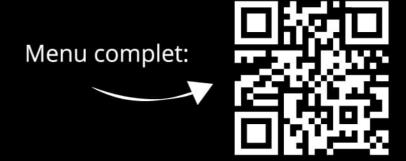
-TripAdvisor review, 2023

NOUVELLE en 2023/24!

Méribel: En face La Chaudanne

Les Menuires: La Croisette





PLATS

FAUX FILET MONTBELIARDE | Filet de Montbeliarde 250g, frites maison, salade, sauce du chef

SALADE CÉSAR POULET | Suprême de poulet grillé, laitue romaine, lardons, anchois marinés, fromage grana padano, croûtons, œuf mollet, sauce césar maison

BURGERS

BADBOY BURGER | 170g steak hache façon boucher, cheddar grillé, bacon à l'érable, relish burger maison, laitue, tomate marinée à l'ail, oignon rouge au vinaigre, chutney jalapeno épicé maison

NOTORIOUS V.E.G. | Aubergine panée au panko, champignons BBQ, fromage San Simón fumé, aïoli à l'ail fumé, laitue,tomate marinée, oignon rouge au vinaigre

PIZZAS AU LEVAINS

SPIANATA PICCANTE | Sauce tomate maison, mozzarella, salami spianata épicé

LA TRUFFE | Base crème fraiche, mozzarella, pignons grillés, pancetta, champignons sauvages, roquette, d'huile de truffe

ITALIANO | Sauce tomate maison, mozzarella, tomates cerises, fromage burrata, roquette, pesto maison aux noisettes



Close-Up

Restaurant & Close - Up Magic Show

This is a really charming town centre 1st floor restaurant just 100m stroll uphill from the Méribel Tourist office. Service was extremely friendly & the food was excellent. Le Close-Up opened for the first time in the 2017/18 season and already has attained many 5 star reviews on Trip Advisor.

As a bonus, at the end of the meal

François the owner, who is also a very

talented magician, drops by your table with some of his magic tricks.

A fascinating and fun way to end the evening.

This is a highly recommended restaurant for an enjoyable dinner. Also at lunch, if dining in town, you can try to win a discount on your meal by solving one of his proposed puzzles.

To study the full 2024 menu beforehand just visit his web site

www.lectose-up.com



ADVANCE RESERVATION IS HIGHLY RECOMMENDED www.leclose-up.com TEL 04 79 00 74 69



Food served 12.00 - 24.00 Non Stop

Tapas-Cocktails-Italian Specialites-Burger



Pastas I

Linguini Carbonara	19.50€
Linguini with black truffle & nuts	44.00€
Gnocchi Primavera	23.00€
(Gnocchi, Articoke, Tomatoes,	
Zucchini, Ricotta)	

Sample Wines (From 2023)

St Joseph	46.00 €
Vacqueyras	39.00€
Côtes De Provence (Rose)	31.50€
Prosecco Riccadonna	



Reservations: Tel: 04 79 08 07 84

Starters

Snails in Brioche (6)	14.5	50€
(12)	21.0	00€

Main Dishes

Charolaise beef with Gorgonzola sau	uce or
Cèpes mushrooms & Frites (250 gr)	29.50€
Classic Burger & Chips	21.50€

Pizzas

1 12203
Marguerita 15.50 €
(Tomato, Mozzarella, Oregano)
Calzone
(Tomato, Mozzarella, Ham, Mushrooms, Egg)
Vegetarian 18.50 €
(Tomato, Mozzarella, Artichoke, Peppers,
Mushrooms, Aubergines, Caperberries)



This is a beautiful little family restaurant, busy and bustling in the very centre of Méribel. (100m uphill from tourist office) It has delightful owners and you will love the warm friendly atmosphere. A great venue for an enjoyable evening meal out, for both couples and families. Families will usually prefer the first early meal servings at around 7pm. The 2nd is about 9pm. The menu, being very traditional is in Savoyard style, & includes many of the local favorites. La Galette has become extremely popular now over many seasons so at peak times you should always reserve your table well in advance.

Menu Samples

(From 2023 Season) (expect some changes for this new season)

Entrees & Salads (Starters)

Child Menu (2 Course) ---- 15.50 € Goats cheese salad with honey, nuts & tomatoes ----- 17.70 € Escargots (Snails) 12 ---- 17.50 € Vegetable or Onions Soup - 12.50 €

•Main Courses: Local Specialites

(2 persons minimum. Prices p.p.)

