

Meilleur

La Bouitte

From father to son, the heart of the Savoy

PRESS DOSSIER

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Meilleur

La Bouitte

RESTAURANT RENÉ & MAXIME MEILLEUR ❁❁

HÔTEL***** & MOUNTAIN NATURE SPA LA BOUITTE ❁

MEILLEUR NATURE COSMETIC BRAND

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Restaurant René & Maxime Meilleur

“René, the father, and Maxime, the son: a duo who express the soul of a terroir, combining scrupulous attention to the product with a never-ending inspiration to revisit regional specialties. The cheese, lake fish, as well as the herbs and berries that René picks every day, are the basis of an “intelligent but understandable” cuisine. Here, everything is imagined as a family, as mother, daughter, daughter-in-law and son-in-law all work together in the dining room as well as in the daily management. Finally, know that one can also stay the night: in an adjoining chalet, bedrooms and suites, decorated with the latest mountain chic, await you.

(The Michelin Guide 2025 - Restaurant rating: 2 stars).

Hôtel La Bouitte

“If it were just a small ski hotel, La Bouitte would be reason enough to visit the Savoyard village of Saint-Martin-de-Belleville, located just minutes from the Trois Vallées’ ski lifts. The building, with its charming, classic exterior, houses rooms and suites adorned with rich textures and historic details, not forgetting luxurious modern comforts. The spa capitalizes on its alpine setting, offering mountain-inspired treatments. But La Bouitte’s greatest asset is its owners, a family that includes chefs René & Maxime Meilleur, father and son, whose restaurant is a destination in itself.”

(The Michelin Guide 2025 - Hotel classification: 1 key).

Mountain bistrot Simple & Meilleur

“In this delightful room, clad in light wood, whose large bay windows open onto the mountains, Savoyard products are deliciously showcased: baked trout, Reblochon fondue, regional cold meats and cheeses, bilberry tart. .. or, indeed, stir-fried rabbit with mustard, tarragon and creamy polenta. A welcoming address imagined by René and Maxime Meilleur, accessible on skis.”

(Le Guide Michelin 2025 – Restaurant rating : Bib gourmand).

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LA BOUITTE AS TOLD BY ITS GUESTS

Here is a collection of extracts from guests' letters following their stay at La Bouitte ...

“ La Bouitte is above all the adventure of the Meilleur family, which has been built around its creator and pillar René. From the first minute, you feel drawn to the humanity of René and his son Maxime. Bright, benevolent eyes. What strikes and moves above all is this natural kindness. The Best are Earthlings, rooted humanists, who know where they come from and who have remained humble. Few Houses combine the excellence of the culinary art with such an extraordinary human side to this point .

The Meilleurs have achieved the holy grail of excellence while still being accessible. We can say that with them, the Meilleur (best in French) is as much on the plate as in their simple contact and above all their generosity and their sense of sharing. They are serene people who shine and work as a family and their entire team is in this spirit.

Let's not forget the 'ladies in the shadows' without whom this setting would not have the same glow. The places are so warm that we readily dream of being at home, in the middle of the mountains, in the maze of corridors, lounges and frescoes of this comfortable chalet with discreet luxury without ostentation. Every decorative element, every piece of furniture is in its right place (no designer chairs here). As for the Spa, by paying homage to its territory, it invites relaxation and the abolition of time.

La Bouitte is beyond fashion and unlike anything known. The cuisine is rooted in the reality of its region, modern but not crazy, unique, precise, complex, without ever falling into the superficial or the excessive. There is no search for an effect: we are in the being. What René and Maxime are, transpires in their dishes. A seemingly simple dish can be memorable. As for the breakfast, which makes us dream of the child that sleeps in each of us, it is the best that we have had to taste in our life. A fairy tale for all the senses.

”

“if we do this job, it is to make an ephemeral moment unforgettable”.

René & Maxime Meilleur

NOTHING BUT EMOTION!

It is with these terms, addressed to the Michelin Guide, that a client describes the emotion he felt at La Bouitte after discovering our House. Words which reflect the philosophy of life and work of the Meilleur family.

« A supernatural experience in the world of Michelin stars. We find in La Bouitte what we did not dare to imagine: true quality in all its simplicity and its origins. The flavours are there, authentic and pure. Everything is shown to its best: the product, the presentation, the know-how, the attitude to life. There is so much to say ... The spirit of the place is respected as accurately as possible and every employee is at the service of the customer who, himself, feels unique. All my senses were solicited, filling me with positive energy, and a nurtured and looked after feeling. I left as light and happy as when I was young, with that carelessness that one has as a child and that our memory has tidied away. I was torn between the desire to share this experience or to keep this corner of paradise a secret. Enjoying all this gentleness, sown in the moments of each event, made me touch heaven with my fingertips. One goes from surprise to surprise much to the delight of our taste buds, our eyes and our childhood memories. There is so much sensitivity here. A big THANK YOU to René and Maxime Meilleur for their availability, their listening, their love of cooking and hospitality that reigns supreme here. The hotel is of the same standard as the restaurant and the image of its owners who have been able to highlight the history of the place by sharing it with its guests in a moving complicity.»



Glazed sweetbreads, Agria potato , horseradish "Russian cigarette", beech smoke.



ACT I
RECENT DEVELOPMENTS | EVENTS | NEWS





René, Maxime, Oscar : La Bouitte 3 generations

RECENT DEVELOPMENTS



MICHELIN STARRED FOR OVER 20 YEARS, A RESTAURANT IN FULL REVIVAL

For more than 20 decades, the Restaurant « René & Maxime Meilleur » has been Michelin starred. It's 1st star on 7th February 2003, the 2nd in 2003. Then the 3rd star in 2015, an historic first for a restaurant in the Savoy. A recognition that has given them the natural status of ambassadors for the Savoy. René and Maxime Meilleur, an incredible story of an enthusiastic self-taught father and son partnership. Away from the trends, they have created a new art of cooking and hosting, making their House unique. A slip off the track and 2 stars back on the clock in 2024. But there is no doubt that the Meilleur family has not said their last word. Deeply rooted and with the arrival of Oscar and Calixte, a real effervescence has taken over the Restaurant in 2025.

2025 : 3 GENERATIONS IN THE KITCHEN

As an evidence as well as a state of mind, at the heart of continuity and family transmission, Maxime and Delphine's sons, Oscar (born in 2002) and Calixte (2008), joined the kitchen teams in December 2024. While Calixte is in his first experience and still finding his way, Oscar, for his part, has already made his mark in great Houses such as Clos des Sens in Annecy, Flocons de Sel in Megève, Cheval Blanc in Courchevel and Plénitude in Paris. A real emulation, an effervescence has been operating for several months from the dining room to the kitchen, including the sommelier. Between the breath brought by the 3rd generation (Oscar and Calixte) and the ability of René and Maxime to question themselves while keeping the thread, but also the talent of a team full of enthusiasm, the culinary & oenological message has never been so rooted and committed. Delicacy, playfulness and sincerity: such is the credo (see page 85).

René's style is instantly recognisable thanks to its timeless authenticity combined with a generous dose of poetry and imagination. In his quest for clarity and precision, Maxime delivers an idealised authenticity. As for Oscar, his subtly swirling presentations betray his youth through their modernity and bold flavours.

A visit to La Bouitte is thus an immersion in our three-generational family saga. A reflection of our history and our valley.

A WONDERFUL AND ORIGINAL STORY

Son of a cabinetmaker and farmer, in 1976, at the age of 26, René purchased a potato field at an altitude of 1502m on the edge of the pretty, yet isolated, village of Saint Marcel, dominating Saint Martin de Belleville. With his wife Marie-Louise, they created "La Bouitte", "small house" in the local patois. It is situated in a preserved corner of paradise in the Vanoise mountain range, at the entrance to the biggest ski area in the world: Les 3 Vallées. In the beginning René and Marie-Louise served fondues and local cooking.

What a long way they've come since then! With creativity and common sense, they have anticipated and created new trends. In 1981, a memorable dinner at Paul Bocuse's restaurant triggered René and Marie-Louise into realising what their dream was. Passionate about their profession, they moved in the direction of « haute cuisine ».

The arrival of their son Maxime in 1996, gave a new impulse to the business. Ex French junior team biathlon athlete, he draws strength from the values of sport: endurance and the surpassing of oneself. Progressively he is pushing the brigade towards a quest for the absolute.

In 2000, his older sister Sophie joined the adventure for ten years, participating in the progressive creation of 15 bedrooms and suites, full of charm. The whole family (including partners) have used a huge amount of energy to move mountains and build this chalet, stone by stone, year after year until it has become this unique sanctum of culinary and oenological experiences.



A HOUSE OF HEARTS CREATING A MOUNTAIN OF EMOTIONS

La Bouitte offers so much more than an experience. When you go to the theatre or a classic restaurant, there is a sort of curtain rise and fall. Nothing like that at La Bouitte, where the Meilleur family and its team share their life to the fullest: you become an actor in this crazy adventure, with a reciprocal transmission. Not only are epicurean pleasures at work but above all an immersion in an art of living, a vision of the world. The "Meilleurs", their 58 staff and their guests from 65 countries, form a large family, united by the rarest empathy and loyalty. A touching closeness, a sincerity, which makes La Bouitte - as Gilles Pudlowski wrote - a "House of the Heart".

La Bouitte is an amazing House where opposites find their place together. From its improbable cocoon, one can enjoy the biggest ski area in the world, yet also roam around one of the most beautiful parts of the Vanoise National Park (the different summits, passes and natural sites in the valley total 18 stars in the green Michelin Guide!). In a chalet evoking the Eternal Savoy, La Bouitte is above all out of this world and out of this time.

This **ancestral authenticity**, the return to the origins of the Savoy are an inexhaustible source of inspiration, yet one which hasn't stopped René and Maxime and Oscar creating their own language and modern cuisine. The Chefs never stop renewing their manuscript, by subliming their childhood souvenirs. They compose a cuisine dedicated to nature, a hymn to the culinary tradition of their valley, lakes, and mountains.

"The House and our dishes are like us: a teasing cuisine, full of finesse, which wake up the Savoyard culinary patrimony by a real tribute to it". But even more, the "Meilleurs" along with their 58 employees and their guests, coming from 65 countries, form **a huge family, united by an empathy and an incredibly rare loyalty**. A proximity, a touching sincerity, which makes La Bouitte - as Gilles Pudlowski so rightly wrote - a « House of hearts ». Around vibrant food-wine marriages, between the quest for excellence and simplicity, the "Meilleurs" are excited by a common philosophy: the delight of passing on and sharing, giving Savoyard dishes a singular interpretation, and, **in particular, making the universal emerge**. Hotel guests, even more than visiting guests, completely forget their day-to-day life and live, intensely, a moment of levitation, a return to what is essential in life.

THE MICHELIN STAR ASCENT

René and Maxime Meilleur are the only duo, father and son, to be awarded all their stars together, from the first to the third.

In complete agreement, René and Maxime Meilleur recognise that the 1st star, earned in 2003, was difficult to obtain. The Valley was not yet a gastronomic region like today. "The 1st star was the start of a wonderful adventure for a cook and the whole village, an incredible spotlight on our House. But we had to wait until 2008 and the 2nd star to reach the next stage and offer a cuisine that is really the image of us."

The 3rd star from 2015 to 2023, was the realisation of a dream, the fruit of 40 years hard work. It was the first time in the history of French gastronomy that a father - son team obtained together their 1st, 2nd and then 3rd Michelin star. As Maxime explains: "With my father, it's as if we have reached the top of the mountain and can now admire the amazing view. A new life has started. With the desire and possibility of going even further, to deliver a cuisine rooted in our Alpine heritage and to present magnificent, and often little-known products to our guests."

By attaining the most beautiful star in their lives, 2015 will remain for them and their family, an exceptional year. Hand in hand, René and Maxime Meilleur also celebrated the title of "Chefs of the year" in 2015 as well as Maxime's 40th birthday.

Since then, the investments have accelerated. All the components of the House (including the restaurant, hotel and Spa) are in total coherence and create an irrevocable and unique identity. (See the evolution of the hotel and the Spa on page 96).

For decades, La Bouitte has served as a springboard for its most talented staff to achieve their goals and often become self-employed, which is a very good thing. This was the case in 2023, contributing to a temporary weakening of the House. Post-covid recruitment difficulties, affecting the entire profession, are accentuated by the seasonal nature of mountain businesses. The result is 2 stars in the 2024 Michelin guide.

The reaction is humble, lucid, and full of desire to continue its design and reinvent itself: "this year, unfortunately, we slipped off track. As usual, the whole Meilleur family is already at work to rediscover the thrill of the third star, and to get back the thrill of providing our best cuisine."

NEW RECIPES AS SAVOYARD AS POSSIBLE

The restaurant's menu is based upon the identity and history of the Savoy, in a real quest for a quest for the absolute of its lands, of its ecosystem. Can apparently simple dishes be transformed into pure emotion, between delicatessen and mischievous spirits?

René, Maxime, and Oscar each have their own interpretation of what constitutes a great dish. They combine their sensibilities to serve a common project. René embodies generosity and a truly touching authenticity. From his biathlon background, Maxime is always striving for perfection: the sure and precise touch for an idealised authenticity. And Oscar, despite his youth, has learned his craft in the finest establishments. He brings fresh brilliance, a subtly modern touch. The menu at La Bouitte reflects this three-generational family saga, a testament to the history of a place and a close-knit family with complementary personalities.

Here are some of the new creations for 2025-2026:

- ◊ An Avalanche of Appetizer Canapés
- ◊ Cornmeal eaten in a mountain pasture hut ... Medium grain polenta, pilaf cooking, cold Beaufort serum.
- ◊ Feast day soup... Creamy white-fleshed potatoes, truffle ball "also called Gallo" to eat with your fingertips (*winter*).
- ◊ Buckwheat fields... Cooked and fried crozets, textured Diot broth, melted cheese (*winter*).
- ◊ Walk among the pebbles... Meaty autumn snails, vol-au-vent, grilled sweetbreads, our home-pickled chanterelles (*winter*).
- ◊ In the early morning... Shallots, preserved in butter and with a salt crust, tasty ash bread consommé (*winter*).
How an everyday product moves with its purity, apparent simplicity, and delicacy!

