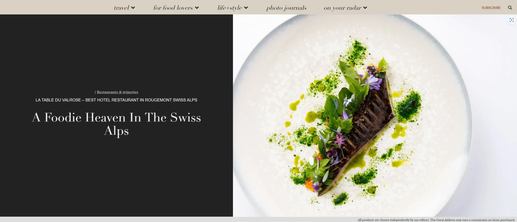


All products are chosen independently by our editors. The Great Address may earn a commission on items purchased.

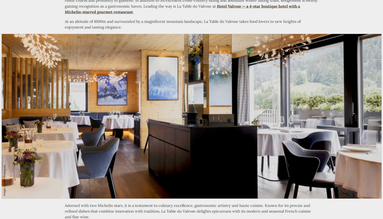
/ Restaurants & terraces

LA TABLE DU VALROSE – BEST HOTEL RESTAURANT IN ROUGEMONT SWISS ALPS

A Foodie Heaven In The Swiss Alps

Nestled in the heart of the Pays-d'Enhaut within the Vaud Alps ski region, Rougemont is a hidden gem and one of Switzerland's most enchanting and authentic mountain villages. Just a stone's throw away from the upscale and star-studded Gstaad, it perfectly blends tranquility and simplicity in glamorous fashion. In addition to its excellent cross-country skiing and abundant winter hiking trails, Rougemont is swiftly gaining recognition as a gastronomic haven. Leading the way is La Table du Valrose at **Hotel Valrose – a 4-star boutique hotel with a Michelin-starred gourmet restaurant.**

At an altitude of 1000m and surrounded by a magnificent mountain landscape, La Table du Valrose takes food lovers to new heights of enjoyment and tasting elegance.



Adorned with two Michelin stars, it is a testament to culinary excellence, gastronomic artistry and haute cuisine. Known for its precise and refined dishes that combine innovation with tradition, La Table du Valrose delights epicureans with its modern and seasonal French cuisine and fine wine.

Here, culinary crafts bear Chef Benoît Carcenat's signature, with each dish a testament to intricate structure, harmonious composition, and short elegance. The selection of tasting menus offers a canvas of rich, indulgent flavor combinations, showcasing the finest ingredients in visually mesmerizing presentations.

The unique experience is amplified by the knowledgeable sommelier and a wine list with more than 850 different wines, which champions both celebrated and small boutique vineyards. Be prepared to be enchanted by a gastronomic symphony that is unforgettable in every sense. This is Michelin-starred dining at its finest, in the Swiss Alps.

Photo credit: Hotel Valrose

Michelin-Starred dining in Rougemont: La Table du Valrose by Benoît Carcenat

Under the culinary leadership of Meilleur Ouvrier de France and chef Benoît Carcenat, La Table du Valrose is a culinary venture that transcends the ordinary.

Chef Benoît Carcenat's culinary prowess takes center stage. Here, he elevates gourmet haute cuisine to an art form, embodying the essence of French culinary tradition while infusing it with a strong modern edge that is complex yet at the same time intelligent and unpretentious. Benoît's dishes showcase dazzling expertise and creativity, harmonizing refined and bold flavors with subtlety and finesse. Chef Carcenat's mastery is evident in every dish, from intricately plated appetizers to the sublime desserts that conclude the meal.

La Valrose's interior embodies the refinement of its surroundings, seamlessly combining Alpine wood, enduring furnishings, and designer lamps against the breathtaking backdrop of the majestic Swiss Alps.

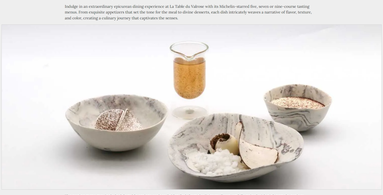
Chef Benoît Carcenat, Meilleur Ouvrier de France 2015

Benoît Carcenat inherited a deep appreciation for food from his family of cooks in his native Périgord, along with a profound love for exceptional ingredients. Benoît Carcenat underwent his fine culinary training in Paris under the guidance of Joël Robuchon, and later honed his skills alongside acclaimed chefs from the South-West of France, including Christian Parra and Frank Ferrigno.