Raclette (Melted Cheese, Potatoes, Onions, Gherkins): 21.50 €

Raclette Royale (Cheese, Potatoes, Onions, Charcuterie, Green Salad, Gherkins): 31.00 € Fondue Savoyarde Cheese Fondue (Comte, Emmental, Beaufort, Bread): 23.00 €

Fondue Savoyard Royale (Fondue Savoyarde + Parm Ham, Dry Beef, Sausage, Bacon, Ham, Salad): 29.00 €

Pierre Chaude Royale (Hot Stone: Beef, Turkey, Onions, Green Salad, 3 sauces, Eronal Erica): 22,00 f

French Fries): 32.00 €

Tartiflette (Potatoes, Onions, Reblochon, Cheese, Bacon, Fresh Cream, Salad): 21.00 € Fondue Bourguignonne (Beef Cubes 230 gr,

French Fries, 3 Sauces,

Salad): 32.00 € Wine Samples (From 2023 Season) Saint Emilion (red) ------ 30.50 €

Saint Emilion (red) ------ 30.50 € St Joseph (red) ----- 46.00 € Apremont (white) ----- 30.50 € Provence (rose) ----- 29.50 €



Take away Pizzas + other specials available!



A super new cellar bar with a beautiful restaurant upstairs. La Coursive Des Alps is quite secluded. It's location is down a passageway, near L'igloo, 100 meters uphill from the tourist office. This new restaurant is well worth finding & already has attracted some great reviews. Extremely modern

and tasteful in design, you will experience a warm and convivial atmosphere the moment you walk through the door. You can check out the full 2024 menu on page 3 but we have included a few samples from 2023 for you.

MENU SAMPLES FROM 2023 SEASON: (Find the new 2024 menu on page 3)

SPECIAL MENUS

Menu 1. Dish of the day + starter or dessert: 33.00€ Menu 2. Dish of the day + starter + dessert: 37.00€ Children's Menu: 18.00€ (roast chicken with mashed potatoes or chips + dessert.)

A FEW SAMPLES DISHES TO SHARE

Truffle ham and beaufort cheese, bread: 19.00€ Marinated red label salmon as gravlax style: 22.00€

SAMPLE STARTERS

Pumpkin soup and nuts. Candide: 16.00€ / 21.00€

Home-made chicken and foie gras pie,

mango chutney: 20.00€

WINE SAMPLES 2023

RED

Mondeuse: 28.00€
Gamay: 29.00€
Saint Joseph: 55.00€
Crozez Hermitage: 51.00€

WHITE

Apremont: 29.00€ Pinot Grigio: 29.00€ Chignon Bergeron: 43.00€

ROSE

Provence: 31.00€

MAIN COURSE SAMPLES

Classico, pizza margarita tomato mozzarella, dior de latte, basil: 17.00€ Caesar salad with home-made crispy chicken, with or without bacon: 23.00€ Octopus, grilled, grilled, avocado, chorizo and spelled risotto: 35.00€ Confit beef, (7 hours) with foie gras roasted, mash potatoes: 33.00€

DESSERTS Home-made desserts from: 13.00€



TRADITIONAL
SAVOYARD RESTAURANT
& PIZZERIA

∠ Le Refuge

FULL RESTAURANT MENU
INCLUDING FONDUES
& STEAKS & PIZZAS







LE REFUGE - MÉRIBEL TOWN CENTRE

(1 MINUTE STROLL ON LEFT - DOWNHILL FROM TOURIST OFFICE)

RESERVATIONS: +33 (0)4 79 08 61 97 - Facebook: @restaurantlerefugemeribel



BAR / RESTAURANT
Méribel Centre (Near Tourist Office)
Open: 11.00 - 01.00 Reservations: +33 (0)4 79 22 81 82



RESTAURANT MENU:

French Tapas, plate to share: Some great cheeses, delicatessen & much more..

Also: Swiss Cheese Fondue; Special burgers; Crying Tiger (asian beef); Truffles dishes

BAR MENU

Beers: CARLSBERG, IPA...

Cocktails: pornstar, expresso martini, negroni, mojito and many more on request

Super Wine List: Start with a Cotes du Rhone, a Chateau Petrous, or a Burgundy Montrachet!

This is a very warm and comfortable venue for a drink or a meal plus L'Abreuvoir also features some live DJ nights throughout the season.











L'Abreuvoir. 5 place Maurice Front. 73550 Méribel E-mail: davy.paccard@wanadoo.fr



The owner and the chef here is Sylvain Chardonnay who used to have the Bistro De L'Oree restaurant before the new redevelopment. The Lilie restaurant is named after Sylvain's grandmother who greeted her first guests in Méribel in 1964! It is located near the piste at the the rond point. I had the pleasure to visit for the first time last season and had a truly wonderful meal. Everything in this restaurant is high-quality and is well worth discovering for yourself. They also serve all the dishes as a takeaway option which is very unique giving a 20% discount. You might find a few charming punctuation mistakes on the menu! Sylvain has a great sense of humour and leaves the mistakes on deliberately!

