

# Gastronomie...

## *...by Rhône-Alpes*



### **2010: a shower of stars in the Rhône-Alpes**

Hard on the heels of the Paris/Ile de France and Provence Alpes Côte d'Azur regions, the Rhône-Alpes boasts the third largest number of starred restaurants in France. No fewer than 66 of its chefs have been commended by the famous red Michelin guide.

Four chefs top the list with the highest accolade of three stars: Paul Bocuse in Lyon, Georges Blanc in the Bresse, Michel Troisgros in Roanne and one of the region's greatest glories: Anne-Sophie Pic in Valence, the only woman in France to be awarded three stars!

In addition to this list of award winners there are 20 two star chefs and 42 one star chefs – making the Rhône-Alpes a major gastronomic region!



## **Four “three star” restaurants**

### **Georges Blanc in Vonnas (Ain)**

Place du Marché, 01540 Vonnas

Tél : 04 74 50 90 90 – [www.georgesblanc.com](http://www.georgesblanc.com)

Right at the heart of the gastronomic Bresse area, Georges Blanc celebrates the use of the only AOC-listed poultry: the famous “poulet de Bresse”.

### **Anne–Sophie Pic in Valence (Drôme)**

255 avenue Victor Hugo, 26000 Valence

Tél : 04 75 44 15 32 – [www.pic-valence.fr](http://www.pic-valence.fr)

Anne–Sophie Pic joins the ranks of the most renowned chefs!

The 2007 version of the famous red Michelin guide has established Anne Sophie Pic, based at Maison Pic in Valence (Drôme), as a top chef at the peak of her career. She also becomes the only woman in France currently to hold three stars, joining the ranks of the region’s four other male chefs whose talents have been recognised at the same level. With a new star under her belt, the Maison de Pic’s chef becomes just the 4th woman in France ever to obtain the top honour. Eugénie Brazier (Lyon) and Marie Bourgeois in 1933, followed by Marguerite Bise (Annecy) in 1951 preceded her.

### **Troisgros in Roanne (Loire)**

Place Jean Troisgros, 42300 Roanne.

Tél : 04 77 71 66 97 – [www.troisgros.fr](http://www.troisgros.fr)

Three generations represent part of France’s gastronomic history. The Troisgros establishment was founded in 1930 and, in 1998, celebrated 30 consecutive years with three Michelin stars. Michel Troisgros currently takes inspiration from Japanese cooking, offering an innovative yet faithful style of gastronomic experience.

### **Paul Bocuse in Lyon (Rhône)**

Auberge du Pont de Collonges, 40 quai de la Plage, 69660 Collonges–au–mont–d’or

Tél : 04 72 42 90 90 – [www.bocuse.fr](http://www.bocuse.fr)

A definite “must” for any gourmet passing through the world’s gastronomic capital. One of the most famous restaurants in the world, serving famous specialities such as black truffle soup created for the Elysée Palace in 1975.



## ***Twenty “two star” restaurants***

### **In the Ain:**

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#### **Restaurant Alain Chapel at Mionnay (Ain)**

Route du Bourg, 01390 Mionnay

Tél : 04 78 91 82 02 – <http://alainchapel.monsite.wanadoo.fr/>

In the Dombes region famed for its numerous lakes, is the Chapel restaurant currently run by Suzanne Chapel and her chef Philippe Jousse, both of whom continue loyally in the footsteps of this renowned gastronomic establishment's founder.

### **In the Drôme:**

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#### **Restaurant les Cèdres in Granges–les–Beaumont (Drôme)**

Le Village, 26600 Granges–les–Beaumont

Tél : 04 75 71 50 67 – [www.restaurantlescedres.fr](http://www.restaurantlescedres.fr)

Two brothers, Jacques and Jean–Paul Bertrand, are united by the same passion: that of being excellent hosts. Jacques is based in the kitchen, and Jean–Paul front of house. A delightful combination of dishes using vegetables, aromatic herbs and fruits from the Drôme.

### **In the Isère:**

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#### **Les Terrasses du Grand Hôtel in Uriage–les–Bains (Isère)**

Place Déesse Hygie, 38410 Uriage–les–Bains

Tél : 04 76 89 10 80 – [www.grand-hotel-uriage.com](http://www.grand-hotel-uriage.com)

Christophe Arribert, head chef at "Les Terrasses" restaurant which is based within Uriage–les–Bains 3\* Grand Hôtel, has been awarded two Michelin stars. The restaurant, which is part of the 3\* Grand Hôtel in Uriage, has had its two star status confirmed, which is relatively unusual when two prestigious chefs hand over the baton. Jean–Luc Petitrenaud, who came to film a “gastronomic postcard” report on Les Terrasses, says that Christophe's cooking is “fresh, innovative, colourful, and based on products that reflect the richness of our region”.



