



le clos bernard

CHALET RESTAURANT - ROUTE DE L'ALTIPORT - MÉRIBEL



THE ALPS

Welcome to Savoie



SAVOIE • LES ALLUES • MÉRIBEL • 3 VALLEYS

Situated in the Tarentaise Valley in Savoie,
Clos Bernard has firmly established its presence
in Méribel, a **prestigious alpine resort** situated
in the heart of the 3 Valleys.



RTE DE L'ALTIPOINT
73550 LES ALLUES



10 minutes walk
through the forest



Altiport Parking



Accessible by ski via
la piste des Animaux



Lyon Airport 180 km
Geneva Airport 185 km



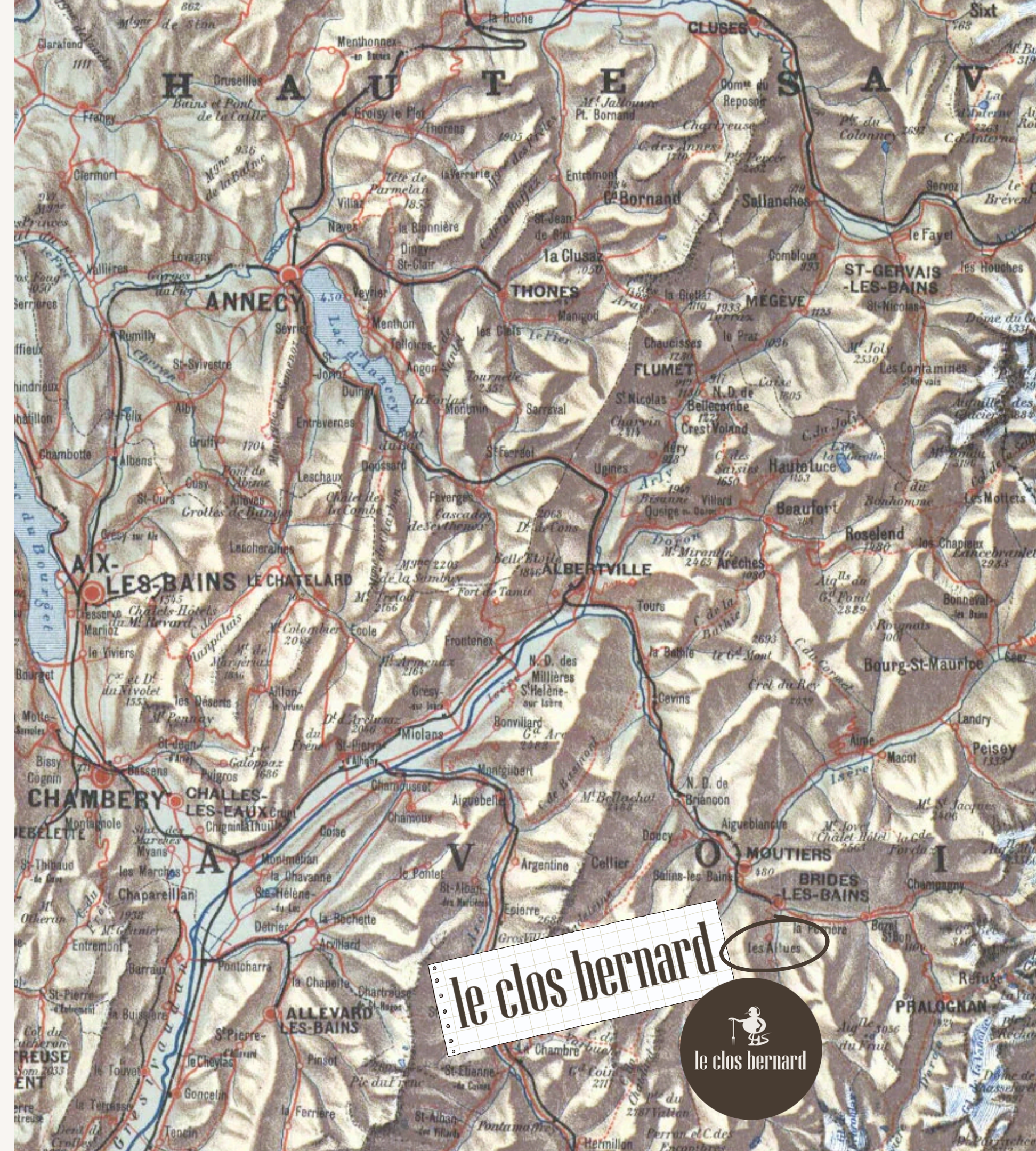
Moutiers train station 22 km
Shuttle service available