We have listed a few items off the menu from last winter season 2023, but you can find the new 2024 full menu on page 3 of my magazine or you can go direct to the restaurant website.

All Samples & Prices From 2023 Season. (Expect some small changes for 2024)

Sample Light bites

- •Sauce cocktail ... 12.00€ (Tempura zucchini, flower & cocktail sauce)
- •Gambas Croustillantes ... 12.00€ (Crispy gambas, herb, sauces)

Sample Starters

 Vegetables, confit with herbs, creamy burrata and pequillos coulis ... 14.50€ (Vitello, tomato, crisp, summer, vegetables, tuna sauce)

Main Course Samples

- Bavette, steak, chimichurri sauce and sautéed potatoes in parsley and mesclun ... 28.00€
- •Sesame, bluefin, tuna, teriyaki sauce, ratatouille and mashed grandma! ... 26.00€
- Octopus, snacked with pesto with bear, garlic, old-fashioned, mashed potatoes, and ratatouille ... 29.00€

Savoyarde Specialities

- Savoyard fondue, classic and salad mesclun ... 24.00€
- •Raclette Savoie with potatoes, cold cuts Lily selection and mix salad (minimum two persons) ... 29.00€ p.p

Wines -Lilie has the most fabulous wine list from all the famous regions of France.



LUNCH SERVED: 12h00 - 14h00 (Mon - Sat) DINNER SERVED: 19h00 - 22h00 (Tues - Sat) Closed on Sundays and Monday evenings. A local's favourite, inexpensive bistro style restaurant. Very friendly service and a wonderful warm log fire right in the centre.

This is a lovely warm and extremely friendly restaurant, with a wonderful log fire right in the centre. It is located at MÉRIBEL 1600, with a bus stop conveniently right outside! All food is home cooked and they also have a great wine list with many of the popular French wines listed. This restaurant has a great reputation locally and is very popular so please try to reserve in advance. You can see the full 2024 menu on our web site: www.petitsoignonsmeribel.com

SOME MENU SAMPLES FROM 2023 (Expect a few small changes for 2024)

Sample Starters

- *Risotto with morel mushrooms and walnuts 19.00 €
- *Snails (6) ... 12.00 € (12) ... 20.00 €
- *French onion soup with beaufort cheese 10.00 €

Sample Main Courses

- *Cheese and bacon burger with home-made bun and chips ... 17.00 €
- *Lamb shank tagine with dried fruits and almonds served with couscous 30.00 €
- *Creamy chowder of red snapper and fresh herbs served with green vegetable risotto 27.00 €

Desserts (home-made) ... from 6.50 € A Nice Choice of French Wines from around 29.00€ (75cl)







The Côte Brune in Mottaret centre, just opposite the tourist office is a warm & intimate venue for dinner. (Only 5 minutes from Méribel on the free Mottaret Meribus & 2 minutes stroll from the Tourist Office bus stop) The atmosphere is very relaxed in true Savoyard style. In addition to the extensive A La Carte menu Côte Brune has an excellent

choice of local and world wines. Be sure to try to reserve in advance as in high season this charming restaurant gets extremely busy.

All Menu Samples Are From 2023 (expect some minor changes for 2024)

Dinner Menu Samples 2023

- * Nems au reblochons ... 20.00€
- * Salade côte brune ... 19.00€
- * Fondue morilles et cèpes ... 33.50€/p
- * Entrecôte grillée ... 29.00€
- * Esacalope de volaille à la crème ... 28.00€
 - * Pierre chaude (hot stone) beef ... 31.50€/p
 - * Raclette traditional ... 32.50€/p

Child menu: 14.50€ (2 courses) Wine Samples 2023 (75cl)

- * *Mondeuse (red) ... 34.00€*
- * Crozes Hermitage (red) ... 45.00€
- * Apremont (white) ... 30.00€
- * Savoie Gamay (rose) ... 30.00€





La Croix Jean -Claude

Reservations: 04 79 08 61 05 / Rough Guide: 30 € - 60 € p.p.

This is one of the most beautiful restaurant settings in Méribel. It is a wonderful choice for a special dining experience. The restaurant is located in the high street of the extremely charming & ancient village of Les Allues. From Méribel centre it is just 15 minutes or so by the free Meribus service or 5 minutes by taxi. The bus actually stops just a 2-minute walk away from the restaurant. Les Allues is the original Méribel village, steeped in history and dating right back to the Middle Ages. If you are staying in Méribel town I highly recommend you take a trip down to Les Allues village during your stay here. We have personally experienced exceptional food and service in this restaurant for many seasons, so suggest you to also take the opportunity. Come down, enjoy a super meal, and experience the charming atmosphere of a true mountain village at the same time. The hotel bar is very simple in a quaint traditional French style, often full of locals. The restaurant itself is extremely welcoming.