### **La Pyramide in Vienne (Isère)**

14 boulevard Fernand Point, 38200 Vienne

Tél : 04 74 53 01 96 – [www.lapyramide.com](http://www.lapyramide.com)

La Pyramide bears testimony to Vienne's Roman circus, which in its time hosted various entertainments and chariot races. Chef Patrick Henriroux worked alongside Fernand Point for a number of years.

### **In the Loire:**

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#### **Le Neuvième Art in Saint-Just-Saint-Rambert (Loire)**

Place du 19 mars 1962, 42170 Saint-Just-Saint-Rambert

Tel : 04 77 55 87 15 – [www.leneuviemeart.com](http://www.leneuviemeart.com)

Talented chef Christophe Roure has gained two stars in 2008! His culinary style is creative without being experimental and takes its inspiration from local products such as the amber-coloured beer from Saint Rambert and the Pilat apple in a perfect combination of tastes and textures. The restaurant is located in the former train station.

### **In the Rhône:**

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#### **Le Pavillon de la Rotonde in Charbonnières les Bains (Rhône)**

3, Avenue du Casino 69260 Charbonnières-les-Bains

Tel: 04 78 87 79 79 – [www.pavillon-rotonde.com](http://www.pavillon-rotonde.com)

Philippe Gauvreau takes great pains over his beautifully executed menus. His cooking is defined by his technical skill and use of local products from the Lyon area, carefully chosen by the chef himself.

#### **Guy Lassausaie at Chasselay (Rhône)**

1 rue Bellecize, 69380 Chasselay

Tel : 04 78 47 62 59 – [www.guy-lassausaie.com](http://www.guy-lassausaie.com)

Proud heir to four generations of cooks, Guy Lassausaie has created his very own place at the famous top table of Lyonnais chefs. At one time popular with Edouard Herriot, his restaurant is just 15 minutes out of Lyon and is rarely empty, offering a traditional, elegant style of cooking. His specialties include: Cold stuffed duck foie gras with apples and Sauternes, John Dory cooked with thyme, Jerusalem artichoke purée and squid ink jus, hay-baked pigeon in a pot sealed with a pastry lid, with new potatoes.



### **La Mère Brazier in Lyon (Rhône)**

12 rue Royale 69001 Lyon

Tel. 04 78 23 17 20 – [www.lamerebrazier.fr](http://www.lamerebrazier.fr)

Six months after opening and Mathieu Viannay is awarded two stars in one go! In September 2008, Mathieu Viannay returned to the establishment that bears the name of Eugénie Brazier (the famous Mère Brazier, a genuine Lyon institution boasting an international reputation) to breathe new life into the restaurant, still located at 12 rue Royale. The chef has won a reputation for his creativity (awarded Meilleur Ouvrier de France in 2004) and the splendour and quality of his top-class traditional menu plays a major part in Lyon's culinary influence. The chef has cleverly reinvented some of the restaurant's classic dishes. Like artichoke hearts with foie gras which he serves in a more refined style, or the famous "volaille de Bresse demi-deuil" cooked in a pot with slivers of truffle inserted under the skin.

### **L'Auberge de l'Île in Lyon (Rhône)**

Place Notre Dame, L'Île Barbe, 69009 Lyon

Tél : 04 78 83 99 49 – [www.aubergedelile.com](http://www.aubergedelile.com)

Based on Île Barbe, encircled by the waters of the Saône, chef Jean-Christophe Ansany-Alex suggests a range of unusual recipes, and an uncomplicated, creative style of cooking.

### **Nicolas le Bec in Lyon (Rhône)**

14 rue Grolée, 69002 Lyon

Tel. 04 78 42 15 00 – [www.nicolaslebec.com](http://www.nicolaslebec.com)

One of Lyon's renowned chefs, Nicolas le Bec combines flavours to create an inventive and high quality style of cooking. Depending on his mood and what's available at the market, the menu changes every month. He obtained his first Michelin star at his own restaurant in 2004, just two months after opening. The modern, welcoming décor of stone, solid wood and leather is an ideal setting in which to relax and enjoy the delights created in the kitchen.



## **In the Savoie:**

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### **Le Bateau Ivre at Le Bourget du Lac (Savoie)**

RN 504, 73370 Le Bourget-du-Lac

Tél : 04 79 25 00 23 – [www.hotel-ombremont.com](http://www.hotel-ombremont.com)

Jean-Pierre Jacob, chef at the restaurant of Le Bateau Ivre, works in Le Bourget-du-Lac in the summer and in Courchevel in the winter. A true gastronomic treat on the shores of Lac du Bourget where the local freshwater fish: omble chevalier, perch and lavaret are carefully prepared.

### **Le Bateau Ivre in Courchevel 1850 (Savoie)**

BP 15, Courchevel 1850, 73121 Courchevel cedex

Tél : 04 79 00 11 71 – [www.pommedepin.com](http://www.pommedepin.com)

Jean-Pierre Jacob, chef at the restaurant of Le Bateau Ivre, works in Le Bourget-du-Lac in the summer and in Courchevel in the winter. A culinary style that takes its inspiration from the combination of flavours with ingredients available locally, creating food that is playful, inventive and not too heavy.