- ◊ Straight from the Conflans plain... Candied parsnips, a hint of tarragon, and juices from the peelings (*winter*).
A dish that is full of depth and power, somewhat new to La Bouitte, which usually favours subtle suggestions!
- ◊ Freshly caught in the stream... Pearly trout, brushed with lemon butter, twisted chard rib, chlorophyll juice.
This has been a signature dish for a long time ... And yet, La Bouitte is literally reinventing itself, delivering an even more inspired and touching version in 2025.
- ◊ Prince of the lakes... Arctic char, beautifully thick, casein butter, fried capers.
- ◊ From time to time... Carnivorous beef barely heated on the embers, casserole dish of potato pastilles, nasturtiums.
- ◊ Piggy lost in the woods... piece of lacquered confit ham hock, juniper, red cabbage pearl consommé
- ◊ To remind us of the sparrows... Squab matured in hay, then roasted, pure cranberry juice.
- ◊ Delicate peaty flavours... Generous soufflé, forest undergrowth ice cream.
- ◊ Airy faisselle... Curdled milk, a touch of meringue freshness, hay extract.
- ◊ Spiced flavours... Generous saffron soufflé, crispy rice.



Freshly caught in the stream... Pearly trout, brushed with lemon butter, wild watercress velouté

LA BOUITTE BECOMES A LIVING HERITAGE COMPANY

Since summer 2020, La Bouitte in Saint Martin de Belleville is labelled **"Living Heritage Company"**. A mark of recognition awarded by the "Institut National des Métiers d'Art", which distinguishes emblematic French companies with an **excellence in artisan or industrial know-how** and who carry high a strong identity heritage. Its criteria are the mastery of a complex and rare know-how, high technicality and an attachment to a territory. Behind this distinction hides the unlikely saga of a family (the Meilleur), the passion, generosity, humility and hard work of an entire team.

A starred House is all the more touching, as it draws on a natural and cultural heritage, delivering a unique interpretation of it. At La Bouitte, soul, artistic sense and the quest for perfection come together in a spirit of simplicity and truth. **René and Maxime Meilleur, father and son, are true autodidacts.** Far from any code, **they freely create their own score.** Their credo: to pass on their love of the mountains, starting with the Belleville Valley - the largest ski area in the world with Les 3 Vallées - but also a largely unspoiled territory at the gates of the Parc de la Vanoise.

A world in itself, an art of living which unveils the Alpine Savoy

If René and Maxime's mountain culinary repertoire is unique in its **delicacy, hidden complexity** and interaction with nature, they have also created a **world of their own.** From dining rooms to lounges, from the 15 personalized rooms of the ***** Relais & Châteaux hotel to the Spa, all is in harmony, everything has meaning. Through their artisanal actions, over **40 years**, the **Meilleur family has built this dream chalet with their own hands.** A warm setting for a rare **heritage of popular art and Savoyard decorative art from the 17th century to the present day.** Precious furniture, paintings, sculptures, superb collections of pottery and old bells, agricultural objects, fabrics (Arpin spinning mill) make the House endearing and alive. A voluntarily maze ! At La Bouitte, **natural, gastronomic, cultural and architectural heritage form an unimaginable alchemy.**

Out of this world, out of this time, La Bouitte has created an art of living, which draws its roots from an ancestral authenticity, never ceasing to reinvent itself. With an incredible sense of detail, it embodies luxury, an artistic dimension of disarming simplicity and kindness.



"La Bouitte is, above all, about sharing and passing-on".

Marie-Louise and René Meilleur





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EVENTS



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Catherine Faller and Maxime during the evening dedicated to the Domaine Weinbach

Like all arts, « haute cuisine » is a language. A quest for the beautiful and the good is its aim. It allows guests to enter a specially created universe. But the purpose goes far beyond this. Through the prism of the kitchen and their House, everyday René and Maxime deliver their vision of life, the world, and their territory. By being deeply rooted in this magical Vanoise, immaculately white in winter, bucolic with dazzling greens in summer, their open-mindedness and empathy push them to create links with the best producers, winegrowers, artists, and artisans in all fields of creation.

Events are key moments for self-analysis, opening up the field of possibilities, dialogue or even confrontation with other sensibilities from all artistic languages. Since 2004, La Bouitte has become a haven for food and wine lovers, bringing together epicureans from all over the world for oenological evenings full of unique emotional and educational significance. The temptation was great to go even further!

Imagine total Art, by merging several artistic languages. This is such a demanding challenge, that it could seem like a sweet dream. And yet, it was made reality by the Meilleurs and Ophélie Gaillard for the first time on 29th July 2021. The success was such that it leads us to pursue this quest.



The Meilleur family with Elsa Grether and Ophélie Gaillard

DINNER CONCERT IN A MICHELIN STARRED RESTAURANT: A NEW ERA IN THE FUSION OF ARTISTIC LANGUAGES

Since summer 2021, on the last Thursday in July, La Bouitte has opened the Tarentaise Baroque Music Festival. It must be said that the Belleville Valley - with its 36 churches and chapels is an important site of Alpine Baroque. An example is the Notre Dame de la Vie Sanctuary dating from the 17th century, spiritual place with which La Bouitte seems to have created an invisible link. The Valley's centre of gravity of the valley, like a serene and virtuoso watchtower, it connects the low, medium and high mountains, ancestral Vanoise and Land open to tourism and modernity..

This heritage has deeply marked René and Maxime, to the point of dedicating one of the dining rooms to it. When Elise Tatin, Bruno Berthier and Jean-Luc Hyvoz, the directors of the Tarentaise Baroque Music Festival, asked La Bouitte to join the adventure, René and Maxime understood how creating a fusion between music, gastronomy and wines could **open up unknown perspectives. An initiating and founding approach.**

It is without doubt the first time that artists of such a high calibre will play together, putting themselves to the test to create, together, a real musical, culinary and oenological journey, in interaction with an audience in search of surpassing themselves. A look back to the beginning of this 5 sense odyssey.

On 29th July 2021, with Pascale Clément (‘cello) and Raphael Bonavita (baroque guitar, theorbo), Ophélie Gaillard – one of the greatest cellists of our times – kindly imagined for us, and with us, **the Savoy at the crossroads of the beginning of the 18th century.**

On 28th July, 2022, the harpsichord player, Jean-Marc Aymes and the soprano, Maria Cristina Kiehr of the Concerto Soave presented the Savoy as a land of passage. A passage between Italy and France, a passage from one culture to another, a dialogue between traditions and heritage.

On 27th July 2023, Ophélie Gaillard and Elsa Grether - violinist emeritus, winner of international competitions - took on the theme of dance. From roots to the sky, from Johann Sebastian Bach to Hungarian, Romanian and Bulgarian folklore, they invited us to a mirroring, an abyss between transcendent music and popular origins.

On 31st July 2025, Héloïse Gaillard, baroque flautist and renowned conductor, accompanied by Australian gambist Eleanor Lewis, took us on an emotional journey exploring the theme of “mirrors” and family legacy. From Couperin, Corrette, and Marin Marais to Telemann, from Bach to Purcell, a virtuoso and poetic universe unfolded before us.



Next dinner concert : 6th August 2026.



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THE CHALLENGES OF DINNER - CONCERTS

René and Maxime Meilleur, their brigade and team of sommeliers create, as an extension to the musical journey, a real sensory (taste, touch, smell ...) and essential (quest for meaning, spirit) voyage. Meditative music calls for cerebral dishes. Lively music goes with dishes full of depth. From finesse to strength, from silky to carnal, from double piano to triple forte, from meditation to jubilation, from the art of silence and slowness to jubilant virtuosity, from immediate pleasure to spiritual and transcendent heights music, culinary subjects, and great wines working together both in harmony and confrontation to forge a total art. The opening of the concert & aperitif then at the end of the evening the concert finale & mignardises will be taken on the terrace overlooking the forest and the surrounding mountains. The heart of the dinner – a concert which will take place in the René & Maxime Meilleur restaurant. A great moment of pleasure, but also **a real initiatory approach.**

René and Maxime Meilleur have discovered a “conducting” gift, managing to bring together musicians, kitchen staff, restaurant staff and around forty attentive guests, able to taste the culinary creations from 7 p.m. to 1 a.m. With full concentration and attention to both the music and culinary art.

The musicians taste each dish a few minutes before the guests. They then settle in the heart of the restaurant, while the dishes are being served. All the guests start to taste the dishes in a synchronized way when the music starts. And in a religious silence. **The musicians consider the emotion that they, themselves, felt when tasting the dish, expressing this in their interpretation. If a musical work includes several movements, the corresponding dish follows the**

breaks in rhythm and the atmosphere changes. It can be thought of in several services or reveal hidden elements. It can also take on a new dimension with the change of a musical movement by immediately adding an element such as a juice, a seasoning or a product that shifts the balance of taste..

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Information & bookings :
 +334 79 08 96 77 - info@la-bouitte.com. The evening begins precisely at 7 p.m. Participation: 420 € per person. The evening includes the concert, 2 services of appetizers, a starter, a fish dish, a meat dish, cheese, pre-dessert, dessert and mignardises, all wine, water, and coffee / tea.

THE OENOLOGICAL EVENINGS : MAGICAL MOMENTS

Since the initiative « Les Vins au sommet » organised by La Bouitte in 2004 and 2005, we know that food & wine tastes best in the mountains (see page 92)

The passion for wine has been part of the Meilleur family's life for over 40 years, which explains why La Bouitte has one of the best cellars in the Alps (1001 references, 3000 including those in the ageing cellar). 4 decades of research, meetings over many vineyards. Naturally, the desire was born to create events which would be incomparable experiences, real culinary and oenological journeys, and a laboratory of ideas to imagine the future.

Since 2012, for each evening, **La Bouitte gives "carte blanche" to an exceptional wine grower, who gives a magical interpretation to his unique and sophisticated "terroir"**. The challenge is to convince the wine grower **to offer guests 7 to 10 wines which have marked his life**, and about which there is a real story to share (specific climatic conditions, a stylistic evolution of the Domaine, a miraculous wine that has only been produced once). **Certain bottles can even be considered a little bit of France's historical heritage**. By their rarity and their venerable age (regularly vintages back to the 1930s), these evenings are **a unique opportunity of a lifetime to taste these wines**. And even though their prices are stratospheric, **La Bouitte has chosen to offer them free of charge to guests, so that these evenings are accessible to everyone**.

Every evening is a meeting at the summit which necessitates up to 4 years preparation. Once the list of wines has been finalised, the real work of René and Maxime Meilleur starts. **The aim is to give the wines and the cuisine a superior, unexpected dimension, with the fusion of two complementary creative and artistic approaches, which reinforce and pull together mutually**. How

can a wine be transcended, lengthened by a culinary composition and visa versa? Fusion, dialogue or confrontation of the elements will follow each other with each different food-wine associations.

The Chefs create the dishes to order, often for the first time, sometimes based on products that aren't even part of their repertory. This is why these evenings are a **real laboratory of ideas**. Participants live a real-life experiment. **The kitchen and restaurant teams are like tightrope walkers : on a wire, in the quest of the ultimate emotion**. And certain creations, certain food/wine associations ring out like revelations and become future « classics » of La Bouitte, after a supplementary time to mature.

Guests realise that they participate in a creative act. From 19h30 until often late at night, they have the rare opportunity to talk directly and in a personal way with one of the most successful winemakers in the world, who transmits his passion as he passes from table to table changing his approach to adapt to the different profiles of the guests. The Chefs explain how they imagined their menu. Well-known wine critics (Michel Bettane, Bernard Burtschy, Orianne Nouailliac, Marc Lagrange) also join in these exchanges. **The ambience is relaxed and warm : is it a privilege to share this out of this world and out of time happiness**. These evenings delight not only the enlightened amateur, who has travelled thousands of kilometres to taste the wines of which he has dreamt for such a long time, but also beginners wishing to enjoy an emotionally rich experience. All the participants (including about forty guests) know that it isn't just **«one more event», but a suspended, unique moment that will potentially mark their life**. When the magic operates, these evenings, by definition non-reproducible, create relationships and unforgettable memories. It is not surprising that the guests are more and more loyal, with some even attending almost all the rendez-vous.



Francis Giraud, passionate Head Sommelier.





THE OENOLOGICAL EVENINGS AT LA BOUITTE SINCE THE BEGINNING

2004 : First evenings reserved for professionals (wine critics, wine growers, scientists) to analyse the impact that altitude has on the ageing of wine and wine tasting (cf. dedicated press release).

2012 : Alain Raynaud (Colgin, Clos l'Eglise, Haut Bergey, Pressac...)

2013 : Jean-Michel Deiss, Louis Jadot, Louis Magnin, Perrier-Jouët, Mouton Rothschild, Yquem

2014 : Beaucautel, Clos de Tart, Didier Dagueneau, Françoise Bédel, Pichon Longueville Baron, Suduiraut, Les Mille Vignes, Cos d'Estournel

2015 : Jean-Louis Chave, Zind-Humbrecht, Romanée Conti, Dominique

Belluard, Bouscaut, La Conseillante, Climens, Anne-Françoise Gros, Cheval Blanc, Yquem

2016 : Gonet Médeville, Gillette, Peyre Rose, Clos de l'Arlet, Quinta do Noval, Tempier, Delamotte, Salon, Smith Haut Lafitte, Alphonse Mellot, Guigal

2017 : Antinori, Weinbach, La Solitude, Ferret, Ch. des Jacques, Jean-Claude Masson, Aydie, Cauhapé, Trimbach, Pichon Longueville Baron, Disznoko, La Conseillante, Figeac

2018 : Vega Sicilia, Krug, Roches Neuves, Clos Saint Jean, Clos des Lambrays, Bonneau du Martray, Troplong Mondot, Le Clos Saint Vincent, François Villard, Christophe Roumier

2019 : Jean-Michel et Mathieu Deiss, Abbatucci, Emmanuel Reynaud (Rayas), Haut Brion et Mission Haut Brion, Pibarnon, Mumm, Ardoisières, Gauby

2020 : Lafite Rothschild, Clos du Mont Olivet, Philipponnat, Joseph Drouhin, Agrapart, Bachelards.

2021 : Fargues, Figeac, Palmer, Jean Grivot, Landson.

2022 : Cécile Tremblay, Philippe Charlopin, Trévallon, Krug, Angéus, Rectorie, Orensa de Gaffory, Clos Rougeard, Montrrose, Poderi Colla.

2023 : Saint Cosme, Pichon Baron, Suduiraut, Champagne Bérêche & Fils, Leflaive, Gilles Berlioz, Guiberteau, Chartreuse, Sant Armettu.