The menu changes a little each season and you can view the new 2024 menu on www.meribel-unplugged.co.uk. Just browse dinner restaurants section.

Wine buffs will love it here as Gerard, the patron, is an expert on our local wines and his wine cellar is absolutely full of excellent wines from all the regions of France.

You should thoroughly enjoy an evening meal here.



La Croix Jean -Claude



Here are a few samples from the 2023 Menu

Starters

- Grandmother Louise's Homemade Pork Terrine: 8€
- Cassolette Of Bourgogne Snails In Parsley:16€
- Fois Gras, Roasted Pear, Gingerbread. All Homemade: 24€
- Crispy Reblochonsalad, Smoked Duck Breast, Pine Nuts: 14€
- Salmon & Trout Gralax: 21€
- Grandfather Lulu's Homemade Pure Pork Sausage: 8€

Main Courses

- Gege Omelet, With Eggs From Our Farm: 13€
- Omelet With Ceps Mushrooms: 18€
- Prawns (Gambas) Flambeed With Cognac & Cream: 30€
- Beef Tenderloin Rossini Style: 35€
- Grilled Angus Ribeye Steak (approx 280 gr): 31€
- Cassolette Of Sweetbread.
 Morel Mushrooms & Yellow Wine Sauce: 36€

Savoyarde Specialities

- Raclette: 34€
 - (4 Different Varieties Of Cheese & Local Cold Cut)
- Fondue Savoyarde 3 Fromages: 21€
 (Cheese Fondue With Emmental, Conte, Beaufort)
- Fondue Savoyarde Aux Cepes: 25€ (Cheese Fondue With Ceps Mushrooms)
- Fondue Savoyarde Tropettes: 23€
 (Cheese Fondue With ~Death Trumpets~ Mushrooms)
- Tartiflette Or Croziflette: 21€
- Pierrade (Magret, Volaile, Boef) & Frites: 32€
 (Duck Breast, Poultry & Beef cooked On A Hot Stone At Your Table)
- Assortment De Charcuterie: 8€
 (Assortment Of Cold Cuts Per Person)





All Dishes Come With A Green Salad

 Single Person Supplement For Fondue, Raclette Or Hot Stone: 7€

Cheese Platter

- Cheeses Matured By Us: 11€
- White Cheese With Cream, Coulis Or Honey: 7€

Desserts

(Please Order At The Beginning Of Your Meal)

- Original House Tiramisu: 9€
- Bourbon Vanilla Creme Brulee: 9€
- Apple Tart Tatin, Salted Butter,
- Caramel Ice Cream: 11€
- Hazelnut Shortbread, Cream Of Chesnut Mousse: 9€

Wine Samples From 2023

RED WINES

- Savoie Pinot (red): 26€
- Cote Du Rhone (red): 28€
- Savoie Mondeuse Arbin (red): 30€
- Gamay: 31€
- Nuits Saint Georges Bouchard (red): 42€
- Chateauneuf Du Pape (red): 62€

ROSE WINES

Savoie: 22€ Provence: 24€

WHITE WINES

- Ochignin: 26€
 Ochignin: 26€
 Ochignin: 34€
- Chablis: 35€ Sancerre: 36€
- Chignin Bergeron: 39€



This is the hidden secret of Les Allues, & well worth finding. It is extremely popular with the local French and the British community who live down here. It serves really delicious home family style cooking. When you enter, you feel as if you have been invited to dinner in their own home! The En'K has the most reasonable prices in the whole valley. They also serve the whole menu as a takeaway option! Find En'K just above the old oven right in the village centre. It is easy to get here from Méribel town centre. Just take a free 10 minutes bus ride. Then just a few minutes stroll through this delightful village. Advance reservations are essential, & dinner is normally now a choice of 7pm or 9pm.

TAKEAWAY: YES-THE ENTIRE MENU!

Dinner: 7pm - 10.30pm

DEVINE VALUE

Rough Guide: 25 € - 40 € pp.

RESTAURANT EN'K

En'K

RESERVATIONS ESSENTIAL TEL 04 79 01 13 75



En'k Menu Samples From 2023 (Expect a few small changes for 2024)

3 COURSE MENU - 25.00 €

Salad de chevre chaud (warm goats cheese salad)

- + Diots au vin blanc, crozets (local sausages cooked in white wine)
- + Tiramasu

ASIAN MENU - 23.00 € Nems (Spring Rolls) + Caramel Pork + Creme Brulee CHILD MENU - 10.00 € Nuggets & Frites or Mini Lasagnes + Ice cream & A Drink

- ENKA SAMPLE STARTERS
- Nems x 3 ... 7.00 €
- Steamed Pork & Prawn Dumplings ... 7.00 €
- Salad Chevre Chaud
 - Warm Goats Cheese Salad ... 8.00 €