### **Le Chabichou in Courchevel 1850 (Savoie)**

Quartier des Chenus, BP 21, Courchevel 1850, 73121 Courchevel cedex

Tél : 04 79 08 00 55 – [www.chabichou-courchevel.com](http://www.chabichou-courchevel.com)

Under the supervision of Michel Rochedy, the restaurant offers a mix of traditional and exotic flavours: soup of lake-caught fish served bouillabaisse-style or Royal of chestnuts and langoustines roasted in cappuccino.

### **Les Airelles in Courchevel (Savoie)**

Hôtel Les Airelles

Le jardin Alpin – 73120 Courchevel 1850

Tel : 04 79 00 38 38 – [www.airelles.fr](http://www.airelles.fr)

**New for 2010!**

Famous chef Pierre Gagnaire, who likes to experiment and invent new flavours, offers a culinary experience that is unrivalled. The renowned chef (with 3 stars to his credit!) won these 2 stars for Les Airelles in one go, proof of his creative talents!



### **Le Cheval Blanc in Courchevel (Savoie)**

Hôtel Cheval Blanc

Le Jardin Alpin – 73120 Courchevel 1850

Tel : 04 79 00 50 50 - [www.chevalblanc.com](http://www.chevalblanc.com)

**New for 2010!**

“Le 1947” restaurant owes its name to the most famous, sought after vintage wine of the Cheval Blanc. Triple-starred chef Yannick Alléno has been tasked with rebranding the restaurant’s culinary identity – a move that has certainly paid off! His style is half way between tradition and innovation, between authentic local dishes and contemporary creations, and in 2010 the chef was awarded 2 stars straight off.

### **La Bouitte in Saint-Martin-de-Belleville (Savoie)**

Hameau de Saint-Marcel, 73440 Saint-Martin-de-Belleville

Tel : 04 79 08 96 77 – [www.la-bouitte.com](http://www.la-bouitte.com)

Two stars in 2008: well earned recognition! The restaurant is located right at the heart of the Three Valleys, in a typical Savoie setting, where René and Maxime Meilleur (father and son) invite you to experience the excellence of this welcoming establishment. The Petite Maison (translation of the Savoie patois word, la Bouitte) has grown up!

### **L’Oxalys in Val Thorens (Savoie)**

Edge of the resort, 73440 Val Thorens

Tel : 04 79 00 12 00 – [www.loxalys.fr](http://www.loxalys.fr)

**New for 2010!**

Under the direction of its young, talented chef Jean Sulpice, this restaurant obtained its second star in 2010. Jean Sulpice’s culinary style is innovative and colourful, and stands out due to the originality of his presentation. Showpiece of his table setting is the “tavillon”, a wooden tile traditionally used for Savoie chalet roofs. He uses it to display his dishes, combining ingredients such as coffee and asparagus, potato and liquorice, foie gras and Chartreuse, quince and black pudding. His mountain upbringing means that he is also passionate about incorporating local ingredients into his dishes and sourcing local products: flowers such as gentiane and oxalys (small violet-coloured flower), pine buds, sorb (reddy-orange bay), Reblochon and Beaufort cheeses.



## **In the Haute-Savoie:**

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### **Le Clos des Sens in Annecy (Haute-Savoie)**

13 rue Jean Mermoz, 74940 Annecy-le-Vieux  
tél. 04 50 23 07 90 – [www.closdessens.com](http://www.closdessens.com)

Laurent Petit, awarded one Michelin star and 17/20 in the Gault & Millau guide, offers a range of dishes that are both creative and flavoursome at the same time. Not at all pretentious, he's achieved a style of cooking that is simple, almost minimalist, whilst also retaining a strong sense of traditional tastes. He is innovative in his use of technical skills to draw attention to the primary character of the ingredients. Overturning prejudices by combining land and sea, plant and animal, he often creates on the same plate a new approach to the senses. "Eau de tomate", "Langoustine royale, consommé de badiane", "Artichaut poivrade Bar de ligne, basse température", "Sanguette de pigeon poché": he is constantly experimenting, which results in food that is as unusual as it is pleasing.

### **Le Hameau Albert 1er in Chamonix-Mont-Blanc (Haute-Savoie)**

38 route Bouchet, 74402 Chamonix Mont Blanc  
Tél : 04 50 53 05 09 – [www.hameaualbert.fr](http://www.hameaualbert.fr)

Pierre Carrier uses a subtle mix of seasonal products to create a fine and imaginative style of cuisine. Wine buffs will be impressed by the cellar stocked with over 20,000 bottles of wine.