2024 : Leclerc-Briant, Ausone, Gourt de Mautens, Bonneau du Martray, Chapoutier, Valentin Zusslin, Billecart-Salmon.

2025 : Jean-Michel Gerin, Dureuil-Janthial, Alphonse Mellot, Tour du Bon, La Solitude, Françoise Bedel.

PROGRAMME FOR THE WINTER 2025-2026 OENOLOGICAL EVENINGS

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Conceived as a complete programme, three moments in life can be savoured this winter at La Bouitte. On the theme of refined power, we will delve into the comforting plenitude of Guigal, then encounter the mysterious distinction of Haut-Bailly, and finally conclude with the poetic and dazzling art of Zind-Humbrecht.

WEDNESDAY 14th JANUARY 2026: DOMAINE GUIGAL (RHÔNE VALLEY)

Ten years after their first visit, Philippe and Ève Guigal are eager to share with us the evolution of the Domaine, undoubtedly the most emblematic in the Northern Rhône, which is celebrating its 80th anniversary. Condrieu takes centre stage with the vibrant Doriane and the very rare Luminescence 2003, the year of the first heatwave. We will discover the Châteauneuf-du-Pape Château de Nalys 2018, the first vintage since the acquisition, as well as the 2020 white. One of the evening's highlights will be the tasting of legendary Côte-Rôtie wines: Château d'Ampuis 2019, La Mouline (the most feminine) 2018, La Turque (charming and expansive) 2017, and La Landonne (the ultimate 100% Syrah cuvée) 2016. Then, the evening will turn to the Hermitage Ex Voto 2020 (white) and 2013 (red), which boasts tertiary aromas (garrigue, mushrooms, cigars), perfect for pairing with exquisite dishes. A truly generous programme.

WEDNESDAY 4th FEBRUARY 2026: CHÂTEAU HAUT-BAILLY (BORDEAUX, PESSAC-LÉOGNAN)

With the end of the Robert Parker era, the style of great Bordeaux wines is evolving towards greater finesse. For Haut Bailly, this guiding principle has always been its own: respect for life, the refined and elegant expression of a protected ecosystem, on soils of gravel, sand, and clay. Freshness is amplified by a subsoil of marine sediments.

Thanks to a new winery, wonderfully integrated into the landscape, the wines have gained even more in purity. They combine nobility and natural distinction with nuanced aromatic charm and a velvety, delicate mouthfeel.

La Bouitte celebrated its 50th anniversary in 1976, and Véronique Sanders has chosen to take us on a journey through the years ending in 6, which happen to be great vintages for Haut-Bailly: 2016, 2006, 1996, and 1986 (made by her grandfather Jean), then 1976 (made by her great-grandfather Daniel). An evening that promises to be rich in emotion.

WEDNESDAY 25th MARCH 2026: ZIND-HUMBRECHT ESTATE (ALSACE)

Over the past 20 years, Alsace has become one of the most inspiring wine regions for haute cuisine. It is the only vineyard in the world to offer all types of geology and ecosystems, from the elegant horizontal power of clay-limestone soils to the light, saline, and mouthwatering verticality of granite, and the peaty, smoky expressions of volcanic soils.

Joined by his son Pierre-Émile, Olivier Humbrecht is recognized worldwide as one of the legendary figures of biodynamic winemaking, combining scientific and technical expertise, a poet's vision, and a symbiosis with nature. From Brand (Riesling 2013) to Goldert (a mineral and refined Muscat with long aging), from Rangen de Thann Clos Saint Urbain (Rieslings 1989 and 2005, Pinot Gris 1990) to Clos Windsbuhl (Riesling 2007, Pinot Gris 1996), not forgetting Clos Jébsal (Pinot Gris SGN 1995), the wines are, in turn, delicate, mysterious, sensual, vibrant, culminating in a raw, earthy power, where noble bitterness and dancing acidity transport us to unimaginable realms. Rarely have René, Maxime, and Oscar found such fertile ground to push the boundaries of culinary creation to the level of a true art form.



Information & bookings:

+334 79 08 96 77 - info@la-bouitte.com.

The evenings begin at 19h15. Participation: 390€ per person all inclusive, the wines are offered by the Domaines. The evening includes 2 appetizers, a starter, a fish course, a meat course, cheese, a pre-dessert, dessert and « mignardises », as well as all wine, water, and coffee / tea.

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UNIQUE EXPERIENCE: THE INFLUENCE OF ALTITUDE ON THE AGEING AND TASTE OF WINE IN BARRELS AND BOTTLES

Since 2004, the country's leading experts (winegrowers, scientists, wine critics), René and Maxime Meilleur - passionate about oenology - have analysed the influence of altitude on the ageing and tasting of wines. The conclusions drawn are spectacular. **Wines stored at altitude turn out to be denser, longer, purer and more harmonious than those stored on the plain. They offer more elegant aromas and more blooming fruit. And their ageing, being slower, (subject to correcting the humidity), mean that the wines gain in complexity** (see more details on page 92).

In January 2020, René and Maxime imagined a new and unique experience. They transported a **225-litre oak barrel in a piste groomer up to their mountain restaurant Le Bouche à Oreille - situated at an altitude of 2,700 meters** - in the 3 Valleys ski area. An experiment carried out with Michel and Fabien Brotons - father & son - from Clos de l'Ours. A young, promising biodynamic estate in Cotignac in the Var (Provence). **The objective was to confirm the effect of high altitude on the taste evolution of the cuvée of high-end red wine Ursus (90% Syrah, 10% Mourvèdre) by comparing them 2 years later, with the same wine aged in other similar barrels at the wine estate, at an altitude of 230 meters.**

At the start of 2022, the wine was manually bottled by the Bouche à Oreille followed by a tasting. **Michel Bettane**, a famous wine critic, bought his knowledge to help our understanding. **The wines aged at altitude confirmed an additional fullness compared to those aged in the plains at the Domaine, with more purity, a more chiseled and precise side.** Some of these bottles are intended for the cellar of La Bouitte, Bouche à Oreille and Simple & Meilleur, the others are sold by the Domaine. The project was reiterated with Ursus 2021. A new barrel was transported by a piste machine to the Bouche à Oreille at the last snowfall of spring.

A new adventure followed: the ageing of Jean-Claude Masson's 2019 "Cœur d'Apremont" vintage—one of Savoie's greatest white wines—for three years and in three locations: the Domaine itself at 320 metres down in the valley, La Bouitte at 1502 metres, and Bouche à Oreille at 2700 metres. Michel Bettane once again agreed to rate the wines.

First altitude: the wine aged at the Domaine. Tasted there, it is mysterious and mineral, somewhat reserved (14.75/20). Transported to and tasted one month later at La Bouitte, it gains in fullness and freshness (15.25/20). The reduced oxygen amplifies our sensory abilities.

Second altitude: the wine aged at La Bouitte. Transported to and tasted a month later at the Domaine, it is ethereal, lemony, and harmoniously delicious (15.5/20). But it is tasted and aged at La Bouitte that the cuvée expresses its full potential: a more precise nose, a subtle, nuanced, saline palate, noble citrus notes, and pleasant bitterness (16/20).

Third altitude: the wine aged at Bouche à Oreille. It expresses itself fully there, with a sense of umami and transparency (16/20). After aging at 2700m, when brought down to La Bouitte, it loses some of its richness on tasting (15/20). And even more so at the Domaine (14.75/20), it becomes numb, stiff, and appears jostled and diminished by the descent from high altitude to the plain. It will undoubtedly take months for the wine to find its bearings again.

More information in the document:

<https://www.la-bouitte.com/media/original/cp-la-bouitte-bao-clos-de-l-ours-jc-masson-012022.pdf>

"Altitude improves the taste of wine in an unhelped-for way".





Nico Borreani, Maître d'hôtel, delights our guests with his Italian Accent;

NEWS
+

AN ARTIST'S BLADE

Stéphane Thomat, originally from Toulouse, joined his grandmother's family home located near a forge in Les Chapelles near Bourg Saint Maurice in 2009. While employed in digital communication at La Plagne, he quickly understood that his dream was elsewhere...

In the open air, motivated by his passion for daggers and other medieval blades, he took the decision to give free rein to his overflowing creativity, and his Mountain Forge reached out to him. It was in his hands to follow his destiny.

He created his first knives, learnt how to work the wood for the handles, leather for the straps and kept going. Then he took a major turn by merging his desire for nature and the life of a blacksmith. In 2018, while delivering a shop in Bourg Saint Maurice, he met chef Maxime Meilleur, who, touched by his work, invited him to discover the world of La Bouitte. He met Chef René. With the desire to move

forwards at their sides, Stéphane Thomat embarked on the adventure and the creation of signature "haute-couture" knives, endorsed by Maxime's words "The craftsmanship, the human-side and the art of living, Stéphane represents all of this at the same time. His knives really have a soul, a different vibration. »

The blacksmith's story is similar to the one that the Meilleur family tells. And as usual, with each exceptional meeting beautiful projects are written. It took more than a year to present the perfect prototype, 9 months to make it and give life to this shared project, full of experience and generosity, a real lifetime tribute... And the result is there, in the words of Maxime: "The knife bears a claw of the cross of Savoy, incisions representing the mountains and its 3 valleys, the evocative foot of a chamois, and the very specific wood from our oak smokehouse's frame, symbol of our cooking profession. It's a real pleasure to bring our unique territory directly to our table".



EXTENSION OF THE CHALET TO CREATE A NEW BREAKFAST ROOM, A BAKERY AND THE DEVELOPMENT OF FOOD-BREAD MATCHES

As every year, René and Maxime continue the construction of La Bouitte, like a lifetime's work. **The « Berger's breakfast » is one of the most outstanding culinary experiences that one can dream about** (see page 103). To live this moment with even more comfort, the new rooms will be finished for the 4th December 2021. In a very mountain spirit, with incredible woodwork – a magnificent mezzanine! - they offer a beautiful view of the valley and its mountains.

This 140m² extension over 3 floors, houses a perfectly equipped bakery on the ground floor, bread already being almost a religion at La Bouitte. The House has made a speciality out of its food-wine-bread matches, notably during special events, a specific bread created for each culinary creation. Even the holidaymakers and inhabitants of the Belleville Valley can enjoy the exceptional quality of this bakery, as some of the breads are on sale to take away at the Simple & Meilleur Bistro.



“SIMPLE & MEILLEUR”, THE MOUNTAIN BISTRO WITH A GOURMAND BIB IN THE MICHELIN GUIDE CREATED, A WINE BAR AND SNACKING CELLAR

This is the outcome of years of thought which came to fruition on 15th December 2018: the creation of an authentic mountain bistro in Saint Martin de Belleville. A place for sharing and discovering new tastes, simpler than at La Bouitte, to which René and Maxime Meilleur are deeply committed. It obtained the Bib Gourmand in the **Michelin Guide since 2020**.

On the central square of the quarter of up-market chalets « Case Blanche », (the name of an area in the nearby wild Vallée des Encombres), it dominates the village resort, situated at the bottom of the pistes and at the start of the walking paths.

“Simple & Meilleur” is above all a human story. Anne-Sophie Renaud is a passionate and warm-hearted Maître de Maison. With the help of Francis Giraud, head sommelier of La Bouitte, they have created a Wine Bar at the entrance of the chalet and on the lower floor, a real gourmet cellar for both on-site tastings and takeaway sales.

A lively place (from 9h to 11 p.m.), offering tapas-style bites to eat, revisited in a Savoyard spirit: charcuterie, including ham home-cooked in hay, the local Pâté des Belleville from Gaston Eybord, or exceptional products from Stéphane Milleret, tasty terrines, Gillardeau oysters, smoked fish, bone marrow, mini-fondues, ripened cheeses (Beaufort d’alpage, Tome des Bauges, Persillé de Tignes, Bleus de Bonneval and Termignon...) presented in large pieces. The warm bar & lounge, in

a mountain decoration punctuated by beautiful old wooden tables, make the House a real meeting place.

150 wine references both accessible and high-end, including a very fine selection of wines by the glass, reinforces the conviviality and interest of the place. The Pays de Savoie (Cevins, Arbin, Chignin, Apremont or Jongieux) is in the spotlight and a sharp selection of signature wines and singular terroirs is made up of all regions from the Alpine Arc to the whole of France.

On the upper floor, guests will find the 70 cover restaurant (50 covers on this floor and 20 covers on the mezzanine above). The menu has been conceived by the 2 Michelin starred Chefs, with the help of 4 cooks and 5 restaurant staff, to honour the best traditional products in the Savoy, and to bring back to life Meilleur family ancestral recipes : in addition to the signature dishes indicated below, cold meats and cheeses from the valley, the Vanoise and the neighbouring mountain ranges, Arctic char, artichokes, piperade & bone juice, raclette made with raw milk. And in the winter pot au feu, pork rib grilled with hay ,sauteed grenailles potatoes, bilberry pavlova, cream puffs, chocolate coulis ... ,

The cuisine is voluntarily simple, tasty, generous and above all, good! The motto: well-presented dishes that honour the Savoy, value for money - fair price, with an innate sense of hospitality.



WORTH KNOWING

- Terrace (40 covers) in front of the chalet entrance
- Beautifully decorated with pottery, old objects, portraits and other more contemporary decorative elements. In the Lounge Bar, there are humorous skiing paintings by Blackpeuf (Céline Duparoy)
- Menu from 42 € , in the spirit of the Michelin Guide Bib Gourmand
- Local products, House dishes and wines on-sale to take away

SIGNATURE DISHES

Certain culinary creations have become “signature” dishes which evoke the Meilleur family roots:

- Melted reblochon cooked in bread / boiled potatoes wrapped in bacon
- Sheep sérac, creamy zucchini, roasted hazelnuts and mountain caraway (in winter) and tomato salad, sheep serac, strawberries (in summer)
- Snails, parsley butter, gratinated with summer Beaufort cheese
- Tender leeks, fish rillettes, frothy hollandaise sauce, leek oil
- Grenoble style brown trout, orzo with herbs, lemon sauce, capers
- Île flottante, creamy crème anglaise

Open every day except Wednesdays, from 6th December 2025 to 19th April 2026 and from 13th June to 13th September 2026.