MAIN COURSE SAMPLES

- Pan fried prawns with vegetables ... 19.00 €
- Beef & chicken kebab with satay sauce ...17.00 €
- Home made lasagnes & salad ...15.00 €
- Farm chicken & chips ... 15.00 €
- Grilled spare ribs ... 15.00 €
- Local sausages cooked in white wine & pasta ... 16.50 €
- Baked potatoes, onions, bacon, reblochon cheese, salad ... 16.50 €
- Braised lamb shank ... 21.00 €
- Slow cooked duck's leg ... 17.00 €
- Spring rolls,satay kebab, spare ribs ... 19.00 €
- Steak Tartare (minced raw steak) ... 17.00 €
- Grilled entrecote steak ... 24.00 €

DESSERTS

A fabulous selection of 18 different desserts from (3.00 € to 9.00 €)

WINE SAMPLES: 75 CL

House Wines Red or Rose

75cl: 17.00 €

Savoie Wines

Mondeuse (red) ... 24.00 €

Jacquére Allobroges (white) ...17.00 €

Chignin (white) 25.00 €

Chignin Bergeron (white) ... 34.00 €

Rose Wines

Cabernet d'Anjou ... 24.00 €

Côtes de Provence ... 25.00 €

Cotes du Rhone

Crozes – Hermitage (red) ... 36.00 €

Vacqueyras (red) ... 32.00 €

St Joseph (red) ... 43.00 €

Beaujolais 75cl

St Amour ... 27.00 €

Champagne 75cl

Veuve Pelletier Brut ... 60.00 €



Dinner: 7pm - 10pm. Lunch: 12 pm - 2pm.

Reservations: 04 79 00 31 70

Rough guide:

35.00€ - 50.00€ pp.



MENU SAMPLES & PRICES FROM 2023 SEASON

(Expect some changes for 2024)

CHILD MENU(2 course): 16.00€

SAMPLE STARTERS

• Squid and Octopus salad, Steam, Ccooked, EVO, Olive Oil, Cherry, Tomatoes and Parsley ----- 24.00€

SAMPLE PASTA

Ravioli Stuffed with Mascarpone, Sage, Butter and Truffle ----- 26.00€
Lasagna alla Bolognese ----- 22.00€

SAMPLE MAIN COURSES

SPÉCIALITÉS SAVOYARDES Raclette Cheese au Lait Cru

• Served with Potatoes, Green Salad and a Selection of Cold Meats ----- 32.00€/Pers

Fondue Savoyarde Royale

• Three Cheeses, Ceps, Tartufo* Cream, Mixed Hams, Green Salad ---- 31.00€/Pers

Fondue Savoyarde Royale

• Three Cheeses, a Selection of Italian Cold Meats, Green Salad --- 28.00€/Pers



La Flambée (Méribel Chaudanne)

La Flambée is THE original Italian restaurant in Méribel, located about 100m from Chaudanne in the main street. The varied menu includes many Italian favourites but still retains some Savoyard specials. La Flambée is very popular so advanced reservations are strongly advised. It does have 2 floors so if the ground floor looks full when passing, always check for free tables upstairs. All the food here is cooked specially to your order so be prepared to relax with pre dinner drinks. We have listed just a few samples from our 2023 menu so expect some changes this season. The full 2024 menu can be found on our website. www.la-flambee-meribel.com/menu/

PIZZAS (CHOICE OF 19+ WOOD OVEN COOKED PIZZAS)

WINE SAMPLES (75 cl)

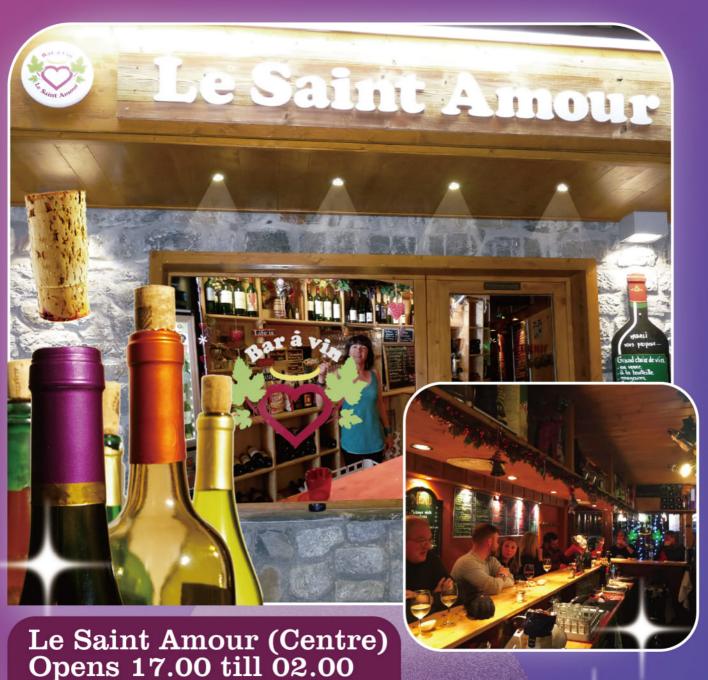
38.00€
40.00€
76.00€
42.00€
30.00€
49.00€
36.00€