### **Flocons de Sel in Megève (Haute-Savoie)**

75 rue Saint-François-de-Sales, 74120 Megève  
Tél : 04 50 21 49 99 – [www.floconsdesel.com/](http://www.floconsdesel.com/)

Very much an up-and-coming restaurant due to its up-and-coming chef, Emmanuel Renault, ex-assistant to Marc Veyrat. Working out of this cosy, rustic-style restaurant set in a converted 19<sup>th</sup> C farmhouse, with its elegantly dressed tables, he offers the highest quality food which is both imaginative and flavoursome. He chooses the best local products, constantly creating new dishes, and retains his second Michelin star.



## **Forty two “one star” restaurants**

### **In the Ain:**

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#### **Restaurant Léa in Montrevel-en-Bresse (Ain)**

10 route Etrez, 01340 Montrevel-en-Bresse

tél. 04 74 30 80 84 – [www.restaurant-lea.com](http://www.restaurant-lea.com)

In their restaurant located right in the heart of the Bresse countryside, Louis and Marie-Claude Monnier have been serving clients since 1980. They offer a traditional style of cooking, using local products. Both the décor and menu of this smart village inn are entirely dedicated to the the local “star” ingredient: the famous Bresse chicken!

#### **La Marelle in Péronnas (Ain)**

1593 avenue de Lyon, 01960 Péronnas

Tél : 04 74 21 75 21 – [www.lamarelle.fr](http://www.lamarelle.fr)

« La Marelle », a restaurant based in Bourg-Peronnas, in the Ain, has just gained its first Michelin star. Didier Goiffon, with his inventive culinary style, is one of the many ambassadors of local Bresse products, including its renowned chicken. His menu changes according to the season, but constantly surprises with its distinctive dishes and daring combinations: foie gras, Jerusalem artichokes, boletus fungus and guinea fowl in a pressed terrine, cold salt pollack with poached egg followed by a dessert of "Pastilla de banane minestrone d'ananas sorbet planteur et fenouil confit" (a dish combining bananas, pineapple and fennel).

#### **Les Cépages in Thoiry (Ain)**

465 rue Briand Stresemann, 01710 Thoiry

Tél : 04 50 20 83 85 – [www.lescepages.com](http://www.lescepages.com)

A chef : Jean-Pierre Delesderrier who could also have been a sommelier, one of the finest wine cellars in France with 1200 labels, all top notch, and a classic-style cuisine that is always excellent.



## **In the Ardèche:**

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### **Restaurant Le Midi Barattero in Lamastre (Ardèche)**

Place Seignobos, 07270 Lamastre

Tél : 04 75 06 41 50

Chef Bernard Perrier has proved his worth as inheritor of the Joseph Barattero establishment. One of the specialities that features the Ardèche's local products is the iced soufflé with chestnuts, always a popular choice with gastronomic enthusiasts.

### **Restaurant Faurie in Saint-Agrève (Ardèche)**

36 avenue des Cévennes, 07320 Saint-Agrève

Tel : 04 75 30 11 45

Having gained two stars at the Terrasses restaurant in Uriage, Philippe Bouissou has returned to his county of birth, the Ardèche, to take over the kitchen of the family-run hôtel-restaurant Faurie in Saint-Agrève that was opened just six months ago. Needless to say, this talented chef has already gained one star for his imaginative cooking. He cooks in an "open kitchen", in front of clients who are treated as if they were private guests. This is not a widespread concept – each menu is unique and the Faurie only hosts a maximum of eight people at a time. Lucky customers have been able to enjoy Jerusalem artichokes in aspic, vegetable tartlets and Lignon trout coated in rye breadcrumbs.



## **In the Drôme:**

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### **Le Balthazar in Montélimar (Drôme)**

Espace Saint Martin – 26200 Montélimar

Tel : 04 75 00 09 00 – [www.maisonsdebaumaniere.com](http://www.maisonsdebaumaniere.com)

**New for 2010!**

Le Balthazar has just won its first Michelin star. Chef Gildas Picard offers traditional cooking based on local products from the Drôme: Drôme pigeons, olive oil and olives from Nyons.

### **Michel Chabran in Pont-de-l'Isère (Drôme)**

29 avenue du 45ème Parallèle – R.N.7, 26600 Pont de l'Isère

Tél : 04 75 84 60 09 – [www.michelchabran.fr](http://www.michelchabran.fr)

Michel Chabran is a builder, a creator of a myriad of pleasures to taste by the spoonful. He is a generous man who is well-liked by everyone, and his menu includes such delights as genuine Saint-Jean ravioli, veal cooked on the bone or, for lunch, his carefully prepared three poultry terrine with duck foie gras, followed by a fricassée of calves liver served with mushrooms and for dessert an ice-cream parfait.

### **Restaurant Flaveurs in Valence (Drôme)**

32 Grande Rue – 26000 Valence

Tel : 04 75 56 08 40

Baptiste Pointot offers a very inventive style of cooking within a cosy setting, right in the middle of Valence. Authenticity, creativity, and taste are all words that perfectly describe the cuisine. Service is very discreet, focusing on the diners' comfort and enjoyment... a fine restaurant that has just won a Michelin star for 2009.