Tel.: +33 (0)4 86 80 02 91 ; <https://www.simple-meilleur.com/fr/>
info@simple-meilleur.com

LE BOUCHE À OREILLE, THE “HQ” FOR SKIERS AND PEDESTRIANS OF THE 3 VALLEYS IN SEARCH OF BREATHTAKING SCENERY AND GOURMET DELIGHTS

At the top of the Roc des Trois Marches at an altitude of 2,700 metres, accessible from Saint-Martin de Belleville via the Granges chairlift, from Les Menuires via the Roc 2 chairlift, and from Méribel via the Bouquetin chairlift, the mountain restaurant Le Bouche à Oreille welcomes gourmet skiers and pedestrians from across the 3 Valleys. The site is remarkable both for its strategic location in the world's largest ski area and for its breathtaking 360° panorama: one's eye is drawn to the Vanoise glaciers, the Écrins and the Briançonnais to the south, the Aravis, the Beaufortain, the Mont Blanc massif to the north, and the Swiss and Italian Alps further east.



A mesmerising view awaits you from the beautiful terrace or the dining rooms with their large bay windows of this bright chalet, a blend of authenticity and contemporary style. Created by René and Maxime Meilleur in late 2013, the wood-panelled, modern interior was enhanced in late 2025 with an even warmer, cosier, and more up to date décor. Lighting, fine Savoyard materials, curtains, and clean lines create a space that seamlessly blends tradition with comfort and relaxation. For those seeking privacy, a mezzanine offers tranquility and serenity.

Since its opening, the chalet has been run by Noëlle Botta, sister of chef René Meilleur, and her husband Olivier, a former Les Menuires ski patroller. Under the supervision of René and Maxime Meilleur, the chalet has embraced a commitment to 100% homemade mountain cuisine, inspired by local produce and comforting family recipes. Among other dishes, the menu features rib-eye steak, calf's liver, and hanger steak skewers... but also trout, roasted beets, bone marrow, and a citrus salad with peppers and confit tomatoes. Under the guidance of Rémi Viodé this winter, formerly Sous Chef at La Bouitte, the culinary offerings promise delightful flavour experiences.

As their commitment to good food remains a priority, even the potatoes are freshly peeled each morning to become chips! Recently, a charcoal oven has also been added to the cooking process, infusing the intense pleasure of the joyful smoky flavour. To complete this seasonal indulgence, succumb to the double ice cream with a homemade caramel waffle, made fresh on-site, like all the desserts. Ultimately, what could be more perfect than savouring both the snow-capped peaks and a gourmet experience, whether enjoyed shared or alone?

For wine lovers, a wine list of 140 selections awaits, offering a range from popular and exclusive wines to more intimate vintages.

Practical information:

Telephone: +33 4 79 00 46 48

Contact: leboucheaoreille73@gmail.com

Capacity: 250 covers: a main dining room, a mezzanine, and a beautiful panoramic terrace.

Restaurant run by Noëlle Botta, sister of René Meilleur, and her husband Olivier. Menu and staff recruitment by René and Maxime Meilleur.

Open daily from 6th December 2025 to 19th April 2026



LA BOUITTE PARTNER AND AMBASSADOR OF EAU DE BONNEVAL

Eau de Bonneval, (Bonneval water) has finally been bottled. It is at the end of a journey of 2000 years in the heart of the alpine rocks from which it springs naturally in Bonneval, a place near Bourg-Saint-Maurice in Tarentaise in Savoie. Recently distributed in the Savoy, since 2022 its two founders, Jean Moueix (co-owner of the mythical Château Pétrus in Bordeaux) and David Merle, engineer of the Ponts et Chaussées, have chosen the Chef Maxime Meilleur as the ambassador of their brand.

Having become a symbol of our heritage, Eau de Bonneval offers you the experience of drinking the mountain in its pure state. Its strong character promotes a reconnection with nature, thanks to its purification properties. A sip of this water is almost like staying in a Himalayan ashram! Sold as an exceptional product, with real density on the palate, tactile significance and a taste profile that respects the integrity of the signature of a great chef, it was logical that Eau de Bonneval found its natural place alongside the creations of René and Maxime Meilleur. Notably the Lightly cooked trout, a superb ode to the Savoy. The most audacious will integrate Eau de Bonneval into their recipe before enjoying a perfect marriage of food-water.



At La Bouitte, each table has a soul.

THE «LA BÈLA VYA» SPA: TREATMENTS AND AN EXCLUSIVE COSMETIC BRAND, IN CONSTANT EVOLUTION

The « La Bèla Vya » spa, “a great life” in the Belleville Valley patois, is not like any other. It is the natural continuation of the soul of the House, of the natural patrimony and cultural environment and even that of the culinary signature of the Chefs René and Maxime Meilleur.

From the cosmetic brand “Meilleur Nature” to the exclusive treatments created especially for them, well-being takes on an unknown dimension in this dream chalet. Spa uses **original techniques of well-being, which put the Savoyard “terroir ” in the spotlight.** Loyal guests praise the **Marie’s bath with milk and mountain honey.** To erase the frost of winter, there’s nothing like hay, spring water and aromatic herbs. Like the **Solan, this steam bath with hay cut from the mountain pastures,** which releases voluptuous alpine scents. In the moonlight, with an amazing view of the surrounding illuminated mountains, the feeling of well-being is unique. Suspended time, sweetness of life ...

From 2005, a first Spa was created following this philosophy. In December 2016, a new Spa was born, one which has continued to improve and expand its offer ever since.

To discover its philosophy, the aquatic area, the treatments, and the **Meilleur Nature cosmetics brand,** see page 104 and the Treatment menu on the website: www.la-bouitte.com/fr/spa/cartes-des-soins.html



NEW SPECIAL OFFERS

Enjoy the La Bèla Vya Spa and the universe of La Bouitte with preferential conditions. These offers are valid only if pre-booked and are subject to availability.

Breakfast & Spa

Come and enjoy a morning of magical relaxation at La Bouitte, tasting the delicious “Berger” (shepherd) breakfast prepared by the Chefs René and Maxime Meilleur and enjoying our Spa.

This pack includes:

- ✿ A gourmet breakfast served from 9h45 until 10h30
- ✿ Access to the spa from 10h30 to 12h30 with its indoor pool, sauna, hammam, outdoor jacuzzi and relaxation room. 97€ per person.

Spa & lunch at the Bistro

The La Bèla Vya Spa and the Simple & Meilleur Bistro open their doors to you with the sole wish of making each of your visits unforgettable. Relax by the pool, enjoy the spruce sauna, the citrus hammam and the outdoor jacuzzi. Let yourself unwind during a treatment, a moment of gentleness just for you. And extend the moment by enjoying lunch at the Simple & Meilleur Bistro.

This pack includes:

- ✿ Access to the Spa from 10h30 to 12h30 – an Alpine Parenthèse Modelling 25 min.
- ✿ Lunch at the Simple & Meilleur Bistro: Menu (starter, main course, dessert - excluding drinks).

Valid every day (except Sundays in the summer). 155 € per person.



NEW TREATMENTS SINCE 2021

SIGNATURE TREATMENT:

A Pinch of Salt (1 or 2 people)

A bath is a calm moment in our day, like a time of meditation. It helps release stress, relax muscle tension, and soothe skin. But with the addition of bath salts, it can provide much more. This is why we add Himalayan salt, extremely rich in mineral salts and trace elements, detoxifying and regenerating for the body, and Epsom salt with its muscle relaxing properties, which it detoxifies. We also add a few drops of pine essential oil, known for its physical stimulating effect. It is enjoyable to share this treatment with a partner or friend. 25 min treatment (105 € for 1 person, 150 € for 2 people). Continue with a 50-minute body massage or milky relaxation facial treatment.

1h20 treatment (235 € for 1 person, 415 € for 2 people).

NEW MODELLING:

Welcome to Marmottons

A treatment for expecting mums, using a neutral oil, combining slow and deep gestures. Massage therapy stimulates muscle function, improves circulation and general body health, and relieves mental and physical fatigue. This treatment can only be performed between the beginning of the 4th month of pregnancy until the end of the 8th month.

Treatment of 50 min (165 €) or 1h20 (225 €).

FACIAL : MEILLEUR NATURE DISCOVERY

Purifying facial treatment with epilobium soaked in donkey's milk. Discover our signature mask, the potato mask. Rich in potassium and vitamin C, potatoes reduce the appearance of acne and blackheads. This treatment brings you freshness and radiance.

45 min treatment (145 €).

NEW TREATMENT GLACIAL IMMERSION

(1 or 2 people)

Let yourself be carried away by the benefits of cold on your body with our glacial immersion. By immersing yourself in this bath, partially or completely for more benefits, you will allow your body to reduce fatigue, improve muscle recovery, reduce stress and provide better oxygenation of your cells. For a duration that can vary from 12 to 15 minutes maximum, determine your level of cold according to your personal adaptation and relax for deep well-being. Then rest on our hay bed with its relaxing virtues for a gradual return of body heat.

25min €105 for one person, €150 for 2 people.

OUR GREAT ESCAPES

(options to be included during a massage or facial treatment).

Scalp massage 20 €

Foot scrub or massage 20 €

Collagen eye mask 20 €



NEW PERFUME

L'Eau de parfum " 3195 m "

Here is our new Eau de Parfum developed with our artisan perfumer within our Maison Meilleur Nature cosmetics brand. We invite you for a warm winter day at the top of the Cime Caron, a mountain that dominates our Belleville valley. Its fragrances are like a breath of high altitude air! From the first spray, its minty freshness is followed by notes of cardamom, tonka, reinforced by the aromatic roundness of a woody note with a touch of carnality.

50 ml - 65 €.

BEHIND THE SCENES AT THE RESTAURANT RENÉ & MAXIME MEILLEUR

We offer real enthusiasts the chance of a half day total immersion (from 8h30 to the end of the lunchtime service) in the secrets of La Bouitte. A rare opportunity to discover, close up, the life, rigour and creativity of this team of cooks, bakers and pastry cooks, in the heart of a family House. 🌿🌿

This immersion is now exclusive, personalised and made to measure for **one person only**, depending on availability..

290 € per person, including a meal with the team, booking compulsory (tel. : 04 79 08 96 77).



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ACT II
HISTORY | TERRITORY | HOUSE




HISTORY



THE STORY OF A FAMILY OF BUILDERS

The “Meilleur’s” saga in a few key dates

The Valley’s origins: a busy route linking the Tarentaise and Maurienne valleys, La Vallée des Belleville started its development 2000 years before Jesus Christ. Its name comes from the Latin “villa” meaning domain, and “bella”, underlining its size – 230 km² –.

1950: René Meilleur is born in Saint Marcel, one of the hamlets of Saint Martin de Belleville. His family lived off farming and working with wood (cabinet makers). Les 3 Vallées ski area was created in the 1960s.

1975: Maxime Meilleur is born in Saint Marcel.

1976: seeing skiers descending off piste to their village, **René and Marie-Louise acquired a potato field and, on 4th December, opened their restaurant “La Bouitte”**. They served a delicious Savoyard cuisine, simple and generous.

Années 1980: “a gustatory shock” during a dinner at Paul Bocuse’s restaurant in 1981 and the creation of a ski resort in Saint Martin de Belleville in 1984, encouraged René to evolve towards a **more elaborate and creative cuisine**. La Bouitte became one of those addresses that is passed on discretely from gourmet to gourmet in Les 3 Vallées.

1996: at the end of his career in the French Junior biathlon team, **their son Maxime arrived**. He came to help René prepare a “crème anglaise” and caught the cooking bug so much that he has never left. In 1998, his partner Delphine Dagonet joined the team as Maître d’Hôtel. **La Bouitte does all it can to represent the best that the Savoy produces**.

2000: Creation of the hotel: 8 bedrooms and suites with charm. Obtained the « Clés d’Or de la gastronomie » (Golden keys of gastronomy) in the Gault & Millau Guide.

2002: « Aubergiste de l’année » (Innkeeper of the year) Trophy in the Pudlo France. Guide Oscar Meilleur is born.

2003: 1st Michelin star

2004: First oenological experiments to analyse the influence of altitude on the ageing and taste of wines.

2005: creation of the natural product based spa, « La Béla Vya ».

2008: 2nd Michelin star. Calixte Meilleur is born.

2012: Création des soirées œnologiques, des événements au rayonnement international.

2011 - 2015: Maxime purchased, from René’s brother, the next door house which he renovated. **Expansion and move up-market of La Bouitte** (new kitchen, dining rooms and “table d’hôtes”, 2 lounges, 8 supplementary bedrooms and suites). **In the restaurant, guests now have the choice between 4 ambiances and décors:** the terrace with its view of the mountain pastures and summits, the main dining room with its mountain spirit, the “table d’hôtes” open onto the incredible ballet in the kitchen, and the new Baroque room, a tribute to the Valley’s artistic heritage.

2015: The supreme recognition, 3rd star in the Michelin Guide. Followed by the title “**Chefs of the Year**” awarded by “Le Chef” magazine.

2016: La Bouitte becomes a **Relais & Châteaux** member. René Meilleur is made « chevalier of the Légion d’honneur ». Printing of the book « Les Meilleur à La Bouitte » by éditions Glénat.

2017: On the occasion of the **40th anniversary of the House, unprecedented investments were made. The hotel is classified 5 stars since this summer. Creation of a superb Mountain Nature Spa, the cosmetic range MEILLEUR Nature, and the perfume « 1502 m ».**

Le restaurant « René & Maxime Meilleur » obtains 4 chefs hats in the Gault&Millau.

2018: creation and opening of the mountain bistro **Simple & Meilleur** on 15th December

2019: La Bouitte becomes a member of the select network **Virtuoso**, reputed for promoting the best Houses in the world. Obtained the « Villégiature Award » for the best hotel interactive communication in the world.

2020: the « Simple & Meilleur » bistro earns the **«Bib Gourmand» in the Michelin Guide**.

Wine aged in a barrel at the mountain restaurant “Le Bouche à Oreille” (2700m altitude) La Bouitte obtains the label **“Entreprise du Patrimoine Vivant”**. (A living Heritage company).

2021: faced with Covid, the Meilleur family reinvent themselves, like nowhere else in France. Maxime Meilleur is made « Chevalier de l’Ordre National du Mérite ». And he marries Delphine Dagonet.

2022: Extension of the chalet to create a bakers and breakfast rooms under a superb century-old larch frame

2023: In addition to its restaurant, The Simple & Meilleur bistro opens a wine and snacking bar cellar.

2024: This year, unfortunately, we slipped off the track. As usual, the whole family and the team are working to rediscover the thrill of a third star and give the best of ourselves.