Open 4pm - 2am

Tel: 04 79 07 78 15

FIFTY 50 is a cosy bar located half way between the Chaudanne and the centre. Run by Matt and his sister Elizabeth for over 15 years, it's popular with both French, English and many locals. FIFTY 50 offers the only Kilkenny in town as well as Leffe/Hoegarden and a proper refreshing Belgium Stella. Its a must for RUGBY fans and those in need of some local knowledge as Matt has been here for over 25 years. With great bar snacks and popular SUSHI nights, why not pop in and meet the team....



Opens 17.00 till 02.00 Tel. 04 79 00 35 27

100m uphill from the Tourist Office. Méribel's original wine bar (established 2001) A fantastic choice of high quality wines & delicious fresh bar food Wine lover? Then do drop in. Perfect for Après ski & relaxed evenings A warm welcome assured "Drop in after dinner and join Magali for some of her cool music"





terrace après ski & dining Méribel Village



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Sherpa supermarkets are a well-known brand throughout France. However, many of them are run independently by families as are the three in MÉRIBEL. Carole & Damien Veillet own and operate all the three Sherpa restaurants in MÉRIBEL. They ensure a good service, combined with very friendly & helpful staff. Here we have listed some of the most important products they have but you should find everything you need for your vacation in MÉRIBEL.

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Features

Silver with cloth seats

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English speaking driver

3. BUSINESS

Mercedes E Class

Capacity

3 passengers / 2 suitcases

2 hand luggage

Features

Wifi / Phone chargers

4x4 / Luxury interior

2. PRIME

Volkswagen / Caravelle T6

Capacity

8 passengers / 8 suitcases / 6 pairs of skis

Features

Cancel for free / Vehicle < 3yrs Wifi & bluetooth / Climate control Leather seats / Privacy glass

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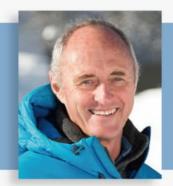
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Accommodation Guide (1)



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A local self-catering specialist with 26 years' experience in the Méribel Valley, AMS Rentals have chalets & apartments in Méribel & Mottaret, Les Allues and Méribel Village. (4-12 persons). This Company

is possibly the most knowledgeable in the entire Méribel valley regarding quality apartments and s/c chalets. Their prices are extremely competitive with excellent personal service in resort. Website: www.amsrentals.com

Tel: +44 (0)1743 340623

E-mail: caroline@amsrentals.com

Accommodation Guide (2)



Ski Basics

Catered Ski Chalets, Meribel

www.skibasics.com

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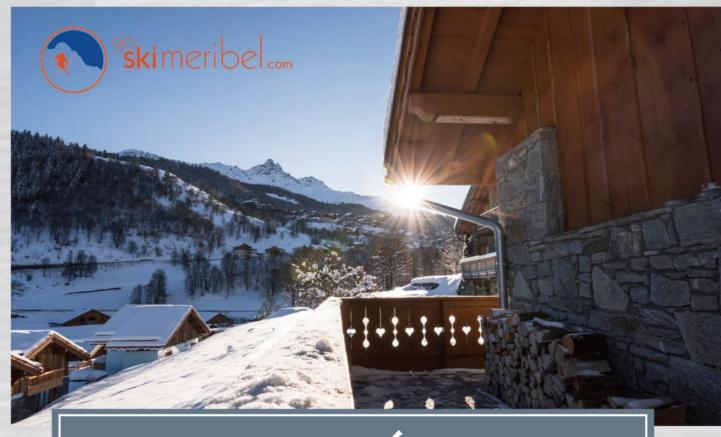
www.skicuisine.co.uk

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Accommodation Guide (3)



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04 79 08 61 69

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Aux Petite Oignons (1600)

04 79 08 64 62

Bar 50 50 04 79 07 78 15

Bar Du Hameau 04 79 00 46 46

Bar De Tuéda 04 79 01 07 51

Barometer 04 79 00 41 06

Café Del Mott 04 79 00 47 47

Canadian Bar (Bowling Alley)

04 79 00 36 44

Copiña 04 79 24 07 90

Jacks 04 79 00 44 26

La Taverne 04 79 00 36 18

L'Annexe Bar 04 79 04 06 10

Le Privilège 04 79 08 59 74

Le Rastro 04 79 00 41 51

Les Saint Pères 04 79 00 36 58

Le Pub 04 79 08 60 02

L'Abreveuir 04 79 22 81 82

Le Rond Point 04 79 00 37 51

Le Saint Amour 04 79 00 35 27

La Terrasse (M/Village)