### **Restaurant La Cachette in Valence (Drôme)**

20 rue Notre-Dame de Soyons – 26000 Valence

Tel : 04 75 55 24 13 – [www.lacachette-valence.com](http://www.lacachette-valence.com)

Japanese chef Masashi Ijichi did his training at the famous Maison Pic. He employs techniques from his native Japan to rework traditional French dishes. The flavours are subtle and refined. The restaurant boasts a fitting name, as it is hidden away in the streets of Valence's old town.



## **In the Isère:**

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### **Le Domaine de Clairefontaine in Chonas-l'Amballan (Isère)**

Chemin Fontanettes, 38121 Chonas-l'Amballan

Tél : 04 74 58 81 52 – [www.domaine-de-clairefontaine.fr](http://www.domaine-de-clairefontaine.fr)

Between Vienne and Valence, in the area which grows some of the greatest wines (Côte Rôtie, Condrieu), you will enjoy the refined cuisine of Philippe Girardon, based on seasonal creations.

### **The Bois Fleuri restaurant in Corrençon en Vercors (Isère)**

Les Ritons, 38250 Corrençon en Vercors

Tel : 04 76 95 84 84 – [www.hotel-du-golf-vercors.fr](http://www.hotel-du-golf-vercors.fr)

Official recognition for the Bois Fleuri, the Hôtel du Golf's restaurant, with one Michelin star in 2008!

There are no specialities here, just a culinary style that is based on boundless humour and instinct... under the talented auspices of chef Jérôme Faure.

### **Chalet Mounier in Les Deux Alpes (Isère)**

Chalet Mounier – restaurant le Petit Polyte

2 rue de la Chapelle

38860 Les Deux Alpes

04 76 80 56 90 – [www.chalet-mounier.com](http://www.chalet-mounier.com)

The culinary style of Fabien Poirot, chef at Le Petit Polyte restaurant, is gastronomic and elegant, constantly seeking new flavours and aromas, such as the timbale of foie gras cooked with slightly acidic apples or truffle juice on a bed of delicate mushrooms.



## **In the Loire:**

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### **Le Prieuré in Ambierle (Loire)**

Rue de la mairie, 42820 Ambierle

Tel. 04 77 65 63 24 – [www.restaurant-le-prieure-ambierle.com](http://www.restaurant-le-prieure-ambierle.com)

Chef Thierry Fernandes, born in the area, has been able to bring a new designer touch to his restaurant fare, slipping a few contemporary features on to his menu. He has a very personal approach to his dishes: “I rely on basic techniques, the fundamental methods that you need to master perfectly if you subsequently want to ignore the rules and offer more innovative dishes”.

### **Les Iris in Andrézieux–Bouthéon (Loire)**

32 avenue Jean Martouret, 42160 Andrézieux–Bouthéon

Tél : 04 77 36 09 09 – [www.les-iris.com](http://www.les-iris.com)

Lionel Githenay takes you on a journey that features produce from the local soil and its forgotten flavours, recipes based on traditional–style cuisine, creamy, crunchy, tasty, melting... every gastronomic sensation under the sun. The taste experience is further enhanced by the beautiful settings: light–filled dining rooms, terrace in the middle of a garden full of flowers, exclusive rooms available for business meetings or private gatherings, period beamed cellar.

### **Restaurant Nouvelle in Saint–Etienne (Loire)**

30 rue Saint–Jean, 42000 Saint–Etienne

Tél : 04 77 32 32 60

Stéphane Laurier, the chef, learnt his craft alongside three master chefs, including Pierre Orsi in Lyon and the Troisgros brothers in the Roannais. His apprenticeship served him well, as he now offers a high quality gastronomic culinary–style. Influenced by the seasons, his menu features all the classic dishes of French cuisine enhanced by regional touches.



## **In the Rhône:**

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### **La Salle des Gardes at the Château de Bagnols (Rhône)**

Le Bourg, 69620 Bagnols

Tél : 04 74 71 40 49 - [www.bagnols.com](http://www.bagnols.com)

Hillary Clinton, Tom Cruise, Bruce Willis, Nicole Kidman, Demi Moore have all stayed at the Château de Bagnols. The Americans just love it. Today Bagnols, flagship of the Relais et Châteaux hotel chain, boasts a terrace restaurant that is the most chic, the most international, the most impressive in Lyon and its surrounding area.

Bagnols courts excellence, fostering a sense of tranquility as well as of elegance via its prestigious setting and its upmarket restaurant: chef Matthieu Fontaine offers his guests a locally-sourced menu inspired by the rich produce of the area's markets and dependent on the availability of seasonal ingredients.