2025: For the first time, there are 3 generations in the kitchen! Oscar (born in 2002) and Calixte (born in 2008) rejoin René and Maxime this winter. The family saga has a long future to look forward to!





« Le Lac du Lou »



A WHOLE FAMILY, UNITED AND COMPLEMENTARY

With their children, and now their grandchildren, over the years René and Marie-Louise Meilleur have built the chalet of their dreams, sculpted the wood and combined the most noble of the ancestral Savoyard materials (slate, stone ...). "Born hard-workers" and "in love" with their native Savoy, they are natural builders. With their own hands then have shaped La Bouitte, giving it a territorial anchor and solid roots.

The Chefs

René Meilleur

Self-taught creator of La Bouitte, 40 years of experience, creativity and good sense are the basis of his main aim: to transmit to his guests the treasures of the Savoy. René has never ceased from re-transcribing, in his own way, the gustatory memories of his childhood, and the ancestral culinary heritage of the Dukes of Savoy. And showing that over and above the superb ski areas, this region is the home of a passionate "terroir", and an authentic art of living.

Maxime Meilleur

Ex French junior team biathlon athlete, he has kept the endurance qualities and competitive spirit from his sporty past. His need to work, his rigour, his desire for excellence and sharing, encourage the whole team towards a search for the absolute. With its ardent temperament, his cooking astonishes by the economy of his gestures and the pureness of his compositions.

The women of the house

Marie-Louise Meilleur

Since 1976, René's wife has been the perfect Hostess. Her key words: attention, simplicity, generosity, professionalism and authenticity. Her contribution is essential in the table art and decoration of the bedrooms.

Delphine Dagonet Meilleur

Maxime's wife and Maître d'hôtel since 1998. Her mission is to be the link between the guests and the chefs in the conception of the Carte Blanche menus. She remembers everyone's expectations and preferences which helps to increase guests' satisfaction each time they visit.







TERRITORY





Magical mountain in the Vallée des Encombres

NATURE, GASTRONOMY AND SUSTAINABLE DEVELOPMENT: A DEEPLY ROOTED WAY OF LIFE

Since its conception, La Bouitte has been the expression of the **love that the Meilleur family has for its valley, Les Belleville at the gates of the Vanoise. Sustainable development, the preservation of nature, the sharing of this heritage**, both natural and cultural, are in the genes of René and his wife Marie-Louise, his son Maxime and his wife Delphine. They are the **heart of their way of life**.

In this immense Belleville Valley, the environment - by its beauty but also its harshness - imposes itself on man. To cultivate their steep and spread out fields of potatoes, rye or oats,, the peasants have always climbed up the land, which comes down from the mountain when it is cultivated. Without this hard work, the topsoil would have given way to stones. In order not to damage the fields, to preserve the thyme or the Meadowsweet, the shepherds bypass them by going over the embankments.

Newly married, René created La Bouitte in 1976 on a former potato field, which he traded for the renovation of the roof of a neighbour in the village. Joined by his son Maxime in 1996, between them, they have created a unique culinary repertoire, a true tribute to this nourishing nature so inspiring. Nature has always punctuated their life over the seasons. They love the contrasts. Shades of light. Temperature variations. A continual evolution of colours from the pristine white of snow to the pastoral symphony of summer. Alpine pastures, forests, lakes and rivers, and glaciers shape the immense landscapes around La Bouitte. Cultivated and wild products abound from spring through to autumn.

The chalet (from the hotel to the restaurant passing via the lounges) **was built** for the most part **by the family themselves** using traditional materials from the valley: **hundred-year-old wooden beams and planks** from sheep-folds and mountain chalets, **slate, Savoyard blue stone** ... They are sculpted and shaped by the Meilleurs to embellish them and integrate them into the setting of La Bouitte, as if they had always had their place there. Arpin fabrics, knives, pottery, tableware from local artisans, ancestral agricultural objects ... everything reveals the soul of this unique place. Over time, La Bouitte has become **an irreplaceable testimony to Savoyard popular and decorative art**.

In the kitchen, **all the products are not only seasonal, but fresh**. Exclusive partnerships have been established with local producers (fish from our Alpine lakes, meats from Savoyard breeds, vegetables, cheeses, fruits, wines, etc.). 80% are local (Savoy, notably Vanoise, and particularly the Belleville valley in summer). If René and Maxime allow themselves a few deviations to more distant terroirs, it is because **their choices are driven by another force: essential encounters**. If Gillardeau oysters and Eric Roy's vegetables are on the menu, because very deep friendships have been created, and nowhere else in France have René and Maxime found such products with such radiance, or taste. Alpine Savoy remains, however, the common thread of any experience at La Bouitte.

About a hundred varieties of vegetables, mushrooms, fruits and aromatic herbs are picked in summer in the meadows and the forest surrounding La Bouitte. Even rarer, René and Maxime have created a fish-pond in which there are about a hundred trout. They are fished on demand for each table. Absolute freshness of the product is guaranteed, which contributes to great emblematic dishes.

The use of entire products, the Carte Blanche menu - which allows the adjustment of the construction of the dishes to avoid any waste - **the home-made production** of butter, bread, crozets, the creation of herbal teas and « eau de vie » with herbs and plants from the valley, water bottled on site to avoid the transport of mineral water, its use when it is not completely drunk by the guests as well as the collection of rainwater to water the garden, strict selective sorting... are all common sense gestures in favour of sustainable and responsible gastronomy.

Even **the spa treatments** and the House cosmetics brand (Meilleur Nature) **use local products, notably Epilobium**. Everything comes from the valley. And the installation of a laundry room allows all laundry to be washed on site.

Thus, far from any passing fashion, **La Bouitte has been revealing, for over 4 decades, the soul of Alpine Savoy, the identities of the terroirs, and artisanal productions in all trades**. Not only has it always taken care of the environment, but it is - more than ever with its guests - a passionate ambassador.

"The link to nature is our daily life, our education".

LA BOUITTE: THE HEART OF THE SAVOY

René and Maxime, father and son, share their love of their roots

AN HISTORICAL HERITAGE BETWEEN POPULAR SAVOYARD ART AND BAROQUE ART

In the Middle ages and during the Renaissance, the village of Saint Martin de Belleville was an important passage between the Tarentaise and Maurienne valleys. It was part of the Savoy State, which, at the height of its reign, spread from Geneva to Nice and included the Piedmont and Sardinia.

The Commune's historical heritage (22 picturesque hamlets, 36 chapels and churches dating from the Middle Ages to the 18th Century) are a witness of its rich past. Notre Dame de la Vie, 1 km from La Bouitte, is one of the most renown sanctuaries in the Tarentaise. The monuments were redesigned in the Baroque period by Italian artists. This is why La Bouitte chose to create its 2nd dining room in this spirit.

The lounges and dining rooms, the 17 personalised bedrooms and the Spa are a showcase for Alpine regional decorative art. **A successful combination of the soul and history of ancestral Savoy and modern day comfort and technology.**

A few examples of La Bouitte's heritage

- curtains and blankets from the Arpin wool mill in Séez (classified as an historical monument, 7th generation in the Tarentaise)
- grain cabinets, tables, stable chests, sculpted furniture, utensils and decorative objects from the 17th to 19th Century.
- collection of ancient bells from the prestigious Maison Chamoniardes Devouassoud ("les Clarines"), MLD and Simond
- antique plates, pottery from Yvoire (on the banks of Lake Geneva), Morzine and St Jorioz (on Lake Annecy).

La Bouitte is not encumbered: everything is harmonious, warm and luminous..



THE SAVOY: A RICH CULINARY HERITAGE WHICH IS BEING BORN AGAIN THROUGH THE CREATION OF A MOUNTAIN RECIPE CONSERVATORY

A great tradition for good cuisine, even aristocratic cuisine, existed up until the 19th Century in the Duchy of Savoy, much more refined and complex than the Savoyard specialities which the winter sports industry has, for a long time, served to tourists.

Amongst the specialities from this age: "niokis", soufflés, jugged meat, venison, entremets, zabaglione, "rissoles", and not forgetting the "gâteau de Savoie" (dating back to Amédée VI between 1343 and 1383). Numerous spices were also used: saffron (in stocks and "farçons"), cumin or dill... For proof of an ancestral culinary dynamism in the Savoy, one can study the book "Du fait de cuisine" written by Maître Chiquart, cook for the Duke of Savoy Amédée VIII, in 1420! This is one of the most ancient treaties of medieval gastronomy known to this day in Europe.

At the same time, a more popular and filling cuisine co-existed: "farçons", polenta (from 1770), "crozets" (small square pasta made from wheat or buckwheat flour)... Raclettes were eaten since the middle ages when the shepherds melted the summer cheese in the open air in the mountain pastures. But it's the Tomme that is the most ancient cheese in the Savoy. Mountain pasture milk is obviously emblematic of the culinary heritage.

Over the years, Savoyard cuisine became richer, the mountain passes, strategic posts for the commercial routes, helped in the exchanges between cultures. Potatoes ("tartifles") from America, rice (from the Piedmont), pasta, polenta as well as numerous spices almost unknown in France were largely consumed in the Savoy from the 18th Century onwards.

What better ambassador than René Meilleur to identify, describe and preserve mountain cuisine? The idea grew to create a Mountain Recipe Conservatory. The aim is to identify the culinary heritage from the olden days to the present day, to retrace the history of family products and recipes, and to introduce young chefs who use them as inspiration to create new paths. **René has been the Conservatory's president since its creation in 2018.** "In the mountains, we have a rather oral tradition of cooking. Everyone may have had their recipe book in a drawer, but most of the time the recipes weren't written down. The Conservatory's idea is to collect recipes from families and chefs, and group them together in a book that will become a reference for our cuisine, one that will describe both our products and the life we live. We have already collected a few complete notebooks and photocopies which were sent to us at La Bouitte where we are collecting these archives. Over and above the recipes, we are discovering a way of cooking personal to our mountains, in particular cooking with an open fire or on the corner of the stove and a tradition of simmering. Many dishes are similar to each other (rissoles, lamb stews, "la cruche" ...) which shows that here, there is a real separate identity".



Saffron rissoles from Les Granges.
Recipe passed down from generation to generation.



Sweet treats





AN EXCEPTIONAL NATURAL SITE, A UNIQUE TERROIR FOR THE “MEILLEURS”

Located at the entrance to the largest ski area in the world (Les 3 Vallées), **La Bouitte offers the paradox of a delicious serenity, seemingly in the middle of nowhere.** The overwhelming mountain peaks, the peaceful pastures and the surrounding forest dominate the garden, vegetable patch and magnificent terrace area. From the terrace, the view takes in the entire natural beauty of the valley of Les Encombres: a paradise for lovers of fauna, flora, vegetables, plants and wild herbs.

The size of the “Belleville” valley (half of the 450 km² that make up the 3 Vallées) is such that only 5 % of the skiable area is developed. These immense virgin territories, **the Encombres, Nant Brun and Lou Valleys, represent an inestimable and very identifiable local territory.** It is from here, along with other emblematic Savoyard sites, that René and Maxime Meilleur get their daily inspiration. Complicit and complementary, they present you with a generous, subtle and personal vision. Their **cuisine is a tribute to a heritage reputed in the times of the Dukes of Savoy**, progressively forgotten with the annexation by France in 1860, the rural exodus and then the development of white gold.

Since the 1990s, Savoyard gastronomy has regained the letters of its nobility. Every day, René and Maxime are at the search for what the Alps have best to offer, chosen from artisans whose products are full of sense and history.

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Savoy products over the seasons:

butters, character-full hams, free range eggs, smooth polenta, local fish (féra, char and perch) from the Lakes Geneva and Bourget, yesteryear vegetables (ancient varieties of carrots, pumpkins), ceps, chanterelles, truffles, Tarentaise beef, deer, stag, little known cheeses (“sérac” from the Lou valleys, “beaufort” from Nant Brun, a “blue” from Termignon, “Persillé” from Tignes, sheep’s cheese from Serge Jay in Le Châtelard)... In the surrounding mountain pastures there is an incredible abundance of fruit, fresh herbs and wild plants: meadowsweet, wild garlic, gentian, goosefoot, sorb, bilberries, wild strawberries... Not forgetting the smooth Saint Marcel honey with its wonderful perfume, or the saffron.

EXCEEDING YOUR HIGHEST EXPECTATIONS, THE 3 VALLEES OFFERS YOU ALL THE PLEASURES OF THE MOUNTAINS

Saint-Martin de Belleville is an excellent example of the extraordinary development of winter sports resorts. The village was subject to the rural exodus with the industrial revolution down the valley and the very difficult living conditions in the mountains up until 1960. But in only 50 years the development has been incredible, with the creation of 3 complementary resorts in Les Menuires (in 1963), Val Thorens (in 1972), then St Martin de Belleville (in 1984). Les 3 Vallées was born in the 1960's: 600 km of pistes, 25 mountain peaks between 1,300 and 3,230 m. **La Vallée des Belleville has become the world leader in terms of winter sports tourist visitors** (more than a million skiers each season). And with its continual move upmarket since 1985, Saint Martin de Belleville, which has managed to preserve its village soul, attracts visitors looking not only for great skiing, but also for authenticity.

The possibilities are endless: a rich Baroque heritage, picturesque hamlets, the largest ski area in the world, a wide range of walks in unspoilt sites (the valleys of Les Encombres and Nant Brun, Col de la Lune, Lac du Lou ...), and countless activities and recreational facilities just 5 km away in Les Menuires, 14 km away in Val Thorens, and 40 km away in Méribel and Courchevel.

LES 3 VALLÉES COMBINES, LIKE NO OTHER PLACE, GASTRONOMY, WELL-BEING AND INCREDIBLE ALPINE PANORAMAS

Les 3 Vallées is well known for being the biggest ski area in the world. But it is also a magnificent destination for pedestrians, walkers or not, both in the winter and summer. From Saint Martin de Belleville to Courchevel, passing by the top of Tournère and its infinite pastures, the pretty village of Méribel - les - Allues then the Saulire, whose aspect reminds us of the Dolomites, a real odyssey offers itself to you. And all of this in complete comfort and without effort. Obviously, skiers and walkers can also enjoy this unequalled playground by skiing or walking the incredible number of itineraries and pistes.