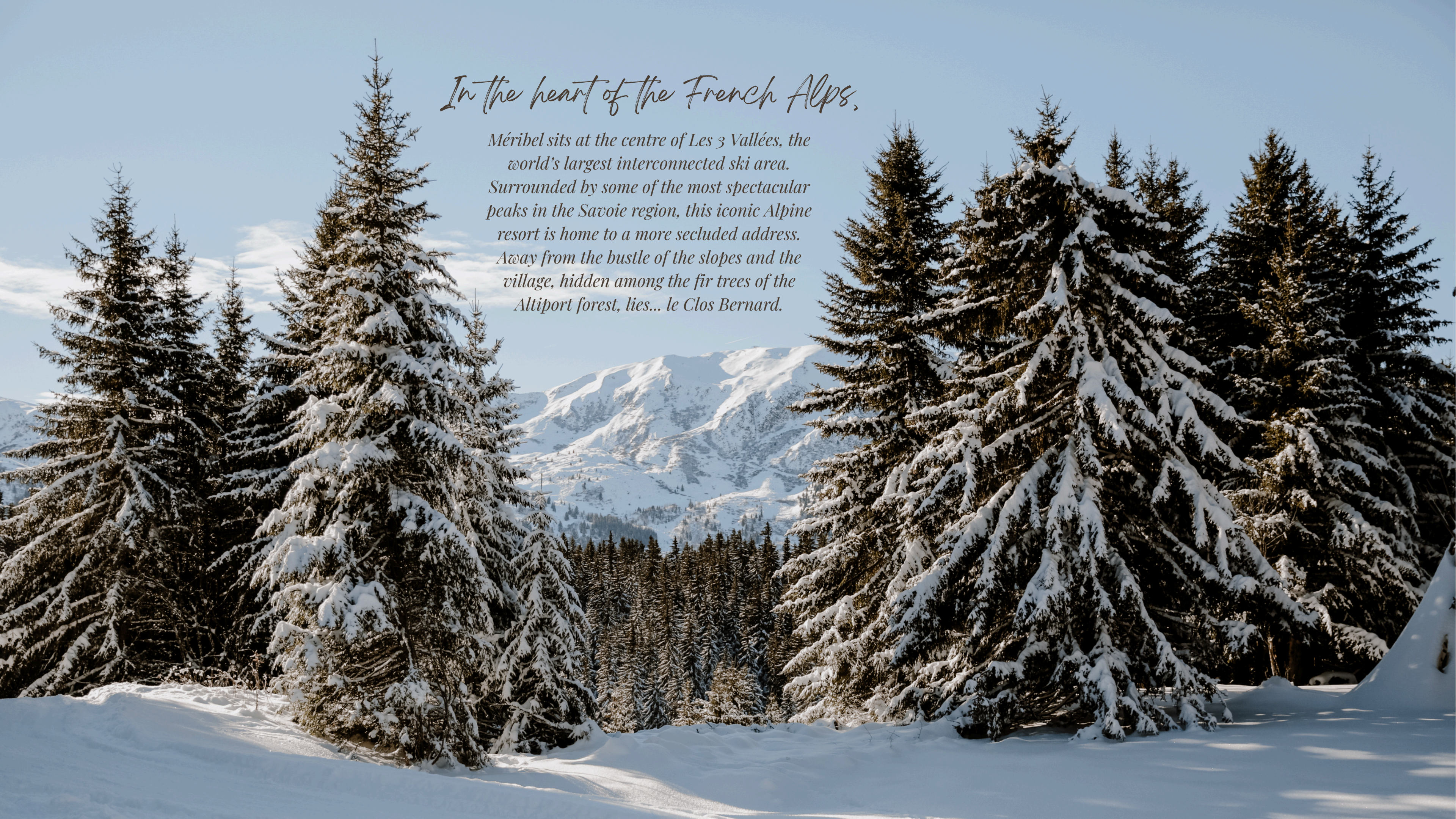


Partner Taxi



Horse-drawn carriage
during winter season





In the heart of the French Alps.