04 79 01 03 55

Refuge Bar 04 79 08 61 97

Scotts Bar 04 79 00 39 61

Sullys 04 79 00 57 51

Tsaretta (La) 04 79 08 61 00

PROPERTY RENTALS & SALES

Apartment Rentals (Private)

06 70 08 42 75

Alpine Management Services

04 79 00 34 87

Agence Des Neiges

04 79 08 65 21

Agence Saulire (Mottaret)

04 79 00 41 89

Cimalps Méribel 04 79 00 70 00

Cimalps Méribel Village

04 79 00 40 00

Legget 07 71 15 47 07

Méribel Agence 04 79 08 62 08

Méribel Real Estate

04 79 04 28 33

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06 86 69 91 44

Residence Plein Soleil

04 79 00 41 89

Vallat Immobilier 04 79 08 58 58

PROPERTY MANAGEMENT

AMS 04 79 00 34 87

Chambers Property Services

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Legget 07 71 15 47 07

Vallat Real Estate 04 79 08 58 58

SERVICES (GENERAL & EMERGENCY)

Ambulance 04 79 55 28 67

Childcare (Local nannies)

06.70.00.42

06 70 08 42 75

Fire Service (Dial 18)

04 79 08 64 01

Garage Alp'Auto 04 79 00 59 60

Garage Breton (Mottaret)

04 79 00 42 84

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Nursery (ESF) 18m - 3 yrs

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Laundrette (Méry Belle)

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Pharmacy (Méribel)

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Pharmacy (Mottaret)

04 79 00 43 70

Police (Municipal)

04 79 00 58 92

Police Gendarmerie (Dial 17)

04 79 08 60 17

Medical Centre 9-6pm Chaudanne

04 79 08 60 41

Medical Centre 9-6pm 1600

04 79 08 65 40

Medical Centre 9-6.30pm Mottaret

04 70 00 40 88

Vets (Moutiers) 04 79 24 01 76

SUPERMARKETS

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04 79 00 45 56

Superette Cimes (Town)

04 79 08 65 18

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04 79 08 63 58

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04 79 00 40 91

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04 79 08 51 58

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04 79 08 54 26

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04 79 06 68 40

Superette Sherpa (Le Plateau)

04 79 08 51 20

Sherpa (Les Allues)

04 79 08 62 81

HOTELS

Alpenruitor 04 79 00 48 48
Genepi Hotel 04 79 08 61 66
Kaila 04 79 41 69 20
L'Adray Télébar 04 79 00 56 00

Le Coucou 04 57 58 37 37 Helios 04 79 24 22 42

La Chaudanne 04 79 08 61 76

La Croix Jean-Claude (LA)

04 79 08 61 05

Le Chalet (Club Med)

L'Eterlou

04 79 23 28 23 04 79 08 89 00

04 79 08 61 86

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Les Arolles	04 79 00 40 40
Le Mont-Vallon	04 79 00 44 00
Le Mottaret	04 79 00 47 47
Savoy Hotel	04 89 51 51 60

04 79 01 12 70

04 79 08 64 62

04 79 00 41 06

04 79 00 74 69

04 79 22 11 36

04 79 00 40 97

04 79 01 13 75

04 79 00 44 26

04 79 00 42 87

04 79 08 62 50

04 79 00 46 70

04 79 08 61 05

04 79 00 31 70

04 79 08 53 90

04 79 08 89 00

04 79 00 44 33

04 79 08 89 23

04 79 00 58 21

04 79 00 36 18

04 79 00 45 85

04 79 00 53 90

04 79 00 55 78

04 79 00 59 24

04 79 08 07 84

04 79 00 56 29

04 79 08 53 19

04 79 00 41 51

04 79 00 37 95

04 79 00 44 00

04 79 01 03 55

Lilie Bistro 04 79 00 31 29 Pizzeria du Mottaret

04 79 00 40 50

Refuge Méribel 04 79 08 61 97 Refuge De La Traye

06 11 95 08 90 Rond Point 04 79 00 37 51 Sullys 04 79 00 57 51

Tsaretta Spice (1600)

04 79 08 51 26 Tsaretta (La) 04 79 08 61 00

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Aux Petite Oignons (1600)

L'Adray Telebar 04 79 08 60 26

La Fromagerie 04 79 08 55 48

Arbé

Barometer

Côte Brune

La Brizolee

La Flambée

La Galette

La Grange

Le Grenier

La Kouisena

La Taverne

Le Blanchot

L'Epicuriade

Le Tremplin

Le Schuss

Le Rastro

L'igloo

Le Palet D'or

La Taverne du Crocodile

La Terrasse Mottaret

Le Bõ a Mil (M/Village)