On the way back, it is tempting to detour via Méribel - Mottaret, Le Roc des 3 Marches (where, in the winter, you will find the mountain restaurant - at 2700 m - La Bouche à Oreille managed by René MEILLEUR's sister and brother-in-law), followed by Les Menuires.

During this day, rich in memories, a unique succession of 17 gondolas and chairlifts allow you to discover the sumptuous countryside of the Vanoise, Mont Blanc and the Ecrins. A great occasion for a gastronomic pause at lunchtime, followed, perhaps, by a treatment at the Spa.

La Bouitte's concierge service is able to advise guests individually for this journey, by suggesting suitable pauses, cultural visits, lunchtime destinations, shopping ...

And, of course, those staying in Courchevel, Méribel, Val Thorens and Les Menuires are able to profit from this crossing to discover La Bouitte for lunch. Or even for a full visit with an evening and night at the hotel.





Sour beans, redcurrant vinaigrette : Oscar's dazzling style!

HOUSE
+

A CUISINE SIGNED “MEILLEUR”

A SIX HANDED CUISINE, SUBTLE, COMPLEX AND TEASING

In the heart of ancestral Savoy, what a delight to discover the “Meilleur” signature. La Bouitte is an organic contrast between being rooted in an authentic setting, and constantly bubbling culinary and oenological research.

It's imagination, harmony and poetry owe much to René. From his past as a biathlete, Maxime has forged a sporting spirit, a demanding work ethic, and an economy of gestures. Between the perfectionist Maxime and the experienced poet René, the dialogue is constant. The understanding is natural. Entirely self-taught, they create their culinary language in complete freedom, far from any rules or conditioning.

And now Oscar, after six years spent in the kitchens of four of the most inspired three-Michelin-starred establishments, joins the adventure. Admittedly, at 23, he's still very young, but the haute cuisine bug is already in him. Oscar inherited his grandfather's pure, mischievous, empathetic gaze, along with the irrepresible desire to connect with others. With his father, he shares the quest for perfection, precision, and clarity. His youth, his background, and his personality give him modernity, drive, and subtlety.

What is currently being written at La Bouitte is so touching! With its brigade, the trio pursues a quest: a balance on the edge between tradition and modernity, between simplicity and elegance, and between precision and pushing the boundaries. They produce their personally carved and almost cheeky interpretation of the best Savoyard products. Their cuisine, caressing and fresh, is a tribute to nature's complexity and generosity.

Following their immediate aesthetic appeal, the compositions allow themselves to be discovered little by little. By playing with the textures, one by one the subtle associations of flavours are revealed. This **teasing cuisine**, without any unnecessary artifice, invites questioning and offers an appreciation at several different levels. The complexity and virtuosity, mastered over the years, leaves the room for an **impression of pureness and evidence**.

After the slip off the track in 2024, La Bouitte has gained new momentum in 2025: the cuisine is more grounded and confident than ever, cheerful and mysterious, with a depth of flavour. This excitement is spreading throughout the entire team, from the dining room to the sommelier right along to the reception.

More details about the culinary identity and the Chefs' careers page 16.

FAVOURITE DISHES OVER THE YEARS:

- René's first culinary turn... Plump duck foie gras escalope, light fresh corn galette, honey from Saint Marcel.
- Smoked on the spot with beech wood... Glazed sweetbreads, horseradish "Russian cigarette", chiffonade of Agria potatoes.
- New Year's Eve 2010... Milk from the farm in all its forms, biscuit, mousse, frosted tuile, jam...





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An unloved vegetable, yet so good... Marinated croznes, seasoned vinaigrette



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Young pigeon, Bon Henri goosefoot mushrooms

**EXAMPLE OF A SIGNATURE DISH,
A HYMN TO THE SAVOY :**

Milk in all its states : meringue, jam, sorbet, biscuit...

Here is a dessert, purposely regressive, an irresistible return to ones childhood. René and Maxime's version of a Proust Madeleine. It is difficult to imagine that an ingredient as common as milk can be transcended to this point, becoming one of the peaks of gastronomy and refinement.

In the different hamlets around de Saint Martin de Belleville, several farmers continue an ancestral know-how, giving us the opportunity to rediscover the unique taste of milk from altitude bred cows, sheep and goats.

From the conception of butter, to the emblematic dish of Crozets through to the Spa treatments (Le bain de Marie with milk and honey from Saint Marcel), one can really say that milk is a part of the identity of La Bouitte. But it is in this signature dessert that it takes all its dimension. One dives into a symphony of light milk, between full fat and semi-skimmed cow's milk, sheep and goat yoghurt, milk powder in the heart of the meringue, farmhouse butter, and - the ultimate gourmandise - milk jam (also made from micro-filtered full fat cows milk for more flavour).

The genesis of this creation goes back to New Year's Eve 2010. René and Maxime MEILLEUR wanted to finish the meal with tones of immaculate white, a reminder of the snow enveloping the chalet. Their aim was to create an emblematic Savoyard dessert and to conclude this important meal on a fresh and subtle note.

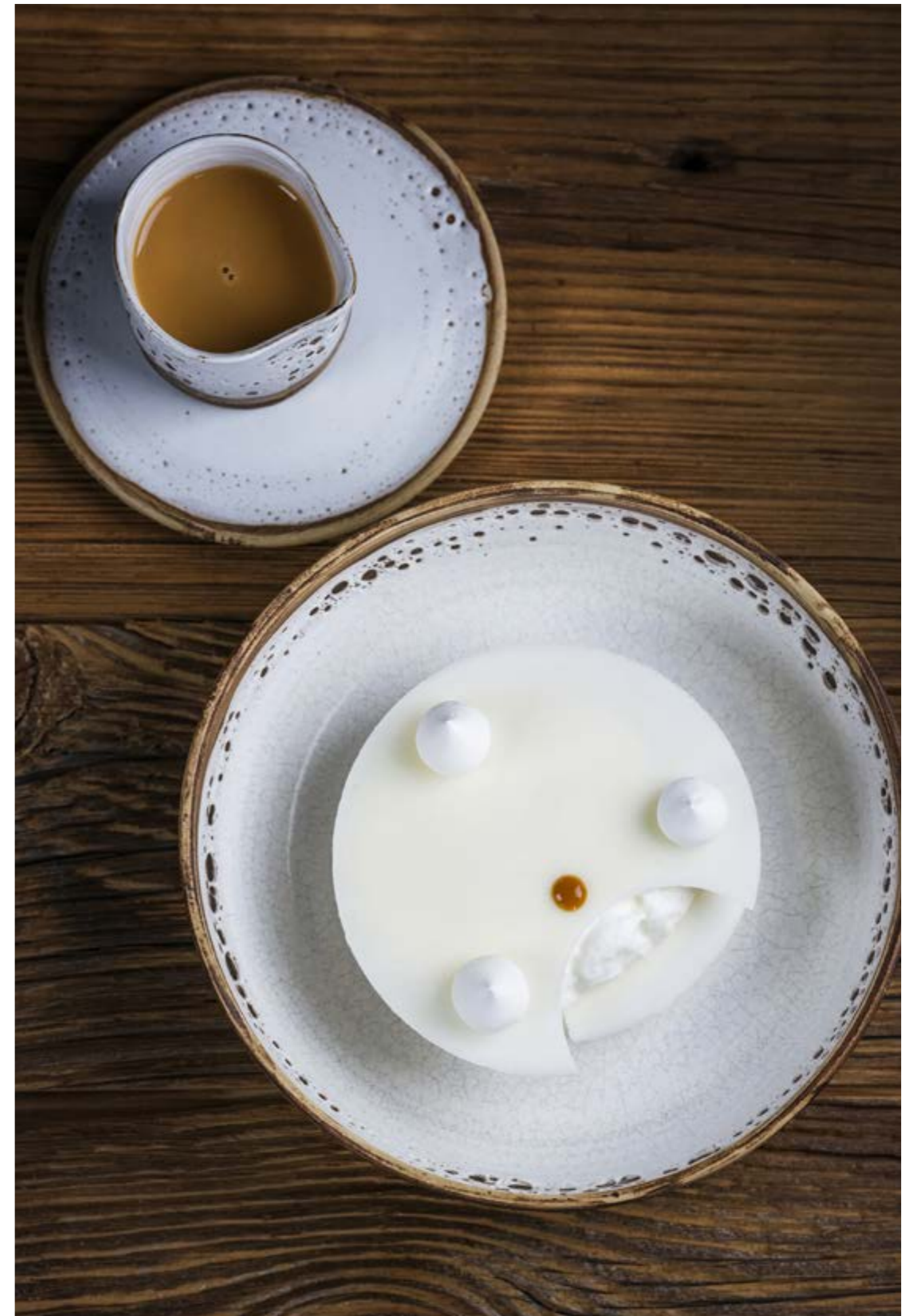
This dish is a game of textures between the crispy biscuit and meringue and the unctuousness and tenderness of the mousse and sorbet. One discovers it little by little, with a succession of fleeting sensations.

This first attempt was a master stroke. Every day since this famous New Year's Eve, guests have not stopped asking for this new dessert, having heard about it from friends and family. « Milk in all its states » has since become a great classic of La Bouitte, even though it has been refined and reinvented over the seasons, it still has the same DNA. It is highly possible that it contributed to the 3rd Michelin star in 2015.

Stéphane Durand-Souffland, Le Figaro, 31st January 2015 : «Milk in all its states» is a declaration of love to this nourishing fluid, a a white scaffolding with an overwhelming balance, a perfect declination of a technique which emerges as obvious. To start with there is this frosty disc, an ice-cream to which the goat's milk (or sheep's milk depending on the season) gives an irresistible note of tartness. Above are three little milky meringues. Underneath, a mousse of an infinite finesse which encloses an only delicately sweet sorbet. And it all lies on a crispy milk biscuit like a praline, and a slightly amber necklace of liquid milk jam fulfils the spell. This dessert, is a return to ones childhood, the concentrated milk that one sucked from a bottle (but better), a gustatory shade made of progressive moves towards an absolute gourmet pleasure »

THE BISCUIRON®, AN EXCLUSIVE TRIBUTE TO THE "BISCUIT DE SAVOIE"

Faced with the macaroon trend, René and Maxime Meilleur have invented a new cake concept, based on the local "Biscuit de Savoie". The pastry, gently worked with a spatula, is drawn into a curved pouch and baked in a moderate oven for 10 minutes. Deliciously soft and melting, the Biscuiron is treated with great care as if it were a unique piece full of finesse. Let yourself be enchanted by its sensual flavours: "Gisèle" Orange blossom, Lemon basil Chantilly, Creamy icy mint, crunchy chocolate pearl ...



THE CARTE BLANCHE MENUS: A PERSONAL CULINARY AND OENOLOGICAL JOURNEY

The Meilleur family transforms the moments spent at La Bouitte into a tailor-made moment of life. **The Carte Blanche menus (from 3 to 8 surprise dishes) are unique and commented** constructions which combine the guests' expectations, the best products of the day with the creativity of the cooks and the sommeliers. Just give Delphine an idea of the type of thing you prefer ... and, depending on the seasonal market, the Chefs will take you on a true culinary journey. With one experience after the other and vibrant combinations of food and wine ... the menus sharpen and tease your senses.

A FAMILY SAGA, A BOOK PRINTED BY GLENAT

On the occasion of the 40th anniversary of the House, a very beautiful book « Les Meilleur à La Bouitte, 3 étoiles en Savoie » was printed at the end of 2016 (public price: 49€ ; 256 pages ; format : 240 x 320 mm).

Numerous new, precisely explained, recipes are disclosed. Odes to the Savoyard terroir, they purify and magnify the classics while taking them into another dimension.

But it is, above all, a book with an artistic dimension due to the beauty of its layout, Henri Pelletier's magnificent writing and the high quality of the photos by the talented Matthieu Cellard. These two artists have managed to pierce the magic of this place and its singular environment, which resembles nothing else on earth. They have captured each instant, from fleeting moments, smiles, the ephemeral light, the subtlety of colours to the texture of the materials, little things that make up the inimitable charm of La Bouitte.

They have also managed to capture the timeless character, a feeling of eternity, a state of being between emotion, simplicity and truth, a certain form of humanism. What is La Bouitte if it isn't the joy of receiving and sharing, under the caring and mischievous look of René the patriarch ? Along with Maxime's continual quest for perfection. In their superb stone and wood house where each object tells a story, one is not just welcomed, but received, par a family, in their home, around the fireplace. The Meilleurs have emancipated themselves from models and fashion to create, without artifice but with passion and an appetite for life, one of the most beautiful and most remarkable homes in the Alps.

More than just a selection of recipes, this book retraces the 40 years of the improbable saga of the Meilleur family. And it shows just what an incredible experience it is to stay in this dream chalet.



Prince of the lakes... Arctic char, trembling flesh, crispy skin, virgin sauce.

GASTRONOMY AND WINE AT THE TOP

THE UNEXPECTED BENEFIT OF ALTITUDE ELUCIDATED AT LA BOUITTE

The tasting of food and wine in the mountains procures intense pleasure, thanks to the flavours and the sensations unknown lower down in the valleys. The art of cooking and tasting changes depending on the altitude.

With an atmospheric pressure and a lower percentage of oxygen, a lighter, colder and dryer air, the Chefs have to adjust their cooking methods. Water boils at 95° at La Bouitte : it thus takes at least one minute extra to cook a boiled egg. The time that the bread dough takes to rise is reduced by half due to the amplified action of carbon dioxide.

In order to adapt to the low-oxygen mountain air, one's body produces more red blood cells ; the heart and respiration frequency accelerates. With the cold, the dryness and the dehydration, the human body has the physiological need to eat more. Our senses, particularly our taste buds, are sharpened and stimulated.

But the most spectacular effects of altitude are seen in oenology. Wines conserved at altitude become denser, longer, purer and more harmonious than those conserved down the valley. They offer more elegant aromas and a more blossomed fruit. With the lower stratospheric pressure (less dissolved carbon dioxide) the wines age slower. Their evolution in the mountains gains in complexity and precision, to arrive at an unhoped-for balance. They appear younger, more spheric and subtle.

The red wines have clearly a more gentle tannin and a more mellow texture. And the Champagnes really find their festive status with more effervescent and smaller bubbles, with light and nuanced aromas.

For a while now, René and Maxime MELLEUR have been convinced of the fundamental interest of altitude. With Yves BONTUOX and Nicolas de RABAUDY, they got together in 2004 and 2005 no less than 25 wine tasting experts, with both scientific and oenological knowledge (Michel Bettane, Bernard Burtschy, Michel Dovaz, Alain Raynaud...).

