



HÔTEL BARRIÈRE
LES NEIGES
COURCHEVEL

New Year's Eve

31ST DECEMBER 2025

Les Neiges Courchevel welcomes 2026 in a dreamlike setting,
where conviviality and the sparkle of celebration intertwine.

A night of enchantment awaits with live music, magic performances,
fireworks that illuminate the sky and, of course, a refined menu created by Loulou,
crowned with Christophe Adam's exquisite dessert.

A spectacular finale to an unforgettable celebration.

New Year's Eve

690 euros

Amuse-bouche

Oyster, cream and Oscietra caviar

Starters

Lobster tempura with Choron sauce

&

Duck foie gras, toasted brioche and quince chutney

Fish

Sole fillet with Champagne and caviar sauce

Meat

Wagyu beef fillet, truffled potato millefeuille

Cheese selection

Dessert

New Year's Eve Dessert by Christophe Adam





AN EVENING BY THE FIRE

In the Lounge Bar, the fire glows with timeless elegance.
Behind its poised exterior, this oak-panelled cocoon pulses with energy and celebration.
Guests are invited to savour mulled wine infused with cinnamon, as well as cocktails crafted
with finesse, accompanied by live music.

A NIGHT OF ENCHANTMENT

The evening's magic unfolds in layers: portraits captured by a silhouettist, music that carries the night
into laughter and dance, close-up illusions so astonishing they linger until dawn.
And when midnight strikes, fireworks ignite the Courchevel sky with a radiant crescendo
to welcome the New Year.

To mark this passage into 2026, the stars shine upon the tables of Les Neiges.
Loulou has imagined rare delicacies, crowned by a sweet creation from
Christophe Adam to close the year at the very summit of indulgence.



At Les Neiges Courchevel, the festive season is not merely celebrated;
it is transformed into an unforgettable art of living.