Méribel sits at the centre of Les 3 Vallées, the world's largest interconnected ski area. Surrounded by some of the most spectacular peaks in the Savoie region, this iconic Alpine resort is home to a more secluded address. Away from the bustle of the slopes and the village, hidden among the fir trees of the Altiport forest, lies... le Clos Bernard.



A Hidden Gem in the Heart of Meribel

At an altitude of 1,750 metres, Le Clos Bernard has been cultivating its own vision of Alpine living for more than a decade. A chalet steeped in history, generous cuisine shaped by the warmth of a wood fire and, behind its doors, an exceptional wine cellar featuring more than 1,500 references, now recognised far beyond the peaks of Savoie.

*Discovering Le Clos Bernard means
venturing slightly off the beaten track*

Leaving the lively atmosphere of Méribel behind, the path leads deep into the Altiport forest, winding between the fir trees until the chalet finally appears in its secluded clearing. In winter, guests make their way through the snow; in summer, the forest returns to its many shades of green. Whatever the season, arriving at Le Clos Bernard evokes the same feeling: that of having discovered an address known only to a privileged few. Yet the story of the chalet began long before that of the restaurant.



An enchanting spot
deep within the forest



From a Forgotten Ski Lodge... ...to an Epicurean Retreat



In the 1970s, the building was home to an Alpine ski lodge. A simple chalet, reflecting a time when life in the mountains revolved around sport, conviviality and shared moments.

Then the years passed and the building fell silent. For more than three decades, the chalet stood abandoned among the fir trees. Until Didier Machet and his son Herwan decided to give it a new lease of life.

Working in partnership with the municipality of Les Allues, father and son set out in 2015 to revive this small piece of Alpine heritage with one guiding principle: its history should never be erased. Rather than transforming the chalet into just another mountain restaurant, they chose to preserve its soul and authenticity, creating a place that would be warm and welcoming while retaining an intimate, discreet character.

On 18 December 2015, Le Clos Bernard opened its doors.

More than ten years later, the restaurant has grown, and so has its reputation, without sacrificing the charm that defined it from the beginning: the feeling of stepping into a mountain retreat you might rather have kept to yourself.



The Main Hall
cozy and rustic





A cuisine that tells the story of the Mountains

Inside, the setting naturally evokes the Alps: timber, stone, warm textures and, above all, the fireplace. Standing at the heart of the chalet, it is far more than a decorative feature. The fire sets the rhythm of the dining room while inspiring the cuisine itself. Embers crackle, meats are cooked over the grill and the aromas from the flames mingle with the scent of burning wood.



At Clos Bernard, the cuisine is inseparable from one of the chalet's defining features: its central fireplace.

Visible from the dining room, it is both the warm heart of the chalet and an essential part of the kitchen. On the grill, directly above the glowing embers, meats are seared and infused with the distinctive smoky flavours of wood-fire cooking. It is instinctive, generous cuisine, perfectly in tune with its surroundings.

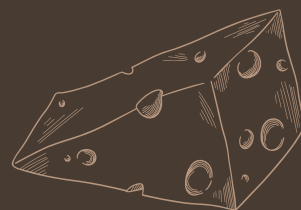
The neighbouring forest seems to find its way onto the plate as well. Mushrooms feature prominently, from morels served in a savoury tart to chanterelles folded into the fondue, bringing an additional touch of indulgence to the great classics of Alpine cuisine.

Savoyard cheeses not-to-be-missed



Savoyard cheeses are, naturally, impossible to overlook. Raclette, fondue and tartiflette celebrate a style of mountain cooking designed to be placed at the centre of the table and shared. Comforting and unapologetically generous, these dishes find countless pairings among the many bottles resting in the cellar.

And it would be difficult to leave Le Clos Bernard without tasting one of the simplest pleasures of the mountains: blueberry tart. Intensely fruity, it brings the meal to a close like one final taste of the Alps before the walk back through the fir trees.