Please ask for the detailed results of this event of this event, Les Vins au Sommet, which clarified the understanding of these phenomena (about twenty wines back to the year 1983 were tasted over 4 days, down in the valley in Moûtiers, at La Bouitte at 1500 m and at l'Oxalys at 2300 m)

Decidedly, in the mountains, there are all the ingredients to turn a culinary and oenological experience into a moment of pleasure. Even the assimilation of alcohol, accelerated by the altitude, induces this gentle mountain peak insobriety. Not forgetting the essential : this euphoria, this fulfilment, which we owe to the majesty of the setting, the pleasure of sharing a moment of conviviality, more often than not in the context of a holiday, and lastly to the reward of the feast after the invigorating effort of a wonderful day's skiing.

A DREAM WINE CELLAR

With its 4 sommeliers, under the leadership of Antoine-Marie Bourlier, La Bouitte offers an excellent selection of 1001 wines (more than 3000 counting those which are in the ageing cellar) from 1937 to 2023, making it one of the finest wine cellars in the Alps.

Since 1976, the Meilleur family has patiently collected the best wines from all the regions,

With the encyclopedic desire to represent the most unique or distinguished terroirs, and the interpretations of the most successful winegrowers. Preference is given to Domaines developing a real environmental project and revealing the soul of their place.

As the cuisine is suggestive, subtle, delicate both in terms of taste and texture, La Bouitte favours wines with this same DNA. While remaining open to great wines of all styles, to embrace everything that is possible and constantly calling themselves into question.

Since winter 2012-2013, La Bouitte has paid tribute to its favourite winemakers and **famous wine critics during memorable oenological evenings**, with its guests coming from all 5 continents (see page 28).



Olivier Krug shares his passion for Champagne

OUR WINE-GROWING FRIENDS TALK ABOUT LA BOUITTE

Aubert DE VILLAINÉ, CEO of the Domaine de la Romanée Conti:

«I have a very vivid memory of our time at La Bouitte with the Meilleur family. In this family home located in the heart of a magnificent forest region, our wines have found a unique setting. This dinner, where the excellence of the cuisine was put in perfect conjunction with the grands crus that we presented, will remain in my memory as one of the most successful and friendly moments of sharing that I have known».

Xavier SANCHEZ, Châteaux Pichon Baron, Clos de l'Arlet and Quinta do Noval:

«La Bouitte is an unimaginable success and family saga. Knowing most of the "3 Michelin stars", I place this House among the most essential. What strikes one and moves one is above all this truth, this evidence, this natural kindness that emanates from this endearing family. When I arrived, Maxime was doing masonry, making a stone wall with his hands. And in the evening, he orchestrated the work in the kitchen. The Meilleur are Earthlings, rooted humanists who know where they come from and who have remained humble. I do not know of any House which combines excellence of culinary art with such an extraordinary, true and accessible human side. And with rare accuracy. The cuisine is unique, precise, complex, combining their roots, quality and respect for products, a touch of modernity, but never falling into the superficial or the excessive. There is no search for an effect: we are in being. What this family is, comes across in the dishes. I still have a fond memory of a pike from Lake Geneva, frothy white butter, asparagus: an apparently simple title but a dish that turns out to be memorable. Arguably the best dish of lake fish in my life.

And what about the dream environment, this chalet that hugs the summits, where each element, each piece of furniture is in its right place (here there are no designer chairs), the spa that invites you to relax and abolish time. La Bouitte inspires total respect. We know why we are going there: the essence of a dream mountain, and the family's so naturally affectionate and sincere nature».



Audrey BRACCINI, Manageress of the Domaine Ferret:

«If it were still necessary to prove that it is indeed a sum of minute details that makes quality, the team of René and Maxime Meilleur as a whole proved it to us during this magical evening of April 2017. I left moved, disturbed because rarely such a talent presents itself.

Courage: a lot, work: even more, ambition: a backbone but above all daring ... There are few people in this world who are able to play music as a virtuoso without never have learned music theory. Here we have brilliant examples of people who have a gift for turning everything they do into a success. With flair, rightly, to the delight of our eyes and taste buds, it is about cooking; but let's not forget the sporting or perhaps less well-known feats of woodworking which are also glaring testimonies.

I do not forget the “ladies in the shadows” either, without whom this jewel case would not have the same brilliance».

Didier DEPOND, CEO Champagne Salon:

« I often think of this evening at La Bouitte and the delights of this dinner.

The memory remains intact for me: the friendliness and warmth of the place, the family welcome where everyone is in their place, the smile on their faces and what struck me was the expression of the two chefs, father and son. Bright, happy, precise, serious and caring eyes. The cuisine, breathtaking because it is well anchored in the reality of its “terroir”, modern but not delirious, but how could it be when the nature that surrounds this place commands respect and modesty?

A lesson».

Anne TRIMBACH, from the Domaine Trimbach:

«La Bouitte, in a few words, if they are enough: an unforgettable experience for a weekend in August. Firstly there is the Meilleur Family, so welcoming, and their staff so cheerful, of course the Grande Cuisine, perfect, balanced, the wine list, the place as welcoming as one can hope, and, for a gourmet like me, breakfast, which I place as “the best breakfast of my life”. In short, nothing has yet found an equal ... except my memories!».

Olivier HUMBRECHT, CEO of the Domaine Zind - Humbrecht:

«For my wife Margaret and myself, the La Bouitte's cuisine around our wines was an incredible experience. It is one of the great French tables, there is no doubt about it, but the experience was all the more beautiful since the Meilleur family are hosts of incredible kindness and generosity».

Daniel RAVIER, Director of the Domaine Tempier:

«At 5.30 pm we are sitting in the small lounge and chatting with the Meilleur family. We don't know each other but the welcome is so warm that time flies. This April evening promises to be mild. “Good, I have to go pick some herbs for tonight before it gets dark,” René gives the signal, Maxime goes back to the kitchen and his ladies busy themselves organising the evening with the sommelier (?) and Yves Bontoux.

And what an evening !! The chefs did everything to promote the expression of the wines of the Domaine. The snails with peas (the snails so tender and the crunch of the peas in their velouté: fabulous!) , the monkfish from the lake or the poultry with the famous wild salad shoots picked earlier in the day are unforgettable.

A magical night in this place full of serenity, a breakfast so good that it would make the child who sleeps in each of us dream and so generous that we feel like a woodcutter's soul ready to attack the surrounding forests (it was actually the pistes in the end).

Four years later, it remains a lasting memory for us even after just a day's visit. Some collect stamps or cars; in terms of sensory emotions, the Meilleur family and the Bouitte team through their generosity, simplicity and kindness gave us a memory worthy of their name: magic for all the senses. One word: thank you!».

Hervé DESCHAMPS, Cellar master Champagne Perrier-Jouët:

«On 17th July, 2013, as Cellar master at Champagne Perrier-Jouët, I had great pleasure in presenting the Belle Epoque cuvées. A memorable evening in a unique place bringing together exigency, respect, passion and the quest for excellence in a family atmosphere. An authentic atmosphere where the Meilleur family and their team magnified the finesse and elegance of the Belle Epoque cuvées with a refined dinner where subtlety and the love of beauty and goodness created a moment of harmony».

Thierry and Marie GERMAIN, managers of the Domaine des Roches Neuves:

«The Meilleur family gave us a warm welcome.

We will retain the incredible investment of René and Maxime and their entire team who combined all their talents to enhance our wines.

The different dishes that were served during the wine-tasting evening were not only fabulous but matched perfectly with the different wines presented. It is very rare to have this perfect harmony! It is therefore wonderful memories of exchange, sharing, good humour and exigency that we will retain from this stay at La Bouitte with all the members of this very endearing Meilleur family. And I'm not talking about the wonderful table company of whom we keep a very happy memory!»

Sandrine GARBAY, Cellar master at Château Yquem :

«A great memory of this beautiful oenological evening at La Bouitte, in December, when the first winter snows generously envelop the landscape. I enter the house, and the charm operates instantly: the elegance of the place is matched only by the warm atmosphere enhanced by the wood, I feel good, the welcome is familiar and refined at the same time. A little later in the evening, the marriage of the Yquem wines with the precise cuisine of René and Maxime is a pure delight, first of all for the eyes, but also for the taste buds too of course! Everything is perfect, the guests are adorable and we all have an excellent moment of gourmet sharing ... I can never thank Marc Lagrange enough for having this rich idea, nor René and Maxime for having worked so well to accompany with such delicacy our Golden bottles».

David SABON, from Clos du Mont-Olivet:

«A huge thank you to all the DREAM TEAM from LA BOUITTE !! I came back enchanted as much by the quality of the service as by the magic welcome which I was given !! The talent of Maxime and René Meilleur is matched only by their kindness !!

Thank you again for your generosity and the excellent ambassadorial work you do for us!»

Anne-Françoise PARENT-GROS :

“It's a wonderful memory full of stars

Intended for wine and cooking enthusiasts, the meal organised by the chefs René and Maxime Meilleur with the help of their wives, in their restaurant at La Bouitte found an almost musical resonance with our wines AF GROS and François PARENT. The sophisticated alliance of intensely pure and precise dishes highlighted the range of flavours of our Burgundies and revealed the silky body of the Wine in all its finesse and subtlety.

We have in common working as a family, the passion and the exigency of our professions which evolve constantly with the seasons and the awareness that we are the guardians of a certain idea of the image of French Life”.

Florence CATHIARD, Château Smith Haut Lafitte:

«If our profession of winegrower leads us to frequent a number of Tables, I have rarely lived a moment as special and true as at La Bouitte. It's first of all a beautiful encounter: that of a family with deep roots in love with its mountain. The memory that they anchor in us is as strong as the anchoring that they have in themselves. They express their “terroir” magnificently, offering an incomparable palette of flavours. They invite us to a tasteful, airy, nuanced cuisine. Even the breakfast is the best I've ever tasted in my life.

We are far beyond the fashion, locavore, landmarks and the cocoon, which we find in so many Michelin starred tables. Too many gourmet restaurants are alike. La Bouitte is unlike anything known. In the natural extension of the superb surrounding mountains, one lives a unique and inspiring experience».

Catherine FALLER, Domaine Weinbach:

«What I savoured at La Bouitte was the character and hospitality of this family house, the omnipresent sense of detail, the love that “the Meilleur's” share with their guests for their territory, and their rare gift for creating culinary compositions matching perfectly the soul of each wine. A singular alchemy, a moment of happiness that cannot be forgotten».

Eric de SAINT VICTOR, Château Pibarnon:

«From the very first minute at the Meilleur's, we feel caught up in the humanity and simplicity of René and Maxime. The place is so welcoming, that one dreams of being at home, in the mountains, in the maze of corridors and frescoes of this comfortable chalet with its discreet and tasteful luxury with no ostentation whatsoever.

The Meilleur reach the grail of excellence: all of their talent is so complete, that they dare simplicity, delicacy and audacity, while being accessible, modest and very friendly. You could say that with them, the Meilleur (best in French) is as much on the plate as in their simple contact and above all their generosity and their sense of sharing. They are serene people who shine and work as a family. Their whole team is in this spirit.

The food and wine pairing dinner at the end of June 2019 reminded me of the one I did with Mr. Alain Senderens, with the same research and the same relaxation, those that one finds in professional people who dominate their art, with a real passion and a taste for the game (too!).

In short, it's a memory that will remain with me for a very long time.»



HÔTEL***** RELAIS & CHÂTEAUX

A MOVE UP-MARKET WITH A STRENGTHENING OF IDENTITY

For a long time, La Bouitte embodied a remarkable restaurant, with charming guest rooms. The 3rd star awarded by the Michelin Guide in 2015 helped accelerate the move up-market of the hotel and the Spa, by embracing the strong identity of the restaurant.

With the Relais & Châteaux label since 1st July 2016, classified as a ***** hotel since summer 2017, a member of the Virtuoso network since 2019, and one Key in the Michelin Guide since 2025, La Bouitte has undergone an impressive transformation to become a real destination, unique in many ways.

Joining Relais & Châteaux was a heartfelt choice, reinforced by their shared essential values: the sense of family, the promotion of a terroir, the quest for excellence, hospitality, the art of living, elegance and authenticity.

The continual investments made since 2017 have enabled La Bouitte to become a top-class hotel:

- Outdoor facilities: an old water trough, a stream on both facades, a vegetable garden, a large heated terrace...
- An extended reception and a new cosy lounge with open fireplace
- The addition of many services: valet parking, porter, concierge, butler, 24h/24h reception ... For the comfort of guests, the team has grown from 40 to 58 employees (in high season).
- Multiple renovations in the older bedrooms
- Creation of the Sophie suite (a favourite place in this dream chalet setting, a true concentrate of the soul of La Bouitte) and Augustine suite (over 60 m², an ideal cocoon for families and couples)
- The acquisition of remarkable historic alpine furniture
- Partnership with Arpin fabrics, the last Savoy spinning mill in Séez (staff clothing, curtains, armchairs, sofas, etc.).
- A gallery lined with Savoyard art craftsmanship (baroque works, pottery, paintings)
- The addition of multiple facilities (a lift decorated with frescoes by Philippe Metaireau, an underground garage, a new breakfast room)
- Creation of a mountain Nature Spa and the MEILLEUR Nature cosmetic brand.

Over the years, the House has grown in charm, comfort, and attention to detail. The success of each new chapter at La Bouitte lies in the fact that it is impossible to distinguish the extensions from the existing structure, so seamlessly do they blend with the older parts. The explanation for this feat? The expertise of René and Maxime Meilleur, who sculpt the wood themselves, building La Bouitte by hand, year after year, primarily using reclaimed materials (centuries-old wooden beams from old chalets, dismantled and reworked). Thus, La Bouitte appears like a compact soul of the Savoy from its origins up to the present day.



EACH BEDROOM TELLS A STORY

Each of the 15 bedrooms (including 7 suites) has a unique name, soul, charm and identity. Offering a sheltered and cosy setting, they embody the spirit of the yesteryear houses of the Savoy with the omnipresence of sculptured wood, the warmth of fabrics, and furniture and decorative elements some of which date back to the 17th century. Over the years, the acquisitions and the orders given to craftsmen, artists and sculptors, La Bouitte has collected an unrivalled cultural and artistic heritage.