### **Auberge de Fond Rose in Caluire (Rhône)**

23 quai G. Clémenceau, 69300 Caluire

Tél : 04 78 29 34 61 - [www.aubergedefondrose.com](http://www.aubergedefondrose.com)

On the banks of the river Saône, just five minutes from Lyon, Gérard Vignat welcomes you to his inn situated in the middle of a park. The menu offers elegant dishes and a whole range of different flavours such as rotisserie-cooked suprême of squab in its own juice seasoned with black olives and served with a Côtes Roties wine. An absolute delight!

### **Auberge du Cep in Fleurie (Rhône)**

Place de l'Eglise, 69820 Fleurie

Tél : 04 74 04 10 77

Chantal Chagny, a devotee of Brillat-Savarin (author of "La Physiologie du Goût") and of Auguste Escoffier (author of numerous books including "Le Guide Culinaire"), is completely passionate about traditional French cooking. The Auberge du Cep is an essential gastronomic stop in this famous wine region.



### **L'Alexandrin à Lyon (Rhône)**

83 rue Moncey, 69003 Lyon

Tél : 04 72 61 15 69 – [www.lalexandrin.com](http://www.lalexandrin.com)

Laurent Rigal, the restaurant's head chef, gained a Michelin star in March 2008. He offers an inventive culinary style, featuring carefully cooked vegetables and a knowledgeable use of spices. Even the menu has the ability to make your mouth water: "Truffle Pleasure", "Spirit of Lyon", "Vegetable Tendencies" or even "Pleasure of Shared Instinct".

### **Christian Têtedoie in Lyon (Rhône)**

Montée du Chemin Neuf, 69005 Lyon

Tel : 04 78 29 40 10 – [www.tetedoie.com](http://www.tetedoie.com)

Located in the Antiquaille district of the city, Christian Têtedoie welcomes diners to his brand new, interior-designed restaurant. His innovative cuisine offers gastronomic, colourful flavours and features a menu based on lobster as well as a special menu "Cuisine de Lyon d'Aujourd'hui". One of the restaurant's advantages: an impressive view over the whole city!

### **Le Gourmet de Sèze in Lyon (Rhône)**

129 rue de Sèze, 69006 Lyon

Tél : 04 78 24 23 42

Having completed a sound training with master chefs such as Robuchon or Troisgros, chef Bernard Mariller offers a distinctive culinary style that is top of the range. Definitely an address to add to your list.

### **Les Trois Dômes in Lyon (Rhône)**

20 quai du Docteur Gailleton, 69002 Lyon

Tél : 04 72 41 20 97 – [www.les-3-domes.com](http://www.les-3-domes.com)

On the 8<sup>th</sup> floor of the Sofitel hotel, Les Trois Dômes restaurant boasts an amazing view over the city. The cooking of chef Alain Desvilles, Meilleur Ouvrier de France, combines regional dishes with flavours that are more Oriental or Mediterranean in character. One of his specialities is breast of pigeon pan-fried with fresh figs. An excellent address.



### **Pierre Orsi in Lyon (Rhône)**

3 place Kléber, 69006 Lyon

Tél : 04 78 89 57 68 – [www.pierreorsi.com](http://www.pierreorsi.com)

Apprenticed in Paul Bocuse's kitchen, Pierre Orsi has worked in some of the best restaurants such as Bise, Lucas-Carton, Maxim's, and has also spent some time in England and again with Maxim's in Chicago before returning to Lyon to open his own restaurant in September 1975. Fish dominates his menu, marked by a delicate touch and offering a choice of tropical or regional versions.

### **Les Terrasses de Lyon (Rhône)**

25 montée Saint-Barthélémy, 69005 Lyon

Tél : 04 72 56 56 56 – [www.villafloristine.com](http://www.villafloristine.com)

Davy Tissot, Meilleur Ouvrier de France 2004, is a young chef who is following in the footsteps of some of the greatest names in gastronomic tradition, seeking to create a culinary-style that is mixing tradition with a passion for the ingredients.

He arrived at the Terrasses de Lyon at the end of 2004, and has spent every day since creating new taste sensations to delight his customers in the hope that he'll gain a second Michelin star before too long.

### **La Maison Clovis in Lyon (Rhône)**

19 boulevard des Broteaux, 69006 Lyon

Tel : 04 72 74 44 61

**New for 2010!**

Chef Clovis Khoury previously worked at La Rotonde under Philippe Gauvreau and then with Marc Veyrat before using his skills in various kitchens throughout the world. He finally settled in Lyon, where he produces traditional French dishes that are lightly influenced by his Lebanese background.

### **Restaurant Larivoire in Rillieux-la-Pape (Rhône)**

26 chemin des Iles, 69140 Rillieux-la-Pape

Tél : 04 78 88 50 92 – [www.larivoire.com](http://www.larivoire.com)

In the kitchen of Bernard Constantin, imaginative cooking is king. The chef stamps his own personality on each of the dishes he creates.



