



L'APOGÉE
COURCHEVEL

La Dolce Vita reaches its peak with new Italian Restaurant Gennaro's at L'Apogée Courchevel

Courchevel, January 2024

For its 10th anniversary winter season, L'Apogée Courchevel welcomes the exciting addition of a brand-new pop-up restaurant, named Gennaro's in collaboration with renowned chef Gennaro Esposito of La Palma Capri, an Oetker Collection property. Esposito serves as the Consultant Chef alongside Jean-Luc Lefrançois, L'Apogée Courchevel's Executive Chef, and Pastry Chef Tanya Colella. The menu, crafted by Gennaro Esposito, promises to delight guests with the sun-drenched cuisine of Oetker Collection's first Italian Masterpiece Hotel.

Showcased in the principal dining room at L'Apogée Courchevel, overlooking the snowy mountainside, Gennaro's restaurant offers a refined taste of Italy embodied by the masterful creations of Consultant Chef Gennaro Esposito.

The Namesake Chef

Adorned with two Michelin stars for his acclaimed restaurant Torre del Saracino in his hometown of Naples, Chef Gennaro Esposito also serves as Executive Chef of La Palma Capri. Having grown up cooking alongside his mother and in his uncle's pastry shop, the chef later honed his craft alongside Michelin-starred chefs Gianfranco Vissani and Alain Ducasse before returning home to Naples to establish his own restaurant, bringing gastronomic flair to traditional Neapolitan fare.

The Menu

Offering an array of dishes imagined for sharing around the table, the menu at Gennaro's features Chef Esposito's signature recipes inspired by his childhood memories cooking with family and the local flavours of Southern Italy. Regional classics such as Genovese-style tuna with black truffle offer a bold counterpoint to a sensational linguini with sea urchins or the fan-favourite Caprese ravioli.

L'Apogée Courchevel's Pastry Chef Tanya Colella draws on her own Italian roots to offer a special sweet delicacy reminiscent of her childhood moments spent shelling almonds with her grandfather under the shade of the almond trees in his garden in Puglia. Her creation for the Gennaro's dessert menu, A-Mando, is a secret family recipe combining Torrito almonds with the delicacy of fig.

The Atmosphere

The Gennaro's décor by renowned designer Francis Sultana exudes a warm atmosphere with soft materials like rust and ochre-toned velvet in a rich, alpine interpretation of la dolce vita. After a day on the slopes or exploring neighbouring villages, dinner at Gennaro's is an invitation to relax and savour the delicate cuisine of Italy, masterfully prepared by Jean-Luc Lefrançois and his team.

L'Apogée Courchevel
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www.oetkercollection.com/fr/hotels/lapogee-courchevel/

OETKER COLLECTION
Masterpiece Hotels

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The collection includes L'Apogée Courchevel, Le Bristol Paris, Brenners Park-Hotel & Spa in Baden-Baden, Hôtel du Cap-Eden-Roc in Antibes, Château Saint-Martin & Spa in Vence, The Lanesborough in London, Eden Rock-St Barths, Jumby Bay Island in Antigua, Palácio Tangará in São Paulo, The Woodward in Geneva, Hotel La Palma in Capri, The Vineta Hotel in Palm Beach, and more than 150 private villas around the globe.

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