The improvements and renovations have preserved the original spirit. With pretty parquet floors, redesigned lighting, and comfortable bathrooms (some with bath + shower), they sometimes have a fireplace and walk-in wardrobe.

Absolute comfort, a change of scenery and return to ones roots, up market always in the quest for sense and beauty, authenticity without abandoning, here and there, a few lines more pure and design, care in even small details and modern technology are the hotel signature of the Meilleur family.



A UNIQUE EXPERIENCE BETWEEN AUTHENTICITY, ART OF LIVING AND LUXURY

By cultivating their DNA and preserving their soul, the charming bedrooms, originally managed like a bed and breakfast, have become a hotel**** Relais & Châteaux. With the aim of offering the same professionalism as for the restaurant. Coherence, harmony, fluidity, a feeling of obviousness are key words. La Bouitte is constantly thinking about the comfort and well-being of its guests. Away from all fashion trends, it exceeds expectations, creates experiences to live and those, so precious, moments of sharing.

Rare are the examples around the world, that combine, so naturally, such true authenticity (a family with roots in the valley going back generations, sharing with their guests a culinary, oenological, cultural and decorative heritage), an art of living (a unique experience, carrying emotion and an idealized authenticity) and luxury services (attention to detail taken a long way).

With its strong embedded identity, innate sense of common sense and long term vision, La Bouitte has never stopped developing and investing since 1976. It enjoys the love and loyalty of its guests, a rare thing among Michelin starred establishments. 80% of the guests are returning clients. Many come more than 5 times a year, despite their geographical distance. Some even participate at all the oenological evenings !

THE MEILLEURS AND THEIR GUESTS: A IMPROBABLE LARGE FAMILY

At La Bouitte, you are welcomed like a member of the family. The key words are attention, kindness, sharing and generosity. Everyday our guests make us want to surpass ourselves, to create relationships and vivid memories. The Meilleur are with their guests from their first breakfast through to the last guest enjoying a brandy late at night. La Bouitte, like a beautiful maze, is also a succession of living areas, an ideal place to recharge ones batteries. The lounges, meeting places, charm with their refined and warm atmospheres.





THE «BERGER'S» BREAKFAST

"The best breakfast of my life". A lovely compliment, which one often hears guests' saying after breakfast at La Bouitte.

In a room with a mountain spirit, or in your bedroom, breakfasts are served in very pretty pottery by the Morzinese artisan, Gérard Menu. To start the day with relish, La Bouitte offers (a buffet and partly table service):

- ✿ teas and coffees of great finesse, delicious chocolate
- ✿ Alpin Brut or Champagne
- ✿ light home-made pastries: croissant, pain au chocolate, pain au raisin, brioche. A suspended moment full of regressive pleasures. It is almost worth visiting La Bouitte just for their pastries !
- ✿ delicious and memorable home-made bread, which reveal buried emotions
- ✿ home-made butters and jams
- ✿ the best cheeses from the region (Beaufort, Reblochon, Tamié abbey, starting with tommes from farmers in the valley, ewe's serac from Serge Jay in Chatelard)

- ✿ tasty cold meats: Belleville pâté, Maurienne ham cured in the cellar, cooked ham, local saucisson, and, depending on the season, highly matured game saucisson.
 - ✿ fresh fruit and fruit salad
 - ✿ stewed fruit
 - ✿ home-made natural and fruit yogurt. Milk curd
 - ✿ freshly squeezed fruit juice
 - ✿ all types of cooked eggs (boiled, poached, hard-boiled, fried) plain or in omlettes
 - ✿ creations and culinary daily dishes (pâté en croûte, smoked fish from our lakes, Gillardeau oysters ...)
 - ✿ chocolate and fruit cake, morning pastries
- ... and plenty of other surprises that change over the days.







THE «BÈLA VYA», MOUNTAIN NATURE SPA

René and Maxime Meilleur invite you to enjoy a really different relaxing experience in the heart of the mountains.

Since the beginning of time, men have looked to nature for body and spirit remedies. In the Alpine Valleys, the art of healing using products offered by the environment exists to this day. Water, milk, hay, honey, aromatic herbs have always worked marvels.

Today, more than ever, to relax in baths, get back ones energy thanks to the mountain elements, the most natural setting, answers a fundamental need. With the effect of replacing stress and tiredness with invigoration and energy. The mountains are the ideal setting to regenerate, relax and revitalise oneself : pure air, multiple scents, less oxygen, blue skies, fresh starry nights and harmony between man and the elements.

Proud of its origins, living in osmosis with its environment, La Bouitte's cuisine is a tribute to nature and Savoyard "terroir". In the continuation of this philosophy of life, La Bouitte created the **cosmetic brand MEILLEUR Nature** and developed a unique Mountain Spa, deliciously intimate : The "Bèla Vya".

Since 2017, the « La Bèla Vya » Spa has been re-thought out, moved and made a great deal bigger.

The aquatic area offers a pool in the form of a lake with jets and waterfall for well-being and relaxation, a sauna with spruce, a hammam with citrus fruits, the Marmots' Den, treatment rooms including a new duo cabin, a herbal tea room, a solarium and a fitness area. In a corner, a large trunk holds a treasure: an abundance of pink Himalayan salt, with its ancestral sanitary virtues. And outside, a new jacuzzi was installed in 2019: let yourself go in the warmth of the water. Quietude guaranteed. Intense sensations with real therapeutic virtues: 6 distinct places, with specific functions and jets which successively massage the whole body.

3 exclusive treatments, which have become La Bouitte's "unmissable" moments, highlight the natural benefits of our land :

- **Le Solan with hay**, a steam bath with hay harvested in Saint Marcel : in an enclosed bed, enjoy voluptuous alpine smells. To decompress gently, each massage will be followed by ten minutes in the hay Solan, before going to the solarium/relaxation room. A wonderful escape towards the fields, nature and childhood !
- **le Bain de Marie** with milk and honey from Saint Marcel : ideal for softening and rehydrating the skin, thanks to the vitamins and mineral salts that it contains.
- **The Marmots' Den**. Since 2017, The Bèla Vya offers a unique well-being are : Through this treatment, the Meilleur family invite you to discover the life of marmots and their den, a place where you, like the marmots, will find gentleness and comfort. To clean themselves, marmots love to play in and cover themselves with earth which they then let dry in the sun. Then they wait for it to rain, or alternatively, look for a stream or a waterfall in which to wash themselves. The Marmots' Den is a mountain treatment preferably done as a duo

which reproduces this ritual. In a warm, humid atmosphere, like a hammam, you are coated with green clay. This unique treatment in France brings real benefits to the skin, facilitating the elimination of toxins, cutaneous marks and impurities. Green clay is known for its anti-inflammatory, antiseptic and absorbent properties. Then after a 25 minute rest, comes the storm : rain comes down from the ceiling of the Den to rinse you.

La Bouitte continues to improve its Spa every year:

- decorative elements
- strengthening of the Meilleur Nature cosmetics brand
- an extensive range of home-made herbal teas, concocted by our sommeliers - often based on plants that they pick themselves in the mountain pastures -, and accompanied by a succulent biscuit or gingerbread from our pastry chef

What's new in the Spa: see page 48.

Full list of treatments:

www.la-bouitte.com/en/spa/treatment-menus.html

COSMETIC BRAND «MEILLEUR NATURE»

An exclusive range of treatments with epilobium extract.

« MEILLEUR Nature » was **born from a passion for the richness of the natural Alpine heritage**. In their cuisine, René and Maxime Meilleur's highlight the flavours of mountain plants. These plants are also used in cosmetics for their active ingredients and health benefits.

By using principally epilobium extract, **the perfume craftsman, Valérie Mallens, from the Asinerie des Alpes, has developed for La Bouitte a innovative and exclusive line.**

Used for centuries by Amerindians for its calming properties, epilobium extract favours rehydration and calms sensitive skin.

Epilobium grows in our Vallée des Belleville up to an altitude of 2500 metres : its flowers are presented in a bunch with a purple pink and magenta colour. Its extract is rich in flavonoids, vitamin C and pro-vitamin A. It has multiple properties : mattifying and astringent but also lifting and re-firming.

Since 2017, La Bouitte offers a full range of products and treatments with epilobium extract : shower cream, shampoo, gentle soap (products that are offered to our guests at La Bouitte during their stay), body treatment elixir, face cream, a massage oil (with organic hazelnut, argan and sesame oil), a lifting serum (hyper concentrated in pure hyaluronic acid, with asses' milk and Alpine flower extracts) ...

Without synthetic colouring nor paraben, SLS or ethanol, our bases contain essential oils and waxes, which protect the skin from drying out thanks to their fatty acids.

L'Eau de parfum « 1502 m » : a precious gift, a La Bouitte exclusivity

Maxime and René Meilleur wanted to created a Eau de parfum with a perfume craftsman , one which represented an elegant floral, new and linked with their identity and in harmony with their creativity. Inspired by the memories of a summer night on the terrace of the chalet, surrounded by a gentle humid warmth , « Le 1502 m », created in 2017, invites you on a journey into the nature of the Alps between modernity and tradition. Its fragrances charm you into an infinite floral resonance. A gourmet aspect like a rose jam for the main note, amber and musky. Then a voluptuous sensation of the accords of cashmere woods , a synonym of luxury and elegance.

Full list of treatments:

www.la-bouitte.com/en/spa/treatment-menus.html

Cosmétiques
Meilleur
Nature



PRACTICAL INFORMATION AND TARIFFS

SITUATION : hamlet of St Marcel, at an altitude of 1,500 m, 2 km above Saint Martin de Belleville (2,716 inhabitants) and 47 km from Albertville.

Access possible on skis in winter. Free private minibus service to Saint Martin. Private parking.

LA BOUITTE, HÔTEL** RELAIS & CHÂTEAUX MEMBER**
Salons and "La Bèla Vya" Spa.

15 bedrooms including 7 suites, between 20 and 75 m². Bedrooms equipped with flat screen satellite televisions, safes, mini bars (free to guests). Some have an open fire place, and a balcony and/or terrace.

Rooms from 425 € to 705 € and suites from 605 € to 1 040 € in the winter per night for 2 people.

Rooms from 305€ to 475€ and suites from 520€ to 775€ in the summer per night for 2 people.

Free mini bar. The "berger's" breakfast at 43€ (24€ for children under 10).

RENÉ & MAXIME MEILLEUR'S RESTAURANT , 2 STARS IN THE MICHELINGUIDE, 4 CHEFS HATS IN THE GAULT & MILLAUGUIDE, "RELAIS & CHÂTEAU".

Menu prices :

A circuit with 3 dishes 210€ (lunchtime during the week, except on Bank Holidays)

A walk with 4 surprises 295 € - An outing with 5 surprises 315 €

A long hike with 8 surprises 440 €.

In addition to the dishes there are appetizers, pre-desserts and mignardises.

The "dînette du Sarpecot " at 85€ for under 10 year olds.

Oenological evenings : 390 € (5 courses, wine, water and coffee included). See details on page 28.

A selection of "à la carte" dishes: 4 starters, 4 fish, 4 meat, cheese plate and 4 desserts + daily creations created depending on the daily market products.

LA BOUITTE'S TEAM: 58 STAFF (in the winter, a little less in the summer) with 25 in the kitchen, 18 in the dining room and 15 in the hotel and Spa.

CELLAR :

1001 wine references (3000 including those ageing in the cellar), vintage years from 1937 to 2023, between 70 € and 24 000 € per bottle.

Food and wine pairings: personalised wine suggestions by the glass throughout your meal. "Sentier d'émotion" (Path of Emotion) at 145€, "La Part des anges" (The Angels' Share) at 220€, and "Trésors de la cave" (Treasures of the Cellar) at 405€, depending on the number of glasses and prestige of the bottles. A bespoke "Cousu main" (Handmade) pairing is also available (for 4 people or more).

Wine events: please see page 28.

TOTAL IMMERSION COOKERY WORKSHOP TARIFFS:

290 € per day (8 h 30 to 15 h) for one person only, lunch shared with the staff.

"LA BÈLA VYA" SPA TARIFFS:

Free access to the Aquatic area for hotel guests. For non-residents, entrance costs 37 € from 10h30 to 12h30, 45 € from 14h to 16h and 70 € from 16h to 20h.

A full list of treatments can be downloaded from:
www.la-bouitte.com/fr/spa-nature-de-montagne/soins-massages

A few signature treatments:

- **Altitude 1502 treatment:** 105 € for 25 min, 165 € for 50 min or 225 € for 1h20
- **Les Pierres du Lou or starry night:** 175 € for 50 min, 240€ for 1h20 min.
- **Marie's Bath:** 105 € for one person, 150 € for two (20 min).
- **The Marmots' den:** 105 € for one person, 150 € for two (25 min).
- **Ayur'Bela :** 105 € for 25 min, 165 € for 50 min, 225 € for 1h20 min.

MEILLEUR NATURE COSMETIC RANGE TARIFFS:

- Soap made with oils enriched with epilobium extract: 11 €.
- Elixir treatment: 66 € (200 ml)
- Face cream: 55 € (50 ml)
- Virtuose scrub: 60€ (100 ml)
- Virtuose massaging oil: 50 € (125 ml)
- Virtuose lifting serum: 120 € (50 ml).
- L'eau de parfum «1502»: 72 € (40 ml).
- L'eau de parfum «3195 m»: 72 € (50 ml).

CLIENTELE: 50 % French, 50 % from 65 countries and all 5 continents.

OPENING DATES: The hotel is open every day from 6th December 2025 to 19th April 2026, and from 13th June to 13th September 2026

The « René & Maxime Meilleur » restaurant is open for lunch and dinner every day in the winter except all day Tuesday, and also Wednesday lunchtimes.

And in the summer, everyday except Tuesdays and Wednesday lunchtimes, and also Thursday lunchtimes in June and September.

The Simple & Meilleur restaurant is open everyday except Tuesdays from 6th December 2025 to 19th April 2026. And in the summer, every day except Wednesdays, from 13th June to 13th September 2026.

SPECIAL ALL-INCLUSIVE OFFER

Enjoy La Bouitte at special prices, with the **"Back to nature stay"**: from 1 120 € per person (based on a double bedroom, low season and not at weekends, subject to availability). This offer includes 2 nights, a "Carte Blanche" menu per day for the 2 days, breakfasts, access to the Spa (jacuzzi, sauna, hammam and fitness) and lastly a "Marie's bath" with milk and mountain honey.





The heart of the Savoy

MelLLeUR

La Bouitte