## **In the Savoie:**

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### **Auberge Lamartine at Le Bourget-du-Lac (Savoie)**

Route Tunnel du Chat, RN 504, 73370 Bourdeau Le Bourget-du-Lac

Tél : 04 79 25 01 03 – [www.lamartine-marin.com](http://www.lamartine-marin.com)

The harmony between how the food looks and how it tastes is immediately obvious. Chef Pierre Marin suggests a range of menus every day including “d’un instant”, “enchanteur”, “gourmand” and “dégustation” in a lush setting overlooking the Lac du Bourget.

### **Atmosphères in Le Bourget-du-Lac (Savoie)**

Atmosphères Restaurant – Chambres

618 route des Tournelles

73370 Le Bourget du Lac

Tel: 04.79.25.01.29 – [www.atmospheres-hotel.com](http://www.atmospheres-hotel.com)

Atmosphères offers modern cuisine using ingredients straight from the market place, and combining products from the soil and lakes of the Alps. Alain Périllat-Mercerot extends a warm welcome at his chalet, with its stunning views over Lac du Bourget, for an unusual culinary journey: a style of cooking that changes permanently, seeking out combinations that are a just slightly unusual, a cuisine based on juices and blending rather than cream or other heavy ingredients in order to bring the simple taste of the product to the fore.

### **La Table du Kilimandjaro in Courchevel (Savoie)**

Route de l'Altiport

73120 Courchevel

Tel : 04 79 01 46 46 – [www.hotelkilimandjaro.com](http://www.hotelkilimandjaro.com)

Savoyard born and bred, chef Alexandre Ongaro is 32 years old. He came to the Kilimandjaro in 2006 since when he’s been working hard with his team to achieve excellence. His cooking features Mediterranean influences whilst maintaining a definite Savoyard feel, working with products such as farm-produced pork, cheeses, Alpine lake fish, regional wines... He likes to serve dishes that are full of flavour, light and refined, based on blending, infusing and simple juices, and inspired by classical dishes that are reworked to bring a touch of modernity both through technique as well as through texture.



### **Il Vino d'Enrico Bernado in Courchevel (Savoie)**

La porte de Courchevel, 73120 Courchevel 1850

Tel : 04 79 08 29 62

[www.ilvinobyenricobernardo.com](http://www.ilvinobyenricobernardo.com)

**New for 2010!**

Enrico Bernado, Meilleur Sommelier du Monde, has chosen Courchevel for his second El Vino establishment – his new concept of a “Wine Restaurant”. The sommelier works hand in hand with starred chef David Barilone to match wine with food in a perfect mix that will please the most demanding of palates.

### **Azimut in Courchevel (Savoie)**

Immeuble l'Or Blanc – 73120 Courchevel 1300

Tel : 0 4 79 06 25 90

**New for 2010!**

Six months, from late spring through to early autumn, François Moureaux leaves his restaurant La Poutre in Bonlieu, in the Jura, to return to Savoie. There he offers a menu that features an innovative cuisine based on local ingredients: carpaccio of pumpkin, scallops with diced Beaufort, or fillet of féra served with Génépi. Recognition was not long in coming: he won his first star in 2010.

### **Auberge les Morainières in Jonzieux (Savoie)**

Coteau Marestel, 73170 Jongieux

Tél : 04 79 44 09 39 – [www.auberge-les-morainieres.com](http://www.auberge-les-morainieres.com)

The Auberge des Morainières, owned by Michaël Arnoult (and his wife), both newly arrived from Megève in 2005, where he ran the Flocons de Sel, has quickly become the “must” of restaurants in the area between Bugéy and the Savoie. And its popularity has proved to be fully justified, with the chef obtaining his first star. Michaël Arnoult’s culinary style is certainly refined, full of taste, elegant and comforting – the service within his restaurant is discreet and professional. Added to this, there is an impressive setting with an amazing view over the river Rhône and surrounding vineyards.



### **Le Farçon in La Tania (Savoie)**

Immeuble Kalinka Tania, 73120 La Tania

Tél : 04 79 08 80 34

Julien Machet was born in Savoie (Bourg–Saint–Maurice). After his training, he set off for the USA to work with a French chef, and on his return to France he spent a short time in Les Bories restaurant (one Michelin star) in Gordes, the Luberon, working with Philippe Calendri, followed by three seasons with Jean–Pierre Jacob, at Le Bateau Ivre (two stars) based in Le Lac du Bourget. He often accompanied him on trips abroad to teach local chefs their culinary skills. He then took over “Le Farçon”, which was then a pancake restaurant owned by his parents. Initially he offered traditional recipes, but because of his solid training as a pastry chef and his introduction of more innovative cooking, he obtained his first star.

