

WHAT'S NEW THIS SUMMER IN LES GETS?



Discover the valuable services provided to nature by peat bogs in the face of climate change...

BAREFOOT WALK THROUGH THE PEAT BOGS OF THE CHABLAIS UNESCO GLOBAL GEOPARK

André, one of the Chablais UNESCO Geopark supervisors, organizes “weightless” walks through water-saturated land where you can feel the mass of energy accumulated since the last ice age beneath your feet. Les Gets is teeming with these little-known, multi-faceted wetland areas and sensitive peat bog ecosystems; visitors can observe this natural environment close up, by walking barefoot, or exploring with their fingertips, and discover for themselves the valuable role played by peat bogs in the light of global warming. This discovery trail is a sensory experience which helps us better appreciate our geological heritage and this incredibly rich biodiversity. These excursions are organized as part of the summer events programme.

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Oxalis is a herb with a pretty shape resembling a heart, a clover. It's the favourite herb of Damien Duron, chef of the restaurant by the same name.

AWAKEN YOUR TASTEBUDS WITH OXALIS

Oxalis is an attractive herb whose clover-shaped leaves resemble a heart. Oxalis is Damien Duron's favourite herb and the name of the restaurant where he works as head chef; every day in the summer, he goes to the top of the village, the forested slopes of Chavannes or Mont Chery to pick the herb. This young, talented Aubergnat native, who dreams of Michelin stars, trained in renowned establishments such as Hameau Albert 1er in Chamonix where he gained the experience he needed to lead his own team. Which is how he came to take over the restaurant of the family hotel run by his wife, Adelphine, a Les Gets local; the establishment has been in the family for 3 generations and Adelphine is keen for this tradition to continue.

The restaurant, which has been renamed Oxalis, is open to non-resident guests who can enjoy elegant, tasty cuisine with gourmet dishes that showcase local products such as Savoie trout, a rack of Rhône Alpes veal, fera, a salmon type fish from Lake Geneva etc. not to mention a dessert trolley that includes some of the great classics of French patisserie.

Hotelalpina.fr

WELL-BEING AND BAR-LOUNGE AT NICO BEACH

This new concept, located within Le Labrador 1971**** hotel, promises to be a chic, relaxed space, spanning some 1000 m², combining a well-being area and a bar-lounge. Guests can enjoy a fun, relaxing time and a range of sensory experiences all under one roof: indoor and outdoor pools with connecting swim corridor, sauna, steam room, jacuzzi, a lovers' bridge, solarium, botanical garden open in summer etc. A variety of hot and cold drinks, cocktails, champagne and a snack menu will be available every day from 12 noon to 9pm. Nico Beach will also be open to non-resident guests by appointment; however, the number of permitted guests will be restricted to preserve the tranquillity and magic of the place.

Labrador-hotel.com



4 SEASON TOBOGGAN RUN

For several years, the resort of Les Gets has been attempting to diversify its offer in order to provide a range of activities that will appeal to a broad cross-section of the public, all year round. Soon, there will be a toboggan run open all year, just like the Alta Lumina enchanted night walk. This large-scale project involves setting up an "alpine coaster" (toboggan run on tracks), at the entrance to the village, in Les Perrières, as well as the construction of a building for maintaining and storing 35 sledges. With a ride time of almost 6 minutes, a 714-metre descent and an elevation difference of 105 metres, this new attraction promises fun and relaxation for all ages. The project was originally scheduled for completion in December 2022. However, due to delays it will finally open in summer 2023.



ARGENTINIAN EMPANADAS IN LES GETS

Katerina and Lucas have hospitality in their blood and there's nothing they like more than spending quality time with friends and chatting around a BBQ, enjoying empanadas and a delicious glass of Argentinian wine! Originally from Argentina, this couple have lived a colourful life, travelling all over the globe. And wherever they go, these globe trotters take with them their original empanadas recipes, handed down from generation to generation. They were keen to introduce their favourite childhood food to



Handmade empanadas based on Argentinian recipes adapted with local products.

a wider audience so once settled in the mountains, they opened their own restaurant called "El Chalten" (named after a region of Argentina). They serve home-made empanadas, based on traditional Argentinian recipes with a twist, made from regional products, respecting seasonality of produce.

This new restaurant will appeal to a range of curious customers, keen to experience a flavour of the magnificent mountains of Patagonia that are so dear to Katerina and Lucas.

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