He then joined prestigious Swiss restaurant, the Hôtel de Ville de Crissier – renowned for its 3 Michelin stars, 19 Gault & Millau points, and the title of the world's best restaurant in 2003 by "La Liste". Here he worked alongside chefs Philippe Rousseaux and Benoît Violier and learned the importance of precision, technical expertise, quality ingredients, and meticulous attention to detail.

Driven by a passion for new culinary experiences, Benoît embarked on an extensive gourmet world tour, exploring distant shores while discovering new flavors, textures, and products, before returning to Switzerland.

Possessing outstanding technical skills and a rich array of culinary experiences, Benoît Carcenat, honored as Meilleur Ouvrier de France in 2015, has been at the helm of the kitchen in his gourmet restaurant, La Table du Valrose in Rougemont since summer of 2021. Alongside a talented team, Benoît's past experiences and encounters consistently wow food lovers with exceptional dishes.



The cuisine captivates with a magical boldness and a modern timelessness

Chef Benoît Carcenat draws inspiration from the rich tapestry of Swiss terroir, expertly fusing flavors and textures to achieve impeccable harmony that delights the senses. Crafting a new menu every six weeks, he infuses his creations with frequent nods to his travels around the world, along with strong technical skills and top-notch ingredients. Every element of the menu is meticulously curated, leaving nothing to chance. Flawlessly executed and exquisite in detail, each course is a feast for the eyes and the palate.

Sublime Tasting Menus

Indulge in an extraordinary epicurean dining experience at La Table du Valrose with its Michelin-starred fine, seven or nine-course tasting menus. From exquisite appetizers that set the tone for the meal to divine desserts, each dish intricately weaves a narrative of flavor, texture, and color, creating a culinary journey that captivates the senses.

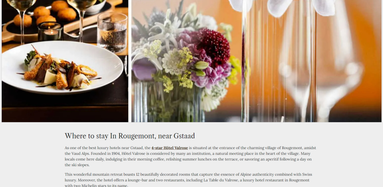
The tasting menus may include delectable options such as Spider Crab from the Brittany Coast, artfully paired with pink pomelo, tapioca, selected Osietra caviar, and a creamy coleslaw bouquet. Explore the flavors of Normandy with Alabaster oysters enhanced by black truffles from Périgord, buttermut squash, and Périgourn sauce. Or relish the richness of Beef from the Sassenfeld Region, served with radish and radicchio, homemade pastrami, and a flavorful condiment.

To take your culinary experience to new heights, each course is perfectly complemented with thoughtfully selected and expertly paired wines.

Seasonality and regional ingredients

Rooted deeply in the region of Rougemont, Pays-d'Enhaut, Intyamon, and Saanenland, La Table du Valrose pays homage to local farmers, who embody a passion for their craft and carry a rich heritage committed to authentic quality and the preservation of their breathtaking region.

Explore the culinary treasures sourced from local partners such as PotagiCo, an organic vegetable micro-farm nestled in the village of Les Moulins, Le Squaby, a family-owned farm in Rossinière, offers an array of dairy products crafted from fresh cow and ewe milk, a short stroll from Hôtel Valrose leads to La Fromterie, a cheese factory in Rougemont. Pascualoun de la Croyère delivers fresh trout sourced from the Neirivue River. And for premium meats, Boucherie Bilang, the butcher located just opposite the hotel, completes Valrose's commitment to showcasing the finest local flavors.