From wood fire and wild mushrooms to Savoyard cheeses and blueberries, the cuisine at Le Clos Bernard ultimately tells the story of its surroundings with simplicity: generous, indulgent and deeply convivial Alpine living.



A winter paradise
our terrace





An exceptional Wine Cellar

more than **1500** references



At Clos Bernard, the passion for wine is an essential aspect of the experience, featuring over 1,500 meticulously curated selections that encompass grand crus, local finds, and rare vintages.

Our collection highlights the diversity of French vineyards, particularly emphasizing wines from Savoie, Burgundy, Bordeaux, the Rhône Valley, Languedoc, Champagne, and numerous others. We take pride in collaborating with dedicated winemakers and outstanding estates.

In **2024**, Le Clos Bernard was recognised by **Terre de Vins**, earning a place in **the Top 100 of the Tour des Cartes**, in the Traditional Restaurants category, rewarding the quality, depth and character of its wine selection. Two years later, in **2026**, that recognition became international.

Le Clos Bernard joined the establishments honoured by **the Wine Spectator Restaurant Awards**, which celebrate restaurants around the world where wine plays an outstanding role in the overall dining experience.

From Méribel to recognition by one of the leading international names in the world of wine, the journey might seem unexpected. Yet it perfectly reflects the story of Le Clos Bernard: a place that has grown without ever seeking to lose its identity.



A chalet... for your events

Le Clos Bernard lives to the rhythm of Méribel and its seasons. The chalet welcomes guests from December to April, when the forest is blanketed in snow and the resort is in full swing, before reopening in July and August in an entirely different atmosphere, with lunches on the terrace and the gentle pace of summer days in the mountains.



For the rest of the year, the forest returns to its peaceful stillness and Le Clos Bernard closes its doors to the public. But not entirely.

Upon request, **the chalet can be fully privatised** for corporate or private events, including seminars, business lunches and dinners, weddings, family gatherings, birthdays, ceremonies, celebrations and intimate occasions.

It offers another, even more exclusive way to experience Le Clos Bernard : for the duration of an event, making this hidden chalet your own private retreat in the heart of the Méribel forest.

evenementiel@closbernard.com





A winter paradise
in the forest

Summer at Le Clos Bernard

A Different Side of the Mountains

In summer, Le Clos Bernard reveals a different side of its personality. Open throughout July and August, the chalet swaps snowy paths for green meadows, lunches in the fresh mountain air and leisurely days in the forest, while keeping the same warm and generous cuisine at the heart of the experience.

Particularly family-friendly, Le Clos Bernard is also a place to spend the entire day. In summer 2026, younger guests could enjoy the mini farm, feed the animals, take a pony ride or play on inflatable castles, while older children and teenagers headed into the forest for laser games. For those looking to slow down, massages beneath a wellness dome offered a peaceful moment surrounded by nature.



Between activities, the pleasures of the table remain very much part of the day. The same generous cuisine, convivial atmosphere and love of good food that define Le Clos Bernard in winter take on a lighter summer rhythm, best enjoyed with time to spare.



Enjoy the mountain
even in summer





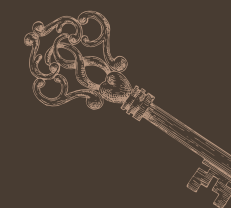
Keeping a heritage alive



First, the heritage of the mountains, by preserving the building and a certain vision of the traditional Alpine retreat. Then, the heritage of Savoyard gastronomy, through its ingredients, recipes and cuisine centred around the fire. And finally, the heritage of wine, by giving pride of place to terroirs, winemakers and the stories hidden behind every bottle.

More than ten years after its rebirth, le Clos Bernard has grown in stature, but its spirit remains largely unchanged.

Guests still arrive along a path through the forest. The fire still crackles in the fireplace. Somewhere in the cellar, a beautiful bottle is waiting to be opened. And when lunch stretches on a little longer than expected, no one seems particularly eager to head back to the resort. Perhaps that is where the true luxury of Le Clos Bernard lies.



A chalet hidden among the fir trees, a crackling fire, a great bottle on the table and, for a few precious hours, the feeling of being somewhere else entirely.



Dive into the harmonious and wild nature of Savoie

The mountain awaits you



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