### **La Table de l’Ours in Val d’Isère (Savoie)**

Hôtel Les Barmes de l’Ours, Chemin des Carats, 73150 Val d’Isère

Tél : 04 79 41 37 00 – [www.hotel-les-barmes.com](http://www.hotel-les-barmes.com)

The most recent of Val d’Isère’s hotels is also one of the most luxurious in the French Alps. It offers three restaurants, one of which is gastronomic: La Table de l’Ours. In the kitchen is maestro Alain Lamaison, who already boasts one Michelin star, and who knows how to make the very best of regional produce, such as his Lake Geneva crayfish ravioli in cream sauce or his John Dory served with cabbage and bacon.



## **In the Haute-Savoie:**

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### **Le Belvédère in Annecy (Haute-Savoie)**

7, chemin du belvédère, 74000 Annecy

Tél. 04 50 45 04 90 - [www.belvedere-annecy.com](http://www.belvedere-annecy.com)

This 19<sup>th</sup> C property located above Annecy is home to Vincent Lugin's imaginative culinary style. A former pupil of Marc Veyrat, Vincent Lugin offers a menu that merrily shakes up traditional Savoyard flavours and shamelessly combines sweet and savoury to unsettle the tastebuds – deliciously!

### **La Ciboulette in Annecy (Haute-Savoie)**

10, rue Vaugelas, 74000 Annecy

Tél. 04 50 45 74 57

La Ciboulette is the gastronomic restaurant situated on Place du Pré Carré where master chef Georges Paccard offers fare inspired by the finest products at the market. The dishes on the menu will delight you just by their description. The restaurant is known for its seafood: turbot, fera and omble from Annecy's lake of course, freshwater trout, St Jacques, hot and cold sea urchins, etc... But you'll also find veal steak cooked absolutely perfectly. All within a setting that mixes design with traditional.

### **La Ferme de l'Hospital in Bossey (Haute-Savoie)**

Rue Molard, 74160 Bossey

Tél : 04 50 43 61 43 - [www.ferme-hospital.com](http://www.ferme-hospital.com)

The former farm that served Geneva's hospital, now converted into a gastronomic restaurant where Jean-Jacques Noguier offers a creative culinary style which works with the seasonal ingredients available.

### **Le Bistrot in Chamonix-Mont-Blanc (Haute-Savoie)**

151, Avenue de l'Aiguille du Midi, 74400 Chamonix

Tél. 04 50 53 57 64 - [www.bistrotchamonix.com](http://www.bistrotchamonix.com)

Michaël Bourdillat is 33 years old, and was a finalist in the competition "Meilleur Apprenti de France". Today, affectionately known as Mickey, he maintains his first Michelin star. The young chef began his career with Marc Veyrat, followed by a long and loyal period of time (14 years) with Pierre Carrier at the "Hameau Albert 1er". An enthusiast for flavoursome food, he has added to his culinary skills an ability to talk about cooking which makes his work even more ingenious.



### **Les Roches Fleuries in Cordon (Haute-Savoie)**

La Scie, 74700 Cordon

Tél : 04 50 58 06 71 – [www.rochesfleuries.com](http://www.rochesfleuries.com)

This gastronomic restaurant offers a stunning view over Mont Blanc, as well as a reworked style of cooking served in a chic, cosy atmosphere. The cellar offers 700 different labels. Chef Vincent David maintains his first Michelin star.

### **O'Flaveurs restaurant in Douvaine (Haute-Savoie)**

Route de Crépy, 74140 Douvaine

Tel : 04 50 35 46 55 – [www.oflaveurs.com](http://www.oflaveurs.com)

In the Genevois area of the Haute-Savoie, in Douvaine, chef Jérôme Mamet has obtained his first star in 2008. A well-earned award for this chef who was also elected “future top chef” by the Gault Millau 2008 guide. His innovative specialities includes “cœur de saumon frais fumé minute”, “légumes de printemps en feuillade de riz” and “croustillante tartelette rhubarbe framboise”.

### **L'Auberge du Père Bise in Talloires (Haute-Savoie)**

Route du Port, 74290 Talloires

Tél : 04 50 60 72 01 – [www.perebise.com](http://www.perebise.com)

Sophie Bise, heir to the Bise tradition, continues the family's gastronomic tradition and offers a menu that includes the dish that made the restaurant famous: Bresse chicken braised in tarragon cream. She also features fish caught in Lac d'Annecy: omble chevalier, féra, lotte, perch and freshwater trout.



### **Le Prieuré in Thonon-les-Bains (Haute-Savoie)**

98 Grande Rue, 74200 Thonon-les-Bains

Tél : 04 50 71 31 89

Featured in both national and international guides, chef Charles Plumex is based right in the middle of Thonon, in an old house with beamed ceilings, where he creates refined dishes based on ingredients available daily from the market and prepared in a classic yet imaginative way. Pride of place on his menu is reserved for the fish caught in Lake Geneva, and he particularly enjoys using spices in his cooking, reflecting the importance of the spice route when it used Lake Geneva. Charles Plumex has also developed his skills abroad, during several years spent in London, and he is completely passionate about his work, open to new ideas and flavours from other places.

More information is available from:

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