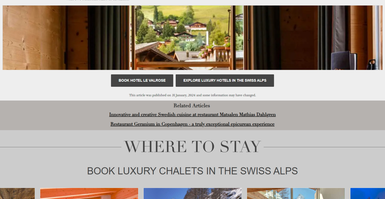
An expertly curated selection of exceptional wines

To enhance your overall unique experience, Valrose offers an exquisite curation of exceptional wines. Mathieu Quetglas, honored as the Best Sommelier in Switzerland in 2022, has meticulously curated a remarkable selection of over 850 wines, including over 350 boasting over 850 references. This extensive selection seamlessly blends renowned vintages with wines hailing from diverse regions, showcasing both old classics and vibrant newcomers, along with grape varieties from distant landscapes and small, exclusive boutique vineyards.

In addition to the wine list, the sommelier will suggest two pairings with your menu:

Grand tradition: This collection of wines hails from renowned appellations and well-known terroirs, showcasing reputable estates that have left an indelible mark on the wine world. This carefully curated selection invites you to explore classic and subtle pairings that exemplify the richness and prestige of these exceptional vintages.

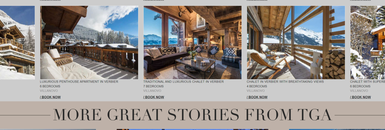
Modern and atypical: Unlock hidden treasures within the realms of winemaking: distillation, and fermentation by exploring harmonious and mind-stirring pairings. This curated selection delves into lesser-known regions and terroirs, far off the beaten track, promising exquisite flavors and delightful surprises.



Where to stay In Rougemont, near Gstaad

As one of the best luxury hotels near Gstaad, the **4-star Hôtel Valrose** is situated at the entrance of the charming village of Rougemont, amidst the Vaud Alps. Founded in 1904, Hôtel Valrose is considered by many an institution, a natural meeting place in the heart of the village. Many locals come here daily, indulging in their morning coffee, relishing summer lunches on the terrace, or savoring an aperitif following a day on the ski slopes.

This wonderful mountain retreat boasts 15 beautifully decorated rooms that capture the essence of Alpine authenticity combined with Swiss luxury. Moreover, the hotel offers a lounge-bar and two restaurants, including La Table du Valrose, a luxury hotel restaurant in Rougemont with two Michelin stars to its name.



BOOK HOTEL LA VALROSE | EXPLORE LUXURY HOTELS IN THE SWISS ALPS

This article was published on 10 January, 2024 and some information may have changed.

Related Articles

Innovative and creative Swedish cuisine at restaurant Matsalen Mathias Dahlgren

Restaurant Geranium in Copenhagen – a truly exceptional epicurean experience

WHERE TO STAY

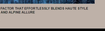
BOOK LUXURY CHALETS IN THE SWISS ALPS

LUXURIOUS CHALET IN GSTAAD
CHALET
| BOOK NOW

LUXURIOUS CHALET IN GSTAAD
CHALET
| BOOK NOW

LUXURIOUS CHALET IN GSTAAD
CHALET
| BOOK NOW

LUXURIOUS CHALET IN GSTAAD
CHALET
| BOOK NOW



LUXURIOUS CHALET IN GSTAAD
CHALET
| BOOK NOW

EXCLUSIVE CHALET IN VERBIER
CHALET
| BOOK NOW

LUXURIOUS PENTHOUSE APARTMENT IN VERBIER
APARTMENT
| BOOK NOW

LUXURIOUS, AND GREAT VALUE CHALET IN VERBIER
CHALET
| BOOK NOW

EXCLUSIVE CHALET IN VERBIER
CHALET
| BOOK NOW

LUXURIOUS CHALET IN VERBIER
CHALET
| BOOK NOW

MORE GREAT STORIES FROM TGA

BEST SKI RESORTS IN SWITZERLAND
Winter wonderland in Switzerland

GSTAAD IN SWITZERLAND, ONE OF THE WORLD'S MOST FAMOUS SKI RESORTS
Authentically glamorous
READ ARTICLE

A LUXURIOUS HOTEL WITH A WOW FACTOR THAT EFFORTLESSLY BLENDS HAUTE STYLE WITH AN UNMISTAKABLY ELEGANCE AND ALPINE ALLURE
An iconic Alpine experience