Le Martagon (Raffort)

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Le Clos Bernard 04 79 00 00 07

Le Cro Magnon 04 79 00 57 38

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04 79 01 12 70 L'Arbe La Croix Jean Claude 04 79 08 61 05

MÉRIBEL SAULIRE SIDE

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Le Monchu 04 79 22 46 09

La Folie Douce/Fruitiere

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L'Adray Telebar 04 79 08 60 26 Le Clos Bernard 04 79 00 00 07 Le Rond Point 04 79 00 37 51 Le Blanchot 04 79 00 55 78

Les Pierres Plates 04 79 00 42 38

La Terrasse (M/Village)

04 79 01 03 55

MÉRIBEL VALLEY (TOUGNETE SIDE)

04 79 08 54 79 Arpasson Les Castors 04 79 08 52 79 Maya Altitude 04 58 24 07 07

MOTTARET VALLEY (SAULIRE SIDE)

04 79 00 55 40 Côte 2000 04 79 00 44 81 Altitude ROK Les Pierres Plates 04 79 00 42 38

MOTTARET VILLAGE

Café Del Mott 04 79 00 47 47 04 79 00 40 97 Côte Brune La Terrasse 04 79 08 35 95 La Brizolee 04 79 00 46 70 04 79 00 44 33 Le Grenier Le'Hermine 04 79 00 40 40 04 79 00 41 51 Le Rastro 04 79 00 44 00 Le Schuss Pizzeria du Mottaret

04 79 00 40 50

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Chalet Togniat 04 79 00 45 11 06 15 24 81 34 La Sittelle Plan des Mains (Mont Vallon)

04 79 07 31 06

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04 79 08 52 86

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Avalon Ridershop 04 79 24 30 61

04 79 07 47 40 Bootlab CAB 9 (Snowboard only)

06 21 21 84 44

Chamois Sports 04 79 08 60 57 ESF Méribel 04 79 08 60 31

04 79 00 49 49

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04 79 08 66 90

Espace Gliss Ski Set

04 79 00 37 98

Georges Mauduit

04 79 08 63 08

Hameau Sport Skimium

04 79 00 46 07

Happy Ski-Skimium

04 79 08 53 79

Intersport Glaciers

04 79 24 08 56

La Godille 04 79 00 37 91

La Marine (Sport 2000)

04 79 08 61 96

04 79 08 65 65 La Varappe

Méribel Ski Service

04 79 08 56 80

Mottaret Sports

04 79 00 40 66 1) Club Hôtel

2) Chalet Marianne

04 79 00 49 13

04 79 00 40 94 3) Le Hameau Marmalade 06 17 34 18 00

Méribel Connections

04 79 08 58 07

Mountain Guides 04 79 00 30 38

Mottaret Ski Evasion (Sport 2000)

04 79 00 48 45

New Generation 04 79 01 03 18

Oxygene Ski 04 79 08 53 36

Oxygène Board Shop

04 79 00 36 46

Olympic Sport (Rond Point)

04 79 08 56 89

Parallel Lines 04 79 00 32 21

04 79 00 36 46 Prosneige

P'tits Loups (Chaudanne)

04 79 08 66 90

P'tits Loups (Mottaret)

04 79 00 36 66

Precision Ski 04 79 22 01 35

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Ski Higher (Les Allues)

04 79 00 51 70

Skimium by Precision

04 79 00 52 21

Skimium by Precision

04 79 08 61 96

04 79 00 46 00 Ski Espace

Ski Fun (Blanc Sports)

04 79 00 44 07

Ski Sno (Ski set) 04 79 00 40 86

Ski Paradise 04 79 00 41 12

Superski-Ski Set 04 79 00 43 27

Ski Republic 04 79 00 15 10

Ski Slide 04 79 08 60 65

Ski Xperience 04 79 00 56 16

Snowd'light 06 64 81 60 10

04 79 00 37 12 | Snow Systems 04 79 00 40 22 | SNCF (Moûtiers) 04 79 85 50 50

Sport 1600 Skimium

04 79 08 51 45

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04 79 01 13 38

04 79 55 41 35 White Storm

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Méribel Alpina 04 79 08 65 32

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Pacific Transport 06 43 80 77 25 Yann Leray Taxis 04 79 00 47 37

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Méribel Tourist Office

04 79 08 60 01

Mottaret Tourist Office

04 79 00 42 34

Park Olympic Centre

04 79 00 58 21

Post office. L.A. 04 79 00 58 48

Post office. Méribel.

04 79 08 61 69

Post Office. Mottaret.

04 79 00 40 26

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04 79 